



Jbs Usa, Llc Beef

052223 - Beef Frs Bnls Strip Prim 0 X1 S/T 46



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 Prime



Nutrition Facts

Serving Size: 4 Ounces

Number of Servings per 280

Amount Per Serving

Calories: 270

Calories from Fat: 170 E14

% Daily Value*

Total Fat 19 GRM 29%

Saturated Fat 8 GRM 39%

Trans Fat 0 GRM

Cholesterol 90 31%

Sodium 60 MGM 3%

Total Carbohydrate 0 GRM 0%

Dietary Fiber 0 GRM 0%

Sugars 0 %

Protein 22 %

Vitamin A Per Srv 0% Vitamin C Per Srv 0%

Calcium 0% Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie

	Calories	2,000	2,500
Total Fat	Less than		
Sat. Fat	Less than		
Cholesterol	Less than		
Sodium	Less than		
Total Carbohydrate			
Dietary Fiber			

Calories per gram		
Fat	Carbohydrate	Protein

Benefits

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 Prime Born, Raised, and Harvested in the USA

Ingredients

Beef

Allergens

May Contain:



Free From:



Handling Suggestions

PACKAGING INFORMATION Vacuum Bag: Low Temperature 26 W X 12 L Bag Brand: 1855 Black Angus Beef Graded Bag: USDA Prime 1). In bag-rib end first. 2). In box-sideways, lip down, fat to lean.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

A. Beginning with a full loin, remove the tenderloin from the shell without scoring the tenderloin or the shell. B. Separate the sirloin from the shell with a straight saw cut immediately in front of the hip bone to a point approximately the middle of the 6th lumbar vertebrae leaving 1/4 to 1/2 of the lumbar vertebrae on the sirloin. This cut should be at a 90 degree angle. C. Remove the loin tail from the shell with a straight saw cut following the tail length guidelines (1 x 0). D. Remove the chine with a saw cut separating the feather bones from the finger bones. E. Remove the feather bones, finger bones, 13 rib, and associated cartilage without scoring the strip loin and maximizing yield of the strip loin f. Trim the external fat to specification. G. Trim the internal fat to specification. H. Verify the tail length measurements and have the cut edge parallel to the back bone line. I. Remove any pin bone. J. Trim any scores or ragged

Product Specifications

Brand	Manufacturer	Product Category
1855 BLK ANGUS	Jbs Usa, Llc Beef	

MFG #	SPC #	GTIN	Pack	Pack Desc.
46310	052223	90076338463100	6	6 x 11.6 LB/ CS

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
81.65 lb	80.65 LB	840		

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
23.6 IN	19.3 IN	9.1 IN	2.4 FT3	4x7	35	34FA / 37FA



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☰ Nutrition Analysis

Calories	270 E14	Total Fat	19 GRM	Sodium	60 MGM
Protein	22	Trans Fats	0 GRM	Calcium	0 MGM
Total Carbohydrates...	0 GRM	Saturated Fat	8 GRM	Iron	0 E14
Sugars	0	Polyunsaturated Fat		Potassium	0 MGM
Dietary Fiber		Monounsaturated Fat		Zinc	
Lactose		Cholesterol	90	Phosphorus	
Sucrose					
Vitamin A(IU)	0 NIU	Vitamin D	0	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

📷 Additional Images

