



1855 BLK ANGUS

052241 - Beef Frs Tri Tip Sirloin Peeled

CARCASS SELECTION  
Cattle Source: Certified Program  
AMS G-70 G.F. Swift 1855 Black Angus Beef  
Cattle Type: Mixed Steers &/Or Heifers  
Cattle Age: Under 30 Months of Age  
Grade: USDA Choice or Higher  
Country of Origin: Product of U.S.A.



\* Benefits

# Nutrition Facts

Servings per Container 270  
Serving size Single Serving (4oz)

Amount per serving  
**Calories 180**

	% Daily Value*
<b>Total Fat</b> 10g	<b>15%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat 0g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 60mg	<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> 23g	
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:**



## Handling Suggestions

PACKAGING INFORMATION  
Vacuum Bag: Standard Shrink  
26 W X 12 L  
Bag Brand: 1855 Black Angus Beef  
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.) In bag - shingle pack in the bag. 2.) Place the bag along the width of the box (like scotch tenders). 3.) In box - sideways, on edge.

## Serving Suggestions

4 oz

## Prep & Cooking Suggestions

Procedure  
A. Separate the bottom butt from the top butt with a cut along the natural seam, continuing in the same plane leaving a portion of the bottom butt attached to the top butt. This cut needs to stay in the tri-tip so that no top butt is on the tri-tip. However, no more than 1/4 inch of tri-tip should be on the top butt. B. Remove the flap meat and ball tip along the natural seam. C. Trim the remaining tri-tip leaving only flake fat on all surfaces. Finished Product: Trimming  
A. Tri-tip will be trimmed leaving only flake fat on all surfaces. Flake fat is defined as an area less than 1 square inch x .1 inch deep. B. Scores will not exceed 1/2 inch deep x 3 inches long. C. Any heavy yellow connective tissue which lies between the flap meat and tri-tip is removed leaving only the silver tissue.

## Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46855	052241	90076338468556	4	4 / 6 / 6 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
67.6lb	67.6lb	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	35DAYS	28°F / 34°F



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### Nutrition Analysis - By Serving

Calories	180	Total Fat	10g	Sodium	60mg
Protein	23	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	3.5g	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

