



1855 BLK ANGUS

# 052220 - Beef Frs Bnls Tenderloin Prime S/T

The lean and savory tenderloin is the most tender cut of beef available. From popping on the grill to an adventuring with sous vide, cooking methods are nearly endless. This cut is often turned into delicious roasts, steaks, and the popular Filet Mignon.



### \* Benefits

## Nutrition Facts

Servings per Container **280**  
Serving size **Single Serving (4oz)**

Amount per serving  
**Calories 160**

	% Daily Value*
<b>Total Fat</b> 7g	<b>11%</b>
Saturated Fat 2.5g	<b>13%</b>
Trans Fat 0g	
<b>Cholesterol</b> 70mg	<b>23%</b>
<b>Sodium</b> 50mg	<b>2%</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
- 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

The cooking methods are endless with this cut! Grilling and sous vide are some notable methods. 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.
46302	052220	90076338463025	11	11 / 1 / 1 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
70lb	70lb	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 / 34°F



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## Nutrition Analysis - By Serving

Calories	160	Total Fat	7g	Sodium	50mg
Protein	24	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	2.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70mg		
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

