



## SHORT RIB 123



### DESCRIPTION

Piece comprising only the 6th. to the 8th. Rib on the side of the ribeye and tithe, excess fat, loose peels and milling are removed.



### TEMPERATURE

Temperature: Fresh -2° to 4°C

Frozen -18°

Best before: 365 days -18°C

Keep: Fresh or Frozen

Code:	165, 32
Packaging	2 a 4 bags x box
Quantity:	4 pieces x bag
Average Box weight:	27.0 kg to 30 kgs aprox
Box/code:	T 30k code: CAJ0001, CAJ0002
Box Tare:	.960 grs
Box dimensions:	59.0 x 38.8 x 23 cm
Bag:	13" x 22"

ELABORO

REVISO

AUTORIZO

FECHA

Leo Castro  
Gerente de operación

Lic. Francisco Aguilar  
Gerente de ventas

C.P Hector Montaño  
Gerente General

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