



SHORT LOIN 0X1 (FRESH BONE IN BEEF) T-BONE



DESCRIPTION

This is a portion of the hindquarter of beef immediately behind the ribs from twelve through six. Flank removal by a straight cut ventral to the longissimus dorsi (1 inch x 0 inch immediately ventral).

TEMPERATURE

Fresh (-2° a 4° c.), frozen (-18°).

PACKAGING

Vaccum pack, 1 piece per bag and 3 bags per box

ELABORO	REVISO	AUTORIZO	FECHA
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