



SWIFT

051138 - Beef Frs Chuck Eye Roll Bnls 1 X1 Pr

CARCASS SELECTION
Cattle Type: Mixed Steers &/Or Heifers
Cattle Age: Under 30 Months of Age
Grade: USDA Prime
Country of Origin: Product of U.S.A.



* Benefits

Nutrition Facts

Servings per Container 12
Serving size Single Serving (4oz)

Amount per serving
Calories 200

	% Daily Value*
Total Fat 13g	20%
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 21g	
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.

Ingredients

Beef

⚠ Allergens

Free From:

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

Handling Suggestions

PACKAGING INFORMATION
Vacuum Bag: Standard Shrink
14 W X 26 L
Bag Brand: Swift
Graded Bag: USDA Prime
Packaging Arrangement:
Single pack running sideways in the box with the hump side down and the lean bone side facing out.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

Procedure
A. Starting with a 125 arm bone chuck, separate the fore shank meat from the fore shank bone leaving the meat attached to the chuck. B. The exterior fat and muscle (huck skin) cover is removed along the natural seam. The scotch tender is pulled, the prescapular lymphnode is removed along with the fish fat taking care not to score the chuck. C. Separate the chuck and arm with a straight cut starting 4 1/2 inches from the chuck eye to the 5th rib to a point 0 inches from the rope meat on the 1st rib (fat excluded), continuing straight through the neck area. D. Remove all bones, taking the finger meat with the neck bone. E. Remove all cartilage, back strap and tendon. F. Block the neck to specification: The neck break will be made parallel to the forequarter break. G. Cut the lip to 1 inch from the chuck eye with a knife cut running parallel to the saw cut separating the chuck and arm. H. Blood clots miss sticks large blood vessels, and heavy connective tissue. Trimming A. Trim the crest or hump to specification. B. Trim ragged edges or scores. C. Trim any remaining fat to specification. Finished Product Trimming
A. The fat on the surface exposed by the chuck cover (trapezius muscle) removal will be trimmed leaving only flake fat. Flake fat is defined as an area less than 1 square inch x 1 inch deep. B. Measurement of the lip will be 1 inch from the chuck eye at both ends. C. Crests or humps above the natural back line will be trimmed at the second seam (next to the muscle) parallel to the opposite side arm break. D. Blocking of the neck will be made at the tip of the serratus ventralis the neck removal will be parallel to the forequarter break. E. Score will not exceed 3 inches long x 1/2 inch deep or 1 x 1 (scores anterior to the first rib in the neck meat area will not be considered a defect). F. Blood clots miss sticks exposed large blood vessels, and heavy connective tissue will be removed. G. Ragged edges extending more than 1/2 inch from the main body of the blade will be removed. I. The subscapularis muscle laying over the arm section can't be loosened up and moved over prior to cutting the lip edge to length. J. All bones and cartilage will be removed.

Product Specifications

Brand	Manufacturer	Product Category
SWIFT	JBS USA, LLC - Beef	Beef

MFG #	SPC #	GTIN	Pack	Pack Desc.
10164	051138	90076338101644	3	3 / 1 / 1 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
50lb	50lb	Yes	USA		No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.63in	19.25in	9.13in	2.4ft3	4x7	35DAYS	28°F / 38°F



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Nutrition Analysis - By Serving

Calories	200	Total Fat	13g	Sodium	90mg
Protein	21	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

