

# BEEF LOIN BNLS TRI TIPS

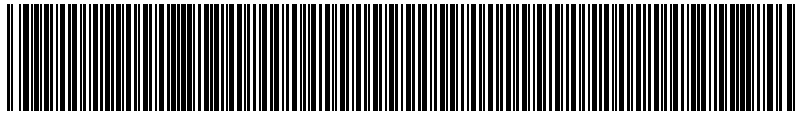


The Beef Loin – Tri-Tip is the portion of the bottom butt after the Ball Tip, Flap Meat, and cone fat have been removed. Surface fat is to be left on top, not to average more than 1/2". Cone fat is to be removed to blue tissue. Flake fat is allowed.

Image of product is not meant to represent the actual product trim specification

<b>Product Code:</b>	73935	<b>Pallet Tie x High:</b>	0 x 0
<b>Description:</b>	BEEF LOIN BNLS TRI TIPS	<b>Avg Case Weight:</b>	56.8
<b>USDA Grade:</b>	Select	<b>Pieces/Box:</b>	16
<b>GTIN:</b>	90710178739352		


GS-128 Weight Label (sample)



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