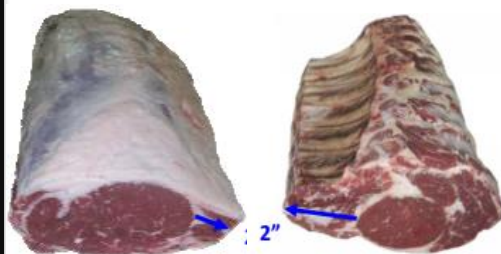


BONE-IN RIB EYE GRILL SELECTION SK S

PRODUCT CODE: 752/1119

B/I Ribeye (export rib) is derived from the rib complex. The lip is removed by sawing in a straight cut 2" from the bottom edge of the eye on the chuck end and 2" from the bottom edge eye on the loin end. The lip thickness measured under the rib bone will not exceed 1" in thickness. Maximum surface fat over the main body of the rib will not exceed 1/4".

We guarantee marbling Small or Higher.



MAIN CHARACTERISTICS

- * 1 Piece per bag.
- * 4 to 5 bags per box.
- * 30 boxes per pallet.
- * Box average weight: 25.00 kg - 55 lbs

PACKAGING DETAILS

Whole piece vacuum packed.

Shrinkable high resistance (oxygen barrier film) bag.

Box

Corrugated cardboard box, Kraft and printed 2 colors.

PALLET

- * 5 Boxes per layer
- * 6 layers per pallet
- * 30 boxes per pallet

EXPORT QUALITY