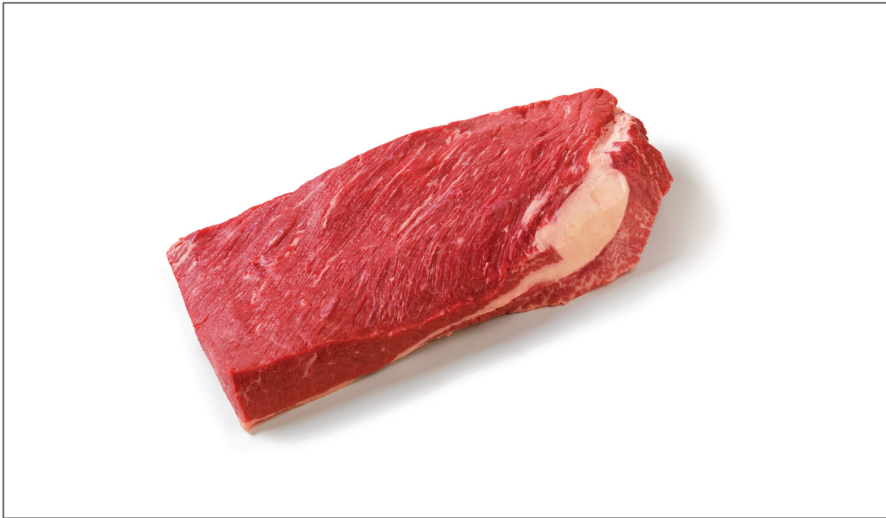




1855 BLK ANGUS

052270 - Beef Frs Brisket Boneless Prime 463

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



* Benefits

Nutrition Facts

Servings per Container 240
Serving size Single Serving (4oz)

Amount per serving
Calories 280

	% Daily Value*
Total Fat 21g	33%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 75mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%

Protein 21g	
Vitamin D 0µg	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.

Ingredients

Beef

Allergens

Free From:

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

Handling Suggestions

PACKAGING INFORMATION
Vacuum Bag: Standard Shrink
26 W X 14 L
Bag Brand: 1855 Black Angus Beef
Graded Bag: USDA Prime
(1) In bag-nose first. (2) Pack the briskets fat side up in the box. (3) Lay the length of the product to the length of the box. (4) Pack two briskets per layer side by side. Alternate head to tail each additional layer, (nose to tail).

Serving Suggestions

4 oz

Prep & Cooking Suggestions

Starting with a 11# brisket, trim the external fat cover to spec. Block the tail (navel/brisket end) to 90° to the brisket/arm break so the lean thickness (deep pectoral) maintains a 1/2" or greater thickness for the entire tail. The brisket/arm chuck sep is a straight line that passes through the cartilaginous juncture of the first rib and the sternum and continues in a line that is perpendicular to the cut which separates the chuck from the rib between the 5th and 6th ribs. No rose meat is allowed. Trim the sternum fat (deckle pocket) flush with the lean of the belly unless noted otherwise in the special product requirements. The min width of the brisket (measured at the posterior end of the deckle pocket) is 5". Remove the breast bone, ribs, and deckle at the natural seam exposing the lean surface (belly). Trim the belly surface to spec.

Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46335	052270	90076338463353	5	5 / 1 / 12.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
60lb	60lb	Yes	USA	No	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.63in	19.25in	9.13in	2.4ft3	4x7	42DAYS	28°F / 34°F



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Nutrition Analysis - By Serving

Calories	280kcal	Total Fat	21g	Sodium	75mg
Protein	21g	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	75mg		
Vitamin A(IU)	0NIU	Vitamin D	0µg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

