



1855 BLK ANGUS

051290 - Beef Frs Chuck Shldr Filet Teres Ma

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

# Nutrition Facts

Servings per Container 240  
Serving size 4ozs

Amount per serving  
**Calories 150**

	% Daily Value*
<b>Total Fat</b> 6g	<b>9%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 80mg	<b>3%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 24g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<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

### Free From:

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

## Handling Suggestions

PACKAGING INFORMATION  
Vacuum Bag: Low Temperature  
22 W X 12 L  
Bag Brand: G.F. Swift 1855  
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. Place approximately 10 lbs. in each bag. 3. Place 8 bags in each box.

## Serving Suggestions

4 oz

## Prep & Cooking Suggestions

A. In order to maximize yields the following sequential procedures will be followed: 1. The tm muscle will be rolled out by seaming it from the whole clod prior to making a clod heart, flatiron and chuck trim. Place clod fat side down on the cutting table with the tm muscle at approximately a 90 degree angle to the employee. 2. Depending on how the clod was pulled and cattle conformation (lean fat) the tm muscle may be covered with fat. Remove the fat covering the tm muscle with a cut parallel to the table surface exposing the tm muscle. 3. Separate the adjacent muscle from the tm muscle (90 degree angle to the table top) on the flatiron side of the tm muscle. All adjacent muscle greater than 1x1 will be removed. 4. Separate the heavy fat from (sharks fin side) the tm muscle with one cut (90 degree angle to the table top). 5. Roll the tm muscle out leaving silver/blue skin with minimal flake fat. 6. Block the ends off to expose 1/2 diameter of lean. 7. When the above procedures are followed there should be minimal need to trim the tm muscle after removal from the clod. Finished Product Trimming: The chuck shoulder filets will be trimmed to the silver with flake fat 1x1x.1 maximum. 8. Block the ends to expose at least 1/2 inch of lean. C. Partial pieces are not acceptable. D. The length is 6 inches minimum. E. No adjacent muscle is permitted.

## Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46417	051290	90076338464176	6	6 / 15 / 15 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
63lb	63lb	Yes	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.63in	15.88in	9.13in	1.98ft3	5x7	42DAYS	28°F / 38°F



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### Nutrition Analysis - By Serving

Calories	150	Total Fat	6g	Sodium	80mg
Protein	24	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	2g	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

