



# Universal Case Ready Program



# Complete Meat Case Solutions for Your Business

## Tyson Fresh Meats' Service-Driven Case Ready Program

You're dedicated to bringing the best to your customers; we're dedicated to supporting your strategic growth through an unmatched product assortment, efficiency and value.

Our offerings include traditional fresh beef and pork options as well as specialty, value added products.

### Universal Case Ready Program

Our Universal Program provides a comprehensive meat case solution to our customers – no matter their size or volume goals. By delivering consistent product quality and access to the most in-demand cuts, we're helping retailers stock the items that drive margin.

### Solutions That Work for You

The benefits of our case ready program begin with:



**Competitive pricing based on USDA weekly weighted average**



**Minimized product handling – helps increase food safety**



**No in-house trimming – helps reduce waste and backroom labor costs, allows employees to spend more time with shoppers**



**Extended shelf life – helps reduce shrink and out of stocks, increases assortment and sales**

#### SHELF LIFE:

- Overwrap Beef Boneless/Bone-in: **22 Days**
- Overwrap Pork Boneless/Bone-in: **23 Days**
- Ground Beef Patties/Loaves: **20 Days**
- Ground Beef and Pork Blend: **22 Days**
- Frozen Offal: **275 Days**



## Packaging That Goes the Extra Mile

Overwrap low oxygen mother bag technology:

- Appeals to consumers' desire for overwrap packaging, while maintaining shelf life
- Provides an airtight seal for optimal bone and meat color
- Increases shelf life

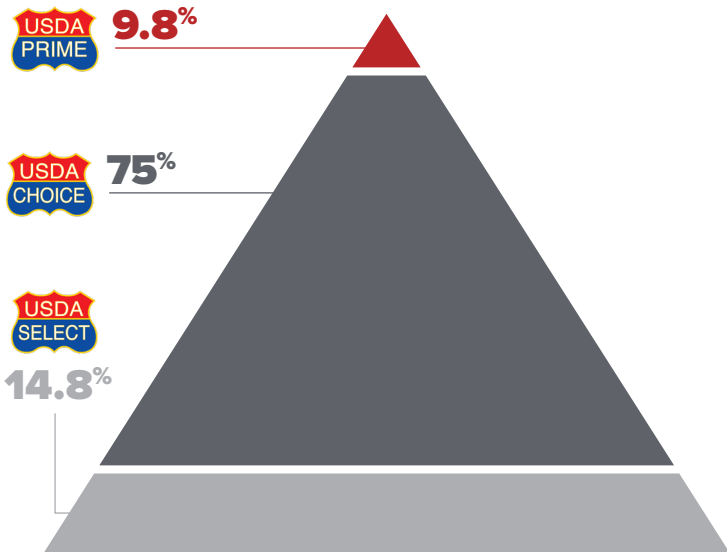
**Helping You Reduce Operating Costs and Solve Labor Challenges While Meeting the Needs of Your Consumers**



# Overwrap Beef Products & Setup Information

We source product from harvest facilities that have USDA graders who evaluate and determine the quality grade of our beef products. Official grade standards are developed, maintained and interpreted by the USDA's Agricultural Marketing Service.

Less than 10% of all cattle qualify as USDA Prime<sup>‡</sup>, and we are proud to offer these premium middle meats through our Universal Program. The key point of differentiation in USDA Prime is its abundant marbling. With more marbling comes more flavor and tenderness, for a premium offering your shoppers will love.



<sup>‡</sup>Source: USDA, National Summary of Meats Graded, April-May, 2023

## Beef Ribeye Steak 1-2149-A1U

- USDA Prime
- Tail Length of 1"
- Target Thickness of 1 1/4"
- Fat Cover of 1/8" +/- 1/8"
- Free of cartilage



## Beef Top Loin Strip 1-4149-A1U

- USDA Prime
- Tail Length of 1"
- Target Thickness of 1 1/4"
- Fat Cover of 1/8" +/- 1/8"



## Beef Tenderloin Steak 1-4049-A1U

- USDA Prime
- Target Thickness of 2"
- Exterior fat is removed



CASE READY CODE	PC/TRAY	TRAY SIZE	AVG TRAY WT	AVG BOX WT	TRAY/BOX	TI/HI	CASE/PALLET	SHELF* LIFE	GTIN
1-2149-A1U	2	2P	1.04	8.32	8	6 / 8	48	22	900-27182-55300-4
1-4149-A1U	2	2P	0.86	6.88	8	6 / 8	48	22	900-27182-55304-2
1-4049-A1U	2	2P	0.64	5.12	8	6 / 8	48	22	900-27182-55301-1

\* Shelf Life unit in days



# Overwrap Beef Products

## Beef Tenderloin Steak

1-4047-A1

- Target Thickness of 1 1/2"
- Exterior fat is removed
- All kidney fat removed



## Beef Ribeye Steak

1-2007-B1: 1 pc/tray  
1-2007-H8: 2 pc/tray

- Tail Length of 1"
- Target Thickness of 1"
- Fat cover of 1/8" +/- 1/8"
- Free of cartilage



## Beef Loin Strip Steak

1-4007-B1: 1 pc/tray  
1-4007-D1: 2 pc/tray

- Tail Length of 1"
- Target Thickness of 1"
- Fat Cover of 1/8" +/- 1/8"



## Beef Loin T-Bone Steak

1-4027-E1

- Tail Length of 1"
- Target Thickness of 7/8"
- Fat Cover of 1/8" +/- 1/8"
- Minimum tenderloin of 1"



## Boneless Beef Sirloin Tip Steak

1-6067-H8

- Target Thickness of 5/8"
- No kernel fat > 1/2"



## Beef Top Sirloin Steak

1-4037-M3

- Target Thickness of 1"
- Fat cover of 1/8" +/- 1/8"
- Kernel fat > 1/4"



## Boneless Beef Top Round Steak

1-6007-M3

- Target Thickness of 5/8"
- Flake fat only



## Beef Chuck Steak

1-1717-M3

- Target Thickness of 5/8"
- Fat Cover of 1/4" +/- 1/8"
- Kernel fat 1" x 2" maximum



## Beef Ribeye Steak - Thin Cut

1-2107-G8

- Tail Length of 1"
- Target Thickness of 1/2"
- Fat Cover of 1/8" +/- 1/8"
- Free of cartilage



## Boneless Beef Eye of Round Steak

1-6047-J2

- Target Thickness of 5/8"
- Fat Cover of 1/8" +/- 1/8"
- Minimum muscle size 2" x 3"



## Boneless Beef Sirloin Tip Steak Thin Cut

1-6077-G9

- Target Thickness of 1/4"
- No kernel fat > 1/2"



## Boneless Beef Sirloin Tip Roast

1-6607-H8

- Target Thickness of 1 1/2"
- Fat Cover of 1/8" +/- 1/8"
- No kernel fat > 1/2"



## Beef Chuck Pot Roast

1-1917-M3

- Target Thickness of 1 3/4"
- Fat Cover of 1/8" +/- 1/8"
- Kernel fat 1" x 2" maximum



## Boneless Beef Eye of Round Roast

1-6927-W1

- Fat Cover of 1/8" +/- 1/8"



## Boneless Beef Bottom Round Roast 8 PK

1-6917-W1U

- Fat Cover of 1/8" +/- 1/8"



## Boneless Beef Top Round London Broil

1-6157-M3

- Target Thickness of 1 1/2"
- Flake fat only
- Minimum size is 4" x 7"



## Boneless Beef Extra Thin Ribeye

1-2097-38U

- Tail Length of 1"
- Target Thickness of 2.75mm
- Fat Cover of 1/8" +/- 1/8"
- Free of cartilage



## Boneless Beef Top Round Extra Thin Cut for Milanese

1-6837-M3

- Target Thickness of 1/8"
- Trimmed to lean
- Minimum size is 3" x 5"



## **Beef Extra Thin Carne**

1-1087-C8

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- Target Thickness of 1/8"
- Fat Cover of < 1/2" x 1"
- Target lean appearance 90%



## **Beef Stew Meat**

1-0007-C9

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- Target Size 1" cube +/- 1/2"
- No solid fat < 1/4" x 1/4"



## **Beef Cubed Steak**

1-4057-B9

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- Target Thickness of 3/8"
- Fat 1/4" max
- Diameter 4" x 4" +/- 1/2"





# Overwrap Beef Products Setup Information

CASE READY CODE	PC/TRAY	TRAY SIZE	AVG TRAY WT	AVG BOX WT	TRAY/BOX	TI/HI	CASE/PALLET	SHELF* LIFE	GTIN
1-1717-M3	1-2	11P	0.97	7.78	8	5 / 6	30	22	900-27182-58380-3
1-1917-M3	1	11P	2.53	20.27	8	5 / 6	30	22	900-27182-58760-3
1-2007-B1	1	2SMD	0.94	7.52	8	6 / 8	48	22	900-27182-58763-4
1-2007-H8	2	8P	1.79	14.31	8	4 / 8	32	22	900-27182-58764-1
1-2097-38U	6	6S	0.94	7.52	8	4 / 8	32	22	900-27182-56811-4
1-2107-G8	2	8SHD	0.78	6.24	8	4 / 8	32	22	900-27182-58026-0
1-4007-B1	1	2SMD	0.67	5.36	8	6 / 8	48	22	900-27182-58767-2
1-4007-D1	2	4P	1.37	10.96	8	6 / 8	48	22	900-27182-58768-9
1-4027-E1	1	4SMD	0.95	7.60	8	6 / 8	48	22	900-27182-58769-6
1-4037-M3	1-3	11P	1.62	12.97	8	5 / 6	30	22	900-27182-58027-7
1-4047-A1	2	2P	1.01	8.04	8	6 / 8	48	22	900-27182-58772-6
1-6007-M3	1-2	11P	0.84	10.06	12	5 / 6	30	22	900-27182-58028-4
1-6047-J2	3-4	10S	0.84	10.11	12	6 / 5	30	22	900-27182-58778-8
1-6067-H8	2	8P	1.64	13.13	8	4 / 8	32	22	900-27182-58780-1
1-6077-G9	3-4	8SHD	0.99	11.87	12	4 / 6	24	22	900-27182-58781-8
1-6157-M3	1	11P	2.21	17.64	8	5 / 6	30	22	900-27182-58784-9
1-6607-H8	1	8P	2.24	17.88	8	4 / 8	32	22	900-27182-58350-6
1-6837-M3	7-8	11P	1.49	17.91	12	5 / 6	30	22	900-27182-58785-6
1-6917-W1U	1	4DD	2.64	21.14	8	6 / 6	36	22	900-27182-58740-5
1-6927-W1	1	4DD	2.68	21.45	8	6 / 6	36	22	900-27182-58787-0
1-0007-C9	Fill	3P	1.09	19.67	18	4 / 6	24	22	900-27182-58750-4
1-1087-C8	Fill	3P	1.23	14.72	12	4 / 8	32	22	900-27182-58023-9
1-4057-B9	2	2SMD	0.64	11.60	18	4 / 6	24	22	900-27182-58773-3

\* Shelf Life unit in days

# Overwrap Pork Products

## Pork Boneless Loin CC Chop Thick

2-4121-B1U

- Target Thickness of 1 1/2"
- Fat Cover of 1/8" +/- 1/8"



## Pork Boneless Loin CC Chops Net Wt. 2.5#

2-4401-I1UNZ

- Target Thickness of 5/8"
- Fat Cover of 1/8" +/- 1/8"
- Spinalis ≤ 1/2"



## Pork Boneless Loin CC Chop Thin Cut

2-4081-J2U

- Target Thickness of 1/4"
- Fat Cover of 1/8" +/- 1/8"
- Spinalis ≤ 1/2"



## Pork Boneless Loin CC Chops

2-4061-J2U

- Target Thickness of 5/8"
- Fat Cover of 1/8"



## Pork Boneless Sirloin Chop

2-4091-D1U

- Target Thickness of 5/8"
- Fat Cover of 1/8" +/- 1/8"
- Minimum muscle size 2" x 3"



## Pork BI Loin CC Chops

2-4141-C3U: 3 pc/tray

2-4141-I1U: 8-10 pc/tray

- Tail Length of 1 1/2"
- Target Thickness of 5/8"
- Fat Cover of 1/8" +/- 1/8"
- No false lean allowed





## Pork BI Loin Assorted Chops

2-4311-H1U: 6 pc/tray

2-4311-I1U: 8 pc/tray

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- Tail Length of Rib end  $\leq 2"$ ,  
CC  $\leq 1\frac{1}{2}"$
- Target Thickness of  $\frac{5}{8}"$
- Fat Cover of  $\frac{1}{8}"$  +/-  $\frac{1}{8}"$
- Minimum surface on sirloin  
chop  $3" \times 4"$



## Pork BI Loin Center- Cut Chops Thick Cut

2-4021-D1U

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- Tail Length of  $1\frac{1}{2}"$
- Target Thickness of  $1\frac{1}{4}"$
- Fat Cover of  $\frac{1}{8}"$
- No false lean allowed



## Pork BI Loin Center-Cut Chops Thin Cut

2-4041-E1U: 4 pc/tray

2-4041-I1U: 8 pc/tray

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- Tail Length of  $1\frac{1}{2}"$
- Target Thickness of  $\frac{3}{8}"$
- Fat Cover of  $\frac{1}{8}"$
- No false lean allowed



## Pork Boneless Loin Country Style Ribs

2-4241-J2U:

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- Target Thickness of  $1\frac{1}{4}"$
- Fat Cover of  $\frac{1}{8}"$  +/-  $\frac{1}{8}"$
- Cut from rib end of loin



## Pork BI Loin Country Style Rib

2-4101-C3U

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- Target Thickness of  $1\frac{1}{4}"$
- Fat Cover of  $\frac{1}{8}"$  +/-  $\frac{1}{8}"$
- Seam pocket fat  $< 1\frac{1}{2}"$



## Pork Shoulder Butt Country Style Rib

2-1111-M3U

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- Target Thickness of  $1\frac{1}{4}"$
- Fat Cover of  $\frac{1}{8}"$
- Pocket fat trimmed to  $\frac{1}{4}"$



## Pork BI Shoulder Blade Steaks

2-1001-G8U

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- Target Thickness of  $\frac{5}{8}"$
- Fat Cover of  $\frac{1}{8}"$  +/-  $\frac{1}{8}"$

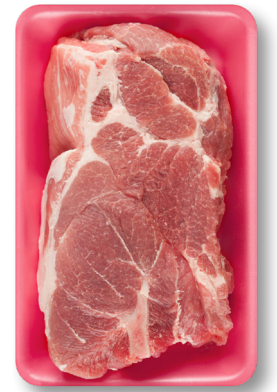


## Pork BI Shoulder Butt Roast

2-1021-M3U

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- Fat Cover of  $\frac{1}{8}"$  +/-  $\frac{1}{8}"$



## **Boneless Pork Stew Meat**

2-0001-C1U

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- Target Size 1" Cube +/- 1/2"
  - No Solid Fat > 1/8" x 1/8"



## **All Natural<sup>†</sup> Reduced Fat Ground Pork**

2-0221-C1UN

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- Fat Content of  $\leq 18\%$



## **Pork Neck Bones 4%**

2-9019-W1

- 
- Target Length of 2 1/2"
  - Enhanced



# Overwrap Pork Products Setup Information

CASE READY CODE	PC/TRAY	TRAY SIZE	AVG TRAY WT	AVG BOX WT	TRAY/BOX	TI/HI	CASE/PALLET	SHELF LIFE	GTIN
2-4021-D1U	2	4P	1.49	17.82	12	6 / 6	36	23	900-27182-56966-1
2-4041-E1U	4	4SMD	1.17	14.02	12	6 / 6	36	23	900-27182-56967-8
2-4041-I1U	8	9P	1.93	11.56	6	6 / 6	36	23	900-27182-56968-5
2-4101-C3U	6-7	3P	2.52	37.80	15	5 / 6	30	23	900-27182-56978-4
2-4141-C3U	3	3P	1.07	16.04	15	5 / 6	30	23	900-27182-56981-4
2-4141-I1U	8-10	9P	3.24	19.44	6	6 / 6	36	23	900-27182-56970-8
2-4311-H1U	6	8P	2.55	15.28	6	6 / 6	36	23	900-27182-56986-9
2-4311-I1U	8	9P	3.35	20.09	6	6 / 6	36	23	900-27182-56987-6
2-4061-J2U	4-6	10S	1.02	16.36	16	6 / 5	30	23	900-27182-56969-2
2-4081-J2U	7-8	10S	1.10	17.61	16	6 / 5	30	23	900-27182-56976-0
2-4121-B1U	2	2SMD	1.04	15.66	15	6 / 6	36	23	900-27182-56980-7
2-4401-I1UNZ	10	9P	2.50	15.00	6	6 / 6	36	23	300-27182-56973-7
2-1001-G8U	2	8SHD	1.87	14.98	8	4 / 8	32	23	900-27182-56962-3
2-1021-M3U	1	11P	4.00	32.03	8	5 / 6	30	23	900-27182-56964-7
2-1111-M3U	6-7	11P	2.42	29.06	12	5 / 6	30	23	900-27182-56965-4
2-4091-D1U	3	4P	0.99	11.88	12	6 / 6	36	23	900-27182-56977-7
2-0001-C1U	Fill	3P	1.12	16.80	15	6 / 6	36	23	900-27182-56989-0
2-9019-W1	Fill	4DD	1.87	22.40	12	6 / 6	36	23	900-27182-56900-5
2-0221-C1UN	10	3P	1.00	12.00	12	6 / 6	36	22	300-27182-55105-3

\* Shelf Life unit in days

\*Minimally processed. No artificial ingredients.

# Overwrap Ground Beef & Pork Products Setup Information

## Benefits of Pre-Dated Ground Beef & Pork Assortment

- Additional labor savings at store level
- Ready to merchandise



## Overwrap Loaves

CASE READY CODE	DESCRIPTION	TRAY NET WT (LB)	TRAY SIZE	TRAY/ BOX	BOX WT (LB)	TI/ HI	CASE/ PALLET	BOX DIMENSIONS	CASE CUBE	SHELF* LIFE	UPC CODE
<b>TRADITIONAL NET WEIGHT LOAVES</b>											
1-0101-A9UN	73% Ground Beef (1.00# Net)	1.00	2P	24	24	4 / 7	28	8.20 x 5.70 x 1.25	2.78	20	000-27182-56127-3
1-0101-D9GN	73% Ground Beef (2.00# Net)	2.00	4P	18	36	4 / 6	24	9.12 x 7.18 x 1.37	2.78	20	000-27182-55133-5
1-0101-R4GN	73% Ground Beef (4.50# Net)	4.50	8D	4	18	9 / 8	72	10.68 x 8.62 x 1.625	1.04	20	000-27182-55880-8
1-0231-A9UN	80% Ground Beef (1.00# Net)	1.00	2P	24	24	4 / 7	28	8.20 x 5.70 x 1.25	2.78	20	000-27182-56128-0
1-0231-D9GN	80% Ground Beef (2.00# Net)	2.00	4P	18	36	4 / 6	24	9.12 x 7.18 x 1.37	2.78	20	000-27182-55761-0
1-0231-R4GN	80% Ground Beef (4.50# Net)	4.50	8D	4	18	9 / 8	72	10.68 x 8.62 x 1.625	1.04	20	000-27182-55804-4
1-0131-A9UN	93% Ground Beef (1.00# Net)	1.00	2P	24	24	4 / 7	28	8.20 x 5.70 x 1.25	2.78	20	000-27182-55673-6
1-0131-D9UN	93% Ground Beef (2.00# Net)	2.00	4P	18	36	4 / 7	28	9.12 x 7.18 x 1.37	2.78	20	000-27182-54486-3
1-0151-A9UN	96% Ground Beef (1.00# Net)	1.00	2P	24	24	4 / 7	28	8.20 x 5.70 x 1.25	2.78	20	000-27182-55768-9
1-0151-D9GN	96% Ground Beef (2.00# Net)	2.00	4P	18	36	4 / 6	24	9.12 x 7.18 x 1.37	2.78	20	000-27182-55808-2
<b>PRIMAL NET WEIGHT LOAVES</b>											
1-0111-A9UN	80% Ground Beef Chuck (1.00# Net)	1.00	2P	24	24	4 / 7	28	8.20 x 5.70 x 1.25	2.78	20	000-27182-55678-1
1-0111-D9GN	80% Ground Beef Chuck (2.00# Net)	2.00	4P	18	36	4 / 6	24	9.12 x 7.18 x 1.37	2.78	20	000-27182-55135-9
1-0111-R4GN	80% Ground Beef Chuck (4.50# Net)	4.50	8D	4	18	9 / 8	72	10.68 x 8.62 x 1.625	1.04	20	000-27182-55881-5
1-0121-A9UN	85% Ground Beef Round (1.00# Net)	1.00	2P	24	24	4 / 7	28	8.20 x 5.70 x 1.25	2.78	20	000-27182-55672-9
1-0121-D9GN	85% Ground Beef Round (2.00# Net)	2.00	4P	18	36	4 / 6	24	9.12 x 7.18 x 1.37	2.78	20	000-27182-55883-9
1-0121-M8UN	85% Ground Beef Round (3.00# Net)	3.00	11P	8	24	4 / 8	32	11.53 x 7.12 x 1.22	2.29	20	000-27182-53250-1
1-0141-A9UN	90% Ground Beef Sirloin (1.00# Net)	1.00	2P	24	24	4 / 7	28	8.20 x 5.70 x 1.25	2.78	20	000-27182-55882-2
1-0141-D9GN	90% Ground Beef Sirloin (2.00# Net)	2.00	4P	18	36	4 / 6	24	9.12 x 7.18 x 1.37	2.78	20	000-27182-55897-6
1-0141-M8UN	90% Ground Beef Sirloin (3.00# Net)	3.00	11P	8	24	4 / 8	32	11.53 x 7.12 x 1.22	2.29	20	000-27182-53251-8
<b>SPECIALTY NET WEIGHT LOAVES</b>											
1-0991-D8GN	Ground Beef and Pork Blend 80/20 (2.0# Net)	2.00	4P	12	24	4 / 8	32	9.12 x 7.18 x 1.37	2.29	22	000-27182-56550-9
1-0991-A9UN	Ground Beef and Pork Blend 80/20 (1.0# Net)	1.00	2P	24	24	4 / 7	28	8.20 x 5.70 x 1.25	2.78	22	000-27182-56528-8
2-0221-C1UN	All Natural <sup>1</sup> Reduced Fat Ground Pork	1.00	3P	12	12	6 / 6	36	8.62 x 6.56 x 1.25	1.99	22	300-27182-55105-3

\* Shelf Life unit in days

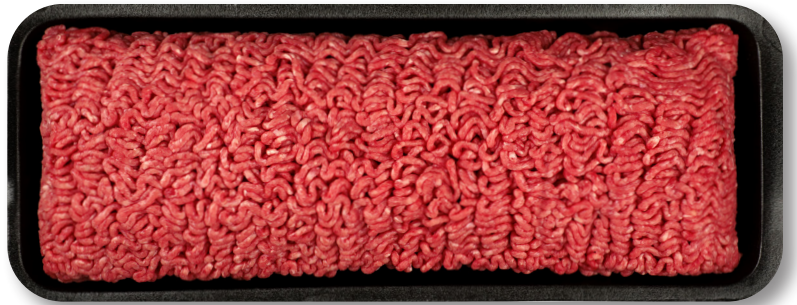
<sup>1</sup>Minimally processed. No artificial ingredients.

# Overwrap Patties



CASE READY CODE	DESCRIPTION	TRAY NET WT (LB)	TRAY SIZE	TRAY/ BOX	BOX WT (LB)	TI/ HI	CASE/ PALLET	BOX DIMENSIONS	CASE CUBE	SHELF LIFE	UPC CODE
<b>TRADITIONAL NET WEIGHT PATTIES</b>											
1-8141-94UN	8/\$10 Ground Beef 73/27 4/1 Patty (2.50# Net) 4 pk	2.50	9L	4	10	6 / 7	42	11.875 x 9.875 x 1	1.56	20	000-27182-54404-7
1-8141-94UNV	Ground Beef 73/27 4/1 Patty (2.50# Net) 4 pk	2.50	9L	4	10	6 / 7	42	11.875 x 9.875 x 1	1.56	20	000-27182-54404-7
1-8041-94GNV	80% Ground Beef 4/1 Patty (2.50# Net) 4 pk	2.50	9L	4	10	6 / 7	42	11.875 x 9.875 x 1	1.56	20	000-27182-57905-6
1-8041-K8UN	Ground Beef Patty 80/20 4/1 (1.00# Net) 12 pk	1.00	2 Cell	12	12	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-56800-5
1-8221-K8UN	Ground Beef Patty 80/20 2/1 (2.00# Net) 12 pk	2.00	2 Cell	12	24	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-56801-2
1-8801-H8UN	80% Ground Beef Slider 8/1 Patty (1.50# Net) 8 pk	1.50	8P	8	12	4 / 8	32	10.62 x 8.50 x 1.40	2.29	20	000-27182-57968-1
1-8228-K8UN	Angus Ground Beef Patty 80/20 2/1 (2.00# Net) 12 pk	2.00	2 Cell	12	24	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-56803-6
1-8248-K8UN	Angus Ground Beef Patty 80/20 3/1 (1.33# Net) 12 pk	1.33	2 Cell	12	15.96	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-56804-3
1-8041-X8UN	Ground Beef Patties 80/20 4/1 (2.00# Net Wt) 8 pk	2.00	8P	8	16.00	4 / 8	32	23.5 x 19.5 x 8.625	2.29	20	000-27182-56823-4
1-8141-X8UN	Ground Beef Patties 73/27 4/1 (2.00# Net Wt) 8 pk	2.00	8P	8	16.00	4 / 8	32	23.5 x 19.5 x 8.625	2.29	20	000-27182-56826-5
1-8041-X8UNV	Ground Beef Patties 80/20 4/1 (2.00# Net Wt) 8 pk/8 for \$10	2.00	8P	8	16.00	4 / 8	32	23.5 x 19.5 x 8.625	2.29	20	000-27182-56823-4
1-8211-K8GN	93% Ground Beef 4/1 Patty (1.00# Net) 12 pk	1.00	2 Cell	12	12	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-55675-0
1-8141-X8UNV	Ground Beef Patties 73/27 4/1 (2.00# Net Wt) 8 pk/8 for \$10	2.00	8P	8	16.00	4 / 8	32	23.5 x 19.5 x 8.625	2.29	20	000-27182-56826-5
<b>PRIMAL NET WEIGHT PATTIES</b>											
1-8131-K8GN	80% Ground Chuck 3/1 Patty (1.33# Net) 12 pk	1.33	2 Cell	12	15.96	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-55884-6
1-8151-K8UN	Ground Round Patty 85/15 3/1 (1.33# Net) 12 pk	1.33	2 Cell	12	15.96	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-56806-7
1-8161-K8UN	Chopped Sirloin Steak 8 oz (1.00# Net) 12 pk	1.00	2 Cell	12	12	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-55321-6
1-8361-K8UN	Ground Brisket 3/1 Patty (1.33# Net) 12 pk	1.33	2 Cell	12	15.96	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-57957-5
1-8371-K8UN	Ribeye 3/1 Patty (1.33# Net) 12 pk	1.33	2 Cell	12	15.96	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-57508-9
<b>SPECIALTY NET WEIGHT PATTIES</b>											
1-8991-K8UN	Ground Beef and Pork Blend 80/20 3/1 Patty (1.33# Net)	1.33	2 Cell	12	16	4 / 8	32	9.83 x 5.174 x 1.3	2.29	22	000-27182-56589-9
1-8301-K8UN	Jalapeno Jack Infused Ground Beef Patty 3/1 (1.33# Net)	1.33	2 Cell	12	15.96	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-56264-5
1-8311-K8UN	3 Cheese Infused Ground Beef Patty 3/1 (1.33# Net)	1.33	2 Cell	12	15.96	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-56266-9
1-8321-K8GN	Bacon Cheddar Infused Ground Beef Patty (1.33# Net)	1.33	2 Cell	12	15.96	4 / 8	32	9.83 x 5.174 x 1.3	2.29	20	000-27182-56256-0

\* Shelf Life unit in days



# Service Case

CASE READY CODE	DESCRIPTION	TRAY NET WT (LB)	TRAY SIZE	TRAY/ BOX	BOX WT (LB)	TI/ HI	CASE/ PALLET	BOX DIMENSIONS	CASE CUBE	SHELF LIFE
1-0115-78	80% Angus Chuck	3.75	7D	4	15	4 / 8	32	14.88 x 5.82 x 1.50	--	20
1-0125-78	85% Angus Round	3.75	7D	4	15	4 / 8	32	14.88 x 5.82 x 1.50	--	20
1-0145-78	90% Angus Sirloin	3.75	7D	4	15	4 / 8	32	14.88 x 5.82 x 1.50	--	20
1-8301-94UNV	Jalapeno Jack Infused Ground Beef Patty 3/1 (4.00# Net)	4	9L	4	16	6 / 7	42	23.81 x 11.69 x 9.69	1.56	20
1-8311-94UNV	3 Cheese Infused Ground Beef Patty 3/1 (4.00# Net)	4	9L	4	16	6 / 7	42	23.81 x 11.69 x 9.69	1.56	20
1-8321-94UNV	Bacon Cheddar Infused Ground Beef Patty 3/1 (4.00# Net)	4	9L	4	16	6 / 7	42	23.81 x 11.69 x 9.69	1.56	20

\* Shelf Life unit in days

# Offal Setup Information

CASE READY CODE	DESCRIPTION	PC/ TRAY	TRAY SIZE	AVG TRAY WT	AVG BOX WT	TRAY/ BOX	TI/ HI	CASE/ PALLET	SHELF LIFE	UPC CODE
4-0679-A1K	Pork Ears Frozen	Fill	2P	12	15	12	6 / 6	36	275	900-27182-55192-5
4-0709-A1K	Pork Tails Frozen	Fill	2P	12	15	12	6 / 6	36	275	900-27182-55191-8
4-5619-D1K	Pork Stomachs Frozen	Fill	4P	12	15	12	6 / 6	36	275	900-27182-55193-2
4-0639-A1K	Pork Feet Split Quartered Keep Frozen 12 pk	Fill	2P	12	15	12	6 / 6	36	275	900-27182-55189-5
4-0649-A1K	Pork Feet Split Small Keep Frozen 12 pk	Fill	2P	12	15	12	6 / 6	36	275	900-27182-55187-1
4-0669-A1K	Pork Hocks Keep Frozen 12 pk	Fill	2P	12	15	12	6 / 6	36	275	900-27182-55162-8
4-0689-A1K	Pork Skins Keep Frozen 12 pk	2	2P	12	15	12	6 / 6	36	275	900-27182-55190-1
4-0749-CTK	Pork Feet Whole Keep Frozen 12 pk	2	3P	12	21	12	5 / 9	45	275	900-27182-56519-9

\* Shelf Life unit in days



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