

<i>Fresh Milk-Fed Veal</i>	<i>Specs</i>
Skin Cap-Off Inside	2 pc/bx, 10 lbs/bx
Skin Cap-On Inside	2 pc/bx, 13 lbs/bx
Cap-On Drop Inside	2 pc/bx, 16 lbs/bx
Bone-In Legs (Hock-Off Shank)	1 pc/bx, 50 lbs/bx
Four Piece TBS (1 or 2 pack)	1 bag/bx, 20 lbs/bx
B-H-S (Heel-Out) (1 or 2 pack)	1 bag/bx, 15 lbs/bx
Rump-Hip-Defatted	4 pc/bx, 10 lbs/bx
Trimmed Sirloin Tip (Knuckle)	4 pc/bx, 18 lbs/bx
Trimmed Outsides (Btm Rnd Flat)	4 pc/bx, 18 lbs/bx
Cavity Clean Trim Loin 4 x 4	6 pc/bx, 50 lbs/bx
Porterhouse Loin 4 x 4	6pc/bx, I/W
Porterhouse Loin 0 x 0	6pc/bx, I/W
First Cut Frenched Rib Chop 12-14oz.	12pc/bx, I/W, 10 lb/bx
Striploin 0 x 0 : Side & Silver Off	4 pc/bx, 10 lbs/bx
Striploin 0 x 0 : Side & Silver On	4 pc/bx, 10 lbs/bx
Boneless 1 x 1 Striploin	4 pc/bx, 15 lbs/bx
Butt Tenderloins	2 x 5 pc/bx, 10 lbs/bx
Whole Tenderloins	5 pc/bx, 10 lbs/bx
Shortloin Tenderloins	2 x 10 pc/bx, 10 lbs/bx
7-Bone Rack (split, chine off, send all)	4 pc/bx, 40-45 lbs/bx
6-Bone Chop Ready Rack	6 pc/bx, 9 lbs/bx
Hindshanks Hock-Off	4 pc/bx, 18 lbs/bx
Frozen chuck rolls	20lbs /bx
Leg Bones (Marrow-Femur)	50 lbs/bx
Neck Bones	N/A
Mixed Veal Bones	50 lbs/bx
Boneless Breast	40-45 lb/bx