

10 RIB BI CC Loin Frenched

Specs:

1. Remove Ham and Shoulder from loin 3-4 break
2. Remove loin from belly
3. Remove sirloin end, blade bone and tender
4. Cut 2 ribs for short loin
5. Count 10 ribs and cut to remove excess ribs(shoulder rib) v
6. 1/4" fat cover
7. Remove chine bones
8. No scores over 2 x 4"
9. 1 1/2 inches on rib end removed and clean off all meat/rib membrane to the bone.



Packaged 1 per COV bag 11 x 24 BG, 4 bags in a box, **SHINGLED**

Tare: 2.0

