1855 BLK ANGUS

052223 - **Beef Frs Striploin Prime 0 X1 S/T Bn**

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

Saladino's FOODSERVICE

Benefits

Ingredients

Beef

Allergens

Free From:

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

Nutrition Facts

Servings per Container	**280**
Serving size	**4ozs**
Amount per serving	
Calories	**270**
	% Daily Value*
Total Fat 19g	**29%**
Saturated Fat 8g	**40%**
Trans Fat 0g	
Cholesterol 90mg	**30%**
Sodium 60mg	**3%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugar	**0%**
Protein 22g	
Vitamin D 0mcg	**0%**
Calcium 0mg	**0%**
Iron 0mg	**0%**
Potassium 0mg	**0%**

* 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: 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 edges Finished Product TrimmingA. Tail length will be 1 inch from the tip of the loin eye on the rib end and 0 inch from the tip of the loin eye on the sirloin end (1 x 0). The lip/tail will be cut in a straight line. B. The saw cut making the tail length will be straight. C. The external fat cover will be 1/4 inch. D. The surface fat will maintain an overall fat depth of 1/4" with the exception in the saddle area where the gluteus (vein muscle) muscle and the ld (main loin eye) meet. This area also extends towards the shell saw break side of the strip down to the lip where it creates a valley. This saddle area can not exceed 1/2" in depth overall. E. The sirloin end will be approximately 90 degrees +/- 1 inch to the table surface and to the chine bone when laying fat side down. F. Channel fat will be 1/4 inch thick. G. Flap meat extending above the channel fat will be trimmed flush with the channel fat. H. Pin bone will be removed leaving no more than 1/2 inch pin bone hole, or will be re-sawed to make the pin bone hole less than 1/2 inch. I. Fat cover trimmed to the silver on super trim product is allowable in any dimension. J. Trim-outs into the lean on super trim product will not affect the product's usability. K. Scores will not exceed 1/2 inch deep x 3 inches long. L. Blood clots greater than 1 inch in any dimension will be removed. M. Ragged edges will be trimmed flush. N. All water pockets/water bruises must be trimmed out.

Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46310	052223	90076338463100	6	6 / 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	TIxHI	Shelf Life	Storage Temp From/To
23.63in	19.25in	9.13in	2.4ft3	4x7	42DAYS	28°F / 38°F

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Nutrition Analysis - By Serving

Calories	270	Total Fat	19g	Sodium	60mg
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	90mg		
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

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