



# RIB EYE LIP ON 9-11 / 11 UP



## DESCRIPTION

This piece is prepared from a rib section of beef from ribs six through twelve. The item shall be practically free of surface fat and intercostal meat. All other muscles, bones, cartilages, backstrap, and the exterior fat cover shall be excluded.



## TEMPERATURE

Temperature: Fresh -2° to 4°C

Frozen -18°

Best before: 365 days at -18°C

Code:	166, 167
Packaging	2 bag x box
Quantity:	1 piece x bag
Weight:	30 Pounds aprox
Box/Code:	Rib Eye Code: CAJ0011
Weight carton:	.760 grams
Measure Box:	50.0 x 39.0 x 12.5 cm
Measure bag:	11" x 23"

ELABORO	REVISO	AUTORIZO	FECHA
Leo Castro Gerente de operación	Lic. Francisco Aguilar Gerente de ventas	C.P Hector Montañó Gerente General	Edición 3 Enero 2023