



1855 BLK ANGUS

051149 - Beef Frs Shortloin Bone In 0 X1 S/T

CARCASS SELECTION  
Cattle Source: Certified Program  
AMS G-70 G.F. Swift 1855 Black Angus Beef  
Cattle Type: Mixed Steers &/Or Heifers  
Under 30 Months of Age  
Grade: USDA Choice or Higher  
Born, Raised, and Harvested in the USA



\* Benefits

Ingredients

Beef

⚠ Allergens

Free From:

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

Nutrition Facts

Servings per Container 236  
Serving size 4ozs

Amount per serving  
Calories 240

Table with 2 columns: Nutrient and % Daily Value\*. Rows include Total Fat, Saturated Fat, Trans Fat, Cholesterol, Sodium, Total Carbohydrate, Dietary Fiber, Total Sugars, Includes Added Sugar, Protein, Vitamin D, Calcium, Iron, and Potassium.

\* 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: Low Temperature  
30 W X 14 L  
Bag Brand: 1855 Black Angus Beef  
Graded Bag: Ungraded  
Bone Guard: Pre-cut  
1.) In bag-rib end first, bone guard to bone. 2.) Enterprise bone guard placed over 13th rib and rib end chine. 3.) In box-3 bags sideways, chine bone side up lips down shingle packed.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

A. Beginning with a full loin select the loins that meet the fat cover, rib and splitting criteria. B. Pre-trim the tender fat, removing as much as possible. C. Separate the sirloin from the short loin with a straight saw cut immediately in front of the hip bone to a point approximately the middle of the 6th lumbar vertebrae leaving 1/4 to 1/2 of the lumbar vertebrae on the sirloin. This cut should be at a 90 degree angle to the back line D. Remove the loin tail from the short loin with a straight cut following the tail length guidelines (1 x 3 or 1 x 1). The straight cut will be parallel to the backbone curvature. E. Remove the remaining tender fat. F. Trim the external fat to specification. G. Remove any pin bone. H. Trim any scores or ragged edges. Finished Product Trimming: A. The tail is removed 1 inch from the bottom edge of the longissimus muscle on the rib end sawing straight across to the bottom edge of the longissimus muscle on the sirloin end. B. The surface fat will maintain an overall fat depth of 1/4" with the exception in the saddle area where the gluteus (vein muscle) muscle and the tail (main loin eye) meet. This area also extends towards the shell saw break side of the strip down to the lip where it creates a valley. This saddle area can not exceed 1/2" in depth overall. C. All external fat must not exceed 1/4 inch in thickness. D. Indentations/holes remaining from bone/cartilage removal on the face of the sirloin end greater than 1/4 inch must be re-sawed facing the sirloin end to meet this requirement E. Inner tail fat must be trimmed to 1/4 inch in thickness except in areas where fat pockets are present where they will be bridged keeping a smooth appearance across the inner portion of the tail. F. Any discoloration in areas of missing feather bones resulting from a mis-split must be removed. G. Fat over the tender must be removed leaving only opaque tissue. H. Fat that is present under the tender must be cut flush at the bottom edge of the tender. I. Any spinal column that exceeds 1 inch must be re-sawed to meet the requirement.

Product Specifications

Table with 3 columns: Brand, Manufacturer, Product Category. Row 1: 1855 BLK ANGUS, JBS USA, LLC - Beef, Beef

Table with 5 columns: MFG #, SPC #, GTIN, Pack, Pack Desc. Row 1: 46742, 051149, 90076338467429, 3, 3 / 1 / 1 cs

Table with 6 columns: Gross Weight, Net Weight, Catch Weight, Country of Origin, Kosher, Child Nutrition. Row 1: 59lb, 59lb, Yes, USA, No

Shipping Information

Table with 8 columns: Length, Width, Height, Volume, TlxHI, Shelf Life, Storage Temp From/To. Row 1: 23.63in, 19.25in, 9.13in, 2.4ft3, 4x7, 35DAYS, 28°F / 38°F



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### Nutrition Analysis - By Serving

Calories	240	Total Fat	16g	Sodium	60mg
Protein	23	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70mg		
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

