BEEF RIB BI SHORT RIB 9"



Short Ribs are a product produced from the Primal Rib. Short Ribs are cut to approximately 9" in length +/- 1". The Short Rib consists of the 6th, 7th, and 8th ribs. The lean side is trimmed to the silver skin, with flakes of fat not to exceed an average of 1/8". The rib cage is trimmed free of most bubble fat. Bone thickness on the ventral border shall not exceed approximately 1".

Image of product is not meant to represent the actual product trim specification

Product Code: 2206

Description: BEEF RIB BI SHORT RIB 9"

Upper Choice Program: 90710178022065 GTIN:

Case Dimensions: 23.6250" x 19.0000" x 9.2500"

Cube: 2.40 Pallet Tie x High: 4 x 7 Avg Case Weight: 82.7 Bags/Box: 3 Pieces/Box: 12

Box End Label



Brand Logo



Box



Bag Impression



SAFE HANDLING INSTRUCTIONS WAS PREPAREU PRUM INSTELLEMENT, MODEU CAUSE ILLNESS IF TH Roducts may contain bacteria that could cause illness if th Issaandled or coked improperly. For your protection, follo KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR M

- COOK THOROLISHLY

KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOCOS. WASH Working Surfaces (including cutting Boards), Utensils, and WORKING SURFACES (INCLUSING CO. 1 INC. DOZ. 1 INC. DOZ



GS-128 Weight Label (sample)



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