



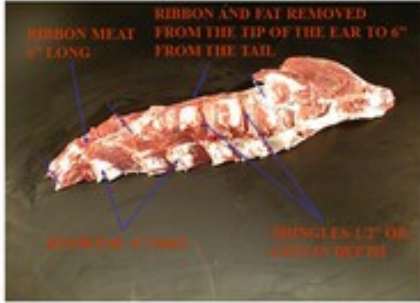
SWIFT

# 051267 - Beef Frs Tenderloin Bnls Peeled 5/U

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



### PEELED TENDER LOIN



### \* Benefits

## Nutrition Facts

|                              |                |
|------------------------------|----------------|
| Serving size                 | 4 Ounces       |
| Amount per serving           |                |
| <b>Calories</b>              | <b>280</b>     |
|                              | % Daily Value* |
| <b>Total Fat</b> 21g         | <b>32%</b>     |
| Saturated Fat 8g             | <b>40%</b>     |
| Trans Fat 0g                 |                |
| <b>Cholesterol</b> 95mg      | <b>31%</b>     |
| <b>Sodium</b> 55mg           | <b>2%</b>      |
| <b>Total Carbohydrate</b> 0g | <b>0%</b>      |
| Dietary Fiber 0g             | <b>0%</b>      |
| Total Sugars 0g              |                |
| Includes 0g Added Sugars     | <b>0%</b>      |
| <b>Protein</b> 22g           |                |
| Vitamin D 0mg                | <b>0%</b>      |
| Calcium 0mg                  | <b>0%</b>      |
| Iron 0E14                    | <b>0%</b>      |
| Potassium 0mg                | <b>0%</b>      |

\* 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

#### May Contain:

crustaceans

#### Free From:

- eggs
- fish
- dairy
- peanuts
- sesame
- soy
- tree nuts
- wheat

### Handling Suggestions

PACKAGING INFORMATION  
Vacuum Bag: Standard Shrink  
28 W X 8 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.) The safe handling statement and establishment bug must be preprinted on all bags. 2.) The product

### Serving Suggestions

4 oz

### Prep & Cooking Suggestions

A. Pull the tenderloin from the full loin in a way that maximizes the yield of the tenderloin and prevents scoring of the tenderloin and underlying strip loin scores will be trimmed/faced to upgrade the product to #1. Facing can be made up to 3/8 inch deep into the main body of the tender. Scores into the ear can be trimmed up to 1 inch. B. Remove the fat to specification. C. Remove any scores or shingles to specification. D. Remove any adjacent muscle. E. Trim any ragged edges flush. F. All bones and cartilage will be removed Finished Product TrimmingA. External fat cover will be trimmed to the connective tissue (opaque membrane) over the main body of the tender. Fat over 1 square inch by .1 inch thick is a defect. B. The external fat in the seam between the main body of the tender and the chain muscle will be allowed if flush when bridging lean to lean and it is critical to the attachment of the chain to the main body.

### 📄 Product Specifications

| Brand | Manufacturer      | Product Category |
|-------|-------------------|------------------|
| SWIFT | Jbs Usa, Llc Beef | Beef, Loins      |

| MFG # | SPC #  | GTIN           | Pack | Pack Desc.       |
|-------|--------|----------------|------|------------------|
| 46902 | 051267 | 90076338469027 | 11   | 11 x 6.67LBR/ CS |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 81 lb        | 80 LB      | USA               | No     | No              |

| Shipping Information |          |         |          |       |            |                      |
|----------------------|----------|---------|----------|-------|------------|----------------------|
| Length               | Width    | Height  | Volume   | TlxHI | Shelf Life | Storage Temp From/To |
| 23.63 in             | 15.88 in | 9.12 in | 1.98 FT3 | 5x7   | 35 DAYS    | 34°f / 37°f          |



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## Nutrition Analysis

|                        |          |                     |       |              |        |
|------------------------|----------|---------------------|-------|--------------|--------|
| Calories               | 280 kcal | Total Fat           | 21 g  | Sodium       | 55 mg  |
| Protein                | 22       | Trans Fats          | 0 g   | Calcium      | 0 mg   |
| Total Carbohydrates... | 0 g      | Saturated Fat       | 8 g   | Iron         | 0 kcal |
| Sugars                 | 0 g      | Added Sugars        | 0 g   | Potassium    | 0 mg   |
| Dietary Fiber          | 0 g      | Polyunsaturated Fat |       | Zinc         |        |
| Lactose                |          | Monounsaturated Fat |       | Phosphorus   |        |
| Sucrose                |          | Cholesterol         | 95 mg |              |        |
| Vitamin A(IU)          | 0 NIU    | Vitamin D           | 0 mg  | Thiamin      |        |
| Vitamin A(RE)          |          | Vitamin E           |       | Niacin       |        |
| Vitamin C              | 0 mg     | Folate              |       | Riboflavin   |        |
| Magnesium              |          | Vitamin B-6         |       | Vitamin B-12 |        |
| Monosodium             |          | Sulphites           |       | Nitrates     |        |

## Additional Images

