



Customer Name : **Miguel Mendoza**  
 Email : **no27sbeta@gmail.com**  
 Contact No : **9093761216**

<b>INVOICE NO</b>	<b>TRANSACTION DATE</b>	<b>SHIPPING DATE</b>	<b>PAYMENT STATUS</b>	<b>TOTAL AMOUNT</b>
#INVCHJ1KX3QICGMP	2018-03-05	2018-03-07	Not Completed	105.0

**BILLING ADDRESS**

**SHIPPING ADDRESS**

PinCode:92509

5321 Cedar st

Country:United States

**TERMS**

**SR.No**

**REP.No**

State:

Net 15

1

rep1

City: Jurupa Valley

Sr No	Item Name	Description	Quantity	Rate	Amount
1	INSIDE TOP ROUND 70 LBS. CASE BLUE RIBBON FRESH BEEF	INSIDE TOP ROUND 70 LBS. CASE BLUE RIBBON FRESH BEEF	35	3.0	105.0
2	BEEF BONE CUT 60 LBS CASE - REQUIRES PRIOR NOTICE OF 48 HOURS	Beef is divided into primal cuts pieces of meat initially separated from the carcass during butchering. These are basic sections from which steaks and other subdivisions are cut.	20	0.0	0.0

SIGN

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CASH

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CHECK

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Sub Total 105.0

Discount (brfood30) 0.0

Shipping Charge 0.0

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Total Amount 105.0