



1855 BLK ANGUS

050528 - Beef Frs Ribeye B/I Expt Up 46090

Home to the ribeye roast and steaks, the ribeye roll cut from the rib is a deliciously tender, juicy and flavorful. It's well suited for dry-heat cooking. It's possible to hand-cut spectacular ribeye steaks, a small prime rib or roast the entire roll for a group.



* Benefits

Nutrition Facts

Servings per Container **284**
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.

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

Can be cooked in many ways, but the crowd favorites are grilling, roasting, or skillet-to-oven. 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.
46090	050528	90076338460901	4	4 / 1 / 17.75 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
73lb	71lb	Yes	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.63in	19.28in	9.13in	2.41ft3	4x7	35DAYS	28°F / 34°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(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

