



1855 BLK ANGUS

051135 - Beef Frs Top Sirloin Bnls Butt S/T4

Top Sirloin Butt is the large cut that is usually cut into sirloin steaks. Its versatility means it can also be cut further into strips or cubes for other cooking applications. As a whole cut though, you can marinate to tenderize the meat and roast, grill, or even pan-fry.



Nutrition Facts

Servings per Container **58.96**
Serving size **4ozs**

Amount per serving
Calories 230

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

* 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.

* Benefits

Ingredients

Beef

⚠ Allergens

Free From:

- crustaceans
- mollusks
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Cook or freeze fresh beef within 3 to 5 days. Wrap securely to maintain quality and to prevent meat juices from getting onto other food. To maintain quality when freezing in its original package, wrap the package again with foil or plastic wrap that is recommended for the freezer. Thaw all frozen meats in the refrigerator. This will preserve flavor and tenderness. Meats should be left in their sealed wrappers while thawing. Once thawed, remove the meat from its wrapper, pat it dry using a clean paper towel, and place it back in the refrigerator to continue drying the surface of the meat. A dry meat surface results in a superior sear when the meat is cooked at high heat.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

Whether you kabob it, taco it, steak it, this cut has endless cooking methods.

Cook until internal temperature is 160F.

📄 Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46848	051135	90076338468488	5	5 / 1 / 1 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
73.7lb	73.7lb	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	42DAYS	28°F / 34°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(U)	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

