



1855 BLK ANGUS
051174 - Beef Frs Ribeye B/I Expt Dn 46089

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	276
Serving size	4ozs
Amount per serving	
Calories	290
% Daily Value*	
Total Fat 23g	36%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 65mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 20g	
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: Low Temperature
26 W X 13 L
Bag Brand: 1855 Black Angus Beef
Graded Bag: Ungraded
1). In bag-rib end first, bone guard to bone. 2). In box-
sideways, lip up, bone to fat.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

A. Remove the short ribs with a straight saw cut following tail length specifications. The straight cut will be parallel to the backbone curvature. B. Remove the chine bone by sawing to the point at which the vertebrae join the feather bones, exposing lean and allowing knife separation of the feather bones from the ribs. C. Remove the feather bones. D. Remove the rib cap, rib lifter meat, scapula meat and scapula chip all at once. E. Remove the back strap F. Trim and smooth the internal (seam) fat to specification. G. Bevel the lip to specified thickness: a.) 1 inch above the rib bone on 2 x 2 products. H. Trim off any remaining lifter meat from seam fat. I. Trim off excessive bubble fat from rib bones. J. Trim off any loose, stringy fat or lean. Finished Product Trimming. The tail is removed 2 inches from the bottom edge of the longissimus dorsi muscle on the rib end making a straight cut to 2 inch from the bottom edge on the longissimus muscle on the chuck end. B. Once the rib cap is removed the underlying fat on the surface of the lipon will remain intact and is not to be trimmed with the exception of where the blade meat (toward the chuck eye end) is removed from the surface of the lipon. Once the blade meat is removed the fat ridge must be smoothed to the contour of the eye. C. Any discoloration resulting from a mis-split must be removed D. No blade meat allowed remaining E. Tail thickness must not exceed 1 inch in thickness measured from the inner edge of the rib bone.

📄 Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46089	051174	90076338460895	4	4 / 1 / 1 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
69lb	69lb	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	290	Total Fat	23g	Sodium	65mg
Protein	20	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	10g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	80mg		
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

