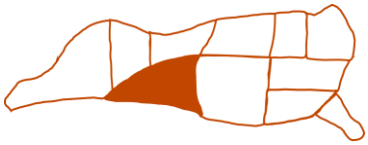

FLANK STEAK / CONCHITA

DESCRIPTION

This boneless pieces consists of the muscle from the flank region of carcass. The flank is located at the cod or udder end. Shall be prepared practically free of fat and the membranous tissue.

Code:	152, 17
Packaging	2 bags x box
Quantity:	6 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:	15” x 18”

TEMPERATURE

Temperature: Fresh -2° to 4°C
Frozen –18°

Best before: 365 days -18°C

Keep: Fresh or Frozen

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