

BEEF TRACHEA



Characteristics.

Odor:	Characteristic.
Texture:	Firm.
Color:	Reddish firm.
Aprox weight:	300 to 350 Grams.

Description.

The trachea is formed by dorsally opened cartilaginous rings which prevent it from collapsing. The ends are joined by the tracheal smooth muscle. The trachea is divided into two main right and left bronchi, before the bifurcation an accessory bronchus for the apical lobe of the right lung originates. It is called the tracheal bronchus.



Presentation

- Wooden pallets of 47" x 39" x 43" (120 cm x 100 cm x 110 cm)
- **Approx Block measurement:** 20" x 16" x 7.9" (50 cm x 40 cm x 20 cm)
- **Frozen temp:** 0°F (-18°C)
- **Shelf life :** 24 months