

SHORT LOIN 0X1 GRILL SELECTION SK S

PRODUCT CODE: 418

The external fat is trimmed smooth to a maximum 1/4 inch, the fat over the tender is removed to the blue tissue, the tail is trimmed by making a straight cut 1 inch from the bottom edge of the eye (ld. muscle) on the rib end, to the bottom edge to the eye (ld. muscle) on the sirloin end, making 0x1 measurements. Tail should follow the contour of the eye. The sirloin end must have a straight cut with no indentation allowed from the butt bone removal. We guarantee marbling Slight or Higher.



MAIN CHARACTERISTICS

- * 1 Piece per bag.
- * 3 bags per box.
- * 30 boxes per pallet.
- * Box average weight: 54 lbs.



PACKAGING DETAILS

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

Box

Corrugated cardboard box, Kraft and printed 2 colors.



Box dimensions: Large, 22.4 - 23.4 in
Width, 14.3 – 15.4 in Height, 9.0 – 9.4 in

