



1855 BLK ANGUS

052207 - 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 5/U or Heifers
Cattle Age: Under 30 Months of Age
Grade: USDA Choice or Higher
Country of Origin: Product of U.S.A.



* Benefits

Ingredients

Beef

Allergens

Free From:

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

Nutrition Facts

Servings per Container 136
Serving size 4ozs

Amount per serving
Calories 280

Table with 2 columns: Nutrient and % Daily Value. Includes Total Fat 21g (32%), Saturated Fat 8g (40%), Cholesterol 95mg (32%), Sodium 55mg (2%), Total Carbohydrate 0g (0%), Protein 22g, etc.

* 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: Standard Shrink
28 W X 8 L
Bag Brand: 1855 Black Angus Beef
Graded Bag: Ungraded
Shelf Type: Export Shelf
Pkg Arrangement: Layer Pack
Pkg Per Layer: 3
1) The safe handling statement and establishment bug must be preprinted on all bags. 2) The product grade must be printed on all bags. 3) In bag - head first. 4) In box - head to tail, alternate bags in layers from one end of box to other end of box, bone side down.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

Prep/Use
1) 2/3 of tenderloin from the fat tail to one that encompasses the area of the tenderloin and presents covering of the incidence and underlying ribs both sides will be trimmed/modified to separate the product to a 1" fat tail can be made up to 3/8 inch deep into the main body of the tenderloin. Scores into the ear can be trimmed up to 1 inch.
2) Remove any surface fat.
3) Remove any surface fat.
4) Trim any ragged edges.
5) All bones and cartilage must be removed.
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Product Specifications

Table with 3 columns: Brand (1855 BLK ANGUS), Manufacturer (JBS USA, LLC - Beef), Product Category (Beef)

Table with 5 columns: MFG # (46402), SPC # (052207), GTIN (90076338464022), Pack (6), Pack Desc. (6 / 1 / 1 cs)

Table with 6 columns: Gross Weight (34lb), Net Weight (34lb), Catch Weight (Yes), Country of Origin (USA), Kosher, Child Nutrition (No)

Shipping Information table with 7 columns: Length (23.63in), Width (15.88in), Height (7.38in), Volume (1.6ft3), TlxHI (5x9), Shelf Life (42DAYS), Storage Temp From/To (28°F / 38°F)



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Nutrition Analysis - By Serving

Calories	280	Total Fat	21g	Sodium	55mg
Protein	22	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	8g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	95mg		
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

