



1855 BLK ANGUS

050181 - Beef Frs Bottom Sir Ball Tip 2/Up B

CARCASS SELECTION  
Cattle Source: Certified Program  
AMS G-70 G.F. Swift 1855 Black Angus Beef  
Cattle Type: Mixed Steers &/Or Heifers  
Cattle Age: Under 30 Months of Age  
Grade: USDA Choice or Higher  
Country of Origin: Product of U.S.A.



\* Benefits

# Nutrition Facts

Servings per Container 275  
Serving size Single Serving (4oz)

Amount per serving  
**Calories 230**

	% Daily Value*
<b>Total Fat</b> 14g	<b>22%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol</b> 85mg	<b>28%</b>
<b>Sodium</b> 60mg	<b>3%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 23g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## Ingredients

Beef

## Allergens

**Free From:**



## Handling Suggestions

PACKAGING INFORMATION  
Vacuum Bag: Standard Shrink  
12 W X 26 L  
Bag Brand: 1855 Black Angus Beef  
Graded Bag: Ungraded  
1.) In bag - 2 layers, on edge, flat side to round side. 2.)  
In box - on edge, sideways, cut surface shingled up.

## Serving Suggestions

4 oz

## Prep & Cooking Suggestions

A. Separate the top butt from the bottom butt with a cut along the natural seam, continuing straight downward, squaring the top butt.  
B. Peel the flap meat from the bottom butt.  
C. Pull the ball tip along the first natural seam and trim to specification.  
D. Remove all thick membranes and seam fat causing as little seam separation as possible.  
Finished Product Trimming  
A. The fat cover bridging the seam between lobes will not exceed 1/4 inch thick.  
B. Trim to the silver over the heavy tendon on the top lobe side and remove tendon.  
C. Trim to the blue over the remainder of the surface area.  
D. The fat and membrane between the muscles will remain intact.  
E. Scores will not exceed 1/2 inch deep by 3 inches long.  
F. 3-4 muscles are acceptable.

## Product Specifications

Brand	Manufacturer	Product Category
1855 BLK ANGUS	JBS USA, LLC - Beef	Beef

MFG #	SPC #	GTIN	Pack	Pack Desc.
46853	050181	90076338468532	4	4 / 7 / 7 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
68.9lb	68.9lb	Yes	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.63in	15.88in	9.13in	1.98ft3	5x7	35DAYS	28°F / 32°F



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### Nutrition Analysis - By Serving

Calories	230	Total Fat	14g	Sodium	60mg
Protein	23	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	85mg		
Vitamin A(IU)	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

### Additional Images

