



STRIP LOIN 0X1



DESCRIPTION

Cut between the 12th. And 13th. Rib and ends with the separation cut with the Top Sirloin, has 2" tail from the eye of the loin, the external coverage fat is 1/4" to 1/2", on the inside the fat boards are regulated and the tail is beveled. TYPE OF CHANNELS: Weight greater than 280 kg, classification Export.

TEMPERATURE

Temperature: Fresh -2° to 4°C

Frozen -18°

Best before: 365 days -18°C

Keep: Fresh or Frozen



Code:	150, 7
Packaging	2 bags x box
Quantity:	1 pieces x bag
Average Box weight:	15 kgs aprox
Box/code:	RIB EYE, code: CAJ0011
Box Tare:	.760 grs
Box dimensions:	50.0 x 39.0 x 12.5
Bag:	13" x 22"

ELABORO	REVISO	AUTORIZO	FECHA
Leo Castro Gerente de operación	Lic. Francisco Aguilar Gerente de ventas	C.P Hector Montaña Gerente General	Edición II Abril 2017