

# BEEF LOIN BNLS FLAP MEAT



Beef Loin Flap Meat is a trimmed portion of the bottom sirloin butt and extension of tail to the 13th rib. It consists of a muscle that lies on the internal surface of the flank portion of the loin between the tenderloin and the flank steak. It is removed following the natural seam. The serous membrane is removed. Fat is trimmed to expose 95% lean, flake fat is allowed.

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

<b>Product Code:</b>	4264	<b>Case Dimensions:</b>	23.6250" x 15.7500" x 9.2500"
<b>Description:</b>	BEEF LOIN BNLS FLAP MEAT	<b>Cube:</b>	1.99
<b>Program:</b>	Upper Choice	<b>Pallet Tie x High:</b>	5 x 7
<b>GTIN:</b>	90710178042643	<b>Avg Case Weight:</b>	77.2
		<b>Bags/Box:</b>	4
		<b>Pieces/Box:</b>	16

Box End Label



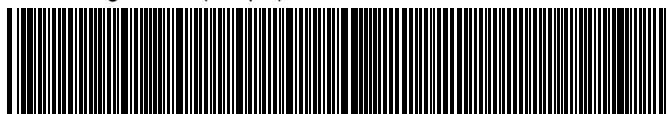
Brand Logo



Box



GS-128 Weight Label (sample)



(01)90710178042643(3201)000772(11)211022(21)12345678

NOTICE: The above statements, recommendations, suggestions and data we believe to be reliable. Nevertheless, all such statements, recommendations, suggestions and data herein above presented are made without guarantee, warranty, or responsibility of any kind on our part. The above information is subject to change without notice.