

LIP ON RIB EYE GRILL SELECTION SK S 11 DN

PRODUCT CODE: 406

We initiate by cutting between the 12th and the 13th, the Lip-On rib eye is derived from the rib complex. The lip is removed by measuring a straight cut 2" from the bottom edge of the eye (LD muscle) on the chuck end and 2" from the bottom edge of the eye on the loin end (LD muscle). Surface over the main muscle not to exceed 1/4" fat thickness. Lip thickness will not exceed 1" in thickness. We guarantee marbling Slight or Higher.



MAIN CHARACTERISTICS

- * 1 Piece per bag.
- * 2 bags per box.
- * 60 boxes per pallet.
- * Box average weight: 24.70 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; 19.1-20.1
Width; 14.6-15.6 Height; 4.6-5.0 (SK 14)

