



1855 BLK ANGUS

051136 - Beef Frs Top Sirloin Butt C/C Ch

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

Ingredients

Beef

⚠ Allergens

Free From:

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

Nutrition Facts

Servings per Container **280**
Serving size **Single Serving (4oz)**

Amount per serving
Calories 210

	% Daily Value*
Total Fat 14g	21%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 90mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 22g	
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.

Handling Suggestions

PACKAGING INFORMATION
Vacuum Bag: Standard Shrink
20 W X 12 L

Graded Bag: USDA Choice
USDA Prime source product should be packaged into a USDA Prime Bag. USDA Choice source product should be packaged into a USDA Choice Bag. Both USDA Prime and USDA Choice products can be packaged into a USDA Choice or Higher labeled box. (1) Single pack 2 rows of 4 top butts against the end panels of the box. (2) Pack the remaining 2 piece in the center of the box.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

Separate the cap from the center cut butt. Remove the 2 mouse muscles from the center cut butt. Remove the rope meat. Trim the top butt lip/cap muscle to a salt and pepper appearance. The fat must be trimmed to max. Trim the external fat cover to spec. Trim the pelvic fat as specified. Remove any pin bone or femur chip. Trim any scores, scar tissue, or ragged edges. The cap will be removed from the center cut butt and packed under a different product code. The center cut butt will have the 2 mouse muscles removed. It will consist of only the gluteus medius muscle. The 2 mouse muscles which are the gluteus profundus, and gluteus accessorius will be removed and put into sirloin trim or trim as needed. The external fat cover on the center cut butt will be. The belly fat including the pelvic area will be trimmed to flake fat only (1x1 by 1 max). Trim-outs into the lean on super trim product will not affect the product's use ability. The saw cuts separating the loin/sirloin and round/sirloin must be within 1 of being parallel with one another. There will be no top butts with less than 4 vertebrae width nor pie shaped with a narrow end less than 4 vertebrae width. The hip bone (pelvis), vertebrae (sacral and lumbar) and cartilage will be removed. Any remaining pin bone or femur chip resulting from an improper break will be removed. Any holes left by pin bone or femur chip removal greater than deep will cause the top butts to be faced so the hole is less than deep. This will be measured at the center of the hole. Scores will not exceed deep 3 long. There will be no more than 1 of tail left on the top butts. There will be no evidence of scar tissue from injection sites or brands. The heavy ball tip membrane/extension must be removed on all trim butts. On super trim products the rope meat will be removed. The secondary rope muscle will also be removed. Top butt lip/cap muscle must be trimmed to a salt and pepper appearance. All the ragged membrane will be removed along the rope meat edge. The fat must be trimmed to max. All the aitch bone/fell and pelvic sacrospinous ligament will be removed.

Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46842	051136	90076338468426	10	10 / 1 / 1 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
70lb	70lb	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 / 38°F



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Nutrition Analysis - By Serving

Calories	210	Total Fat	14g	Sodium	90mg
Protein	22	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	75mg		
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

