



1855 BLK ANGUS

050224 - Beef Frz Flank Steak Bnls S/T 2.6 L

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 Choice or Higher
Born, Raised, and Harvested in the USA



* Benefits

Nutrition Facts

Servings per Container 318
Serving size 4ozs

Amount per serving
Calories 180

	% Daily Value*
Total Fat 9g	14%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 60mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 24g	
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.

Ingredients

Beef

Allergens

Free From:



Handling Suggestions

PACKAGING INFORMATION
Vacuum Bag: Low Temperature
26 W X 12 L
Bag Brand: 1855 Black Angus Beef
Graded Bag: Ungraded
Pkg Arrangement: Layer Pack
Pkg Per Layer: 51.) In bag - one on top of another, laying same direction.
2.) In box - 2 layers, sideways, shingled, beard end facing the same direction.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

A. Pull the flank steak from the full loin starting beneath the aitch bone and following the seam between the flank and flap meat through the flank beard. B. Pull the membrane from the flank steak. C. Pull the flank steak from the flank fat leaving the thick membrane beneath it attached to the flank fat. D. Round the beard end with the rough side up following specification. E. Taper the beard from the smooth side of the flank to remove the rest of the fat. F. Trim any remaining fat from the flank. G. Remove any ragged edges or scores. H. All pasteurization must be completely removed. Finished Product Trimming. The flank steak will be 6 inches long and 4 inches wide or larger. B. The flank steak will be teardrop shaped. The beard will be shaped from the rough side to within 1/4 inch of the tips of the furthest lean giving that end a rounded shape feathered to 0. C. Fat will be trimmed except that fat between the tips of lean on the beard end and seam fat that cannot be removed without removing lean. D. All membrane will be removed. E. Scores will not be more than 1/2 inch deep x 3 inches long. F. Ragged edges will be trimmed flush. G. All pasteurization must be completely removed.

Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46930	050224	90076338469300	10	10 / 3 / 3 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
79.6lb	79.6lb	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	42DAYS	28°F / 38°F



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Nutrition Analysis - By Serving

Calories	180	Total Fat	9g	Sodium	60mg
Protein	24	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	4g	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

