



BEEF RIB EYE LIP-ON 2X2

Product ID (Code): 206/10251706

The Rib Eye, is derived from rib. We initiate by cutting between the 12th and the 13th, the Lip-On rib eye is derived from the rib complex. The lip is removed by measuring a straight cut 2" from the bottom edge of the eye, on the chuck end and 2" from the bottom edge of the eye on the loin end. Surface fat over the main muscle is trimmed at 1/4" without exceed 1/2" thickness. Lip thickness will not exceed 1" in thickness.

Ingredients: Beef, Water, Sodium Phosphates, Salt, Dextrose, Carrageenan, Natural flavor, Sodium Diacetate, Lactic Acid, and Citrus Fiber.

MAIN CHARACTERISTICS

Pieces per bag:	1
Bags per box:	2
Box average weight:	30 lbs
Shelf life:	45 days from production date

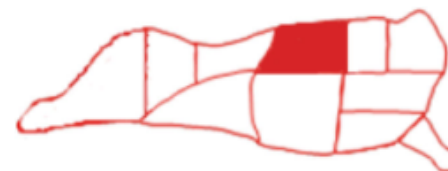
PACKAGING DETAILS

Product: Whole piece vacuum packed. Shrinkable high resistance (oxygen barrier film) bag.

Distribution: Corrugated cardboard box, Kraft and printed 2 colors.

PALLET INFORMATION

6 boxes per layer
 10 layers per pallet
 60 boxes per pallet
 Pallet average weight: 1,800 lbs



BEEF RIBEYE LIP-ON 2X2
 WATER AND BINDER PRODUCT. MECHANICALLY TENDERIZED
 PRODUCT OF MEXICO
10251706 KEEP REFRIGERATED/MANTENGASE REFRIGERADO
 Net Weight / Peso Neto: 31.59 Lb. 14.33 Kg. 206
 5047310000000005118
 Lot#: EG18061811 731000000005118 TIF 431
 CAD000218
 Date of production/Data/Fecha Empaque(mm/dd): 06/18/2018 18:36:22
 SUKARNE AGROINDUSTRIAL S.A. DE C.V.
 CARRETERA VILLA HERMOSA-LA PIEDRA, KM. 3.5, ELIZO LAGUNA, CARRIZARIL, VISTA HERMOSA, MICHOACÁN, C.P. 60500
 COOKING INSTRUCTIONS: COOK UNTIL PRODUCT INTERNALLY REACHES 160°F. AS MEASURED BY A FOOD THERMOMETER, AND HOLD THE PRODUCT AT OR ABOVE THAT TEMPERATURE FOR 3 MINUTES.
 INGREDIENTS: BEEF, WATER, SODIUM PHOSPHATE, SALT, DEXTROSE, CARRAGEENAN, NATURAL FLAVOR, SODIUM DIACETATE, LACTIC ACID AND CITRUS FIBER.
 DES. INV. 068

