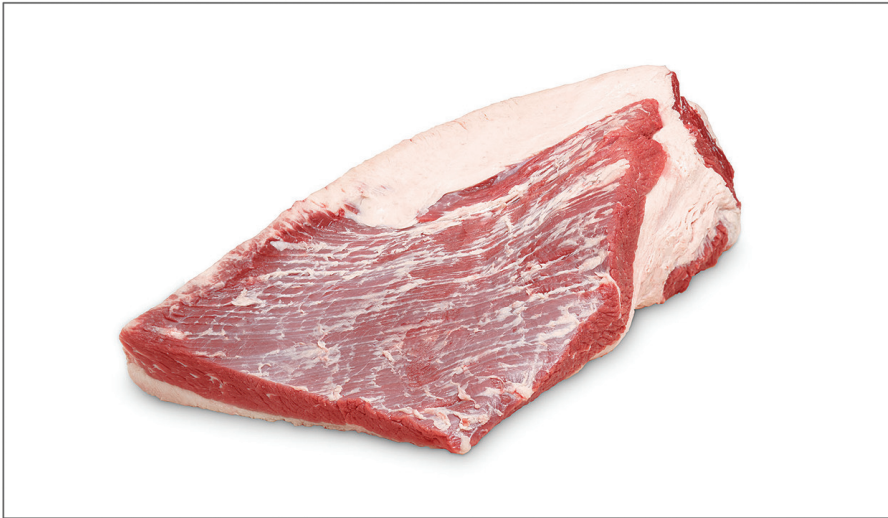




1855 BLK ANGUS

052283 - Beef Frs Brisket Boneless 46201

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 200
Serving size 4ozs

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 Sugar	0%
Protein 21g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 2.17mg	12%
Potassium 373mg	8%

* 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: Low Temperature 28 W X 12 L Graded Bag: USDA Choice Pkg Arrangement: Layer Pack (1) In bag-nose first. (2) The safe handling statement and establishment bug must be preprinted on all bags. (3) Pack the briskets fat side up in the box. (4) Lay the length of the product to the length of the box. (5) Pack two briskets per layer side by side.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

Starting with a 118 brisket, trim the external fat cover to specification. Block the tail to 90 degrees to the brisket/arm break so the lean thickness maintains a 1/2 inch or greater thickness for the entire tail. The brisket/arm chuck separation is a straight line that passes through the cartilaginous junction of the first rib and the sternum and continues in a line that is perpendicular to the cut which separates the chuck from the ribs between the 5th and 6th ribs. No rose meat is allowed to be left on the brisket. Trim the sternum fat flush with the lean of the belly unless noted otherwise in the special product requirements. The minimum width of the brisket (measured at the posterior end of the deckle pocket) is 5 inches. Remove the breast bone, ribs, and deckle at the natural seam exposing the lean surface. Trim the belly surface to specification. Check brisket width at the posterior end of the sternum fat. Trim chuck muscle to specification. Trim any scores greater than specification to specification. *All weight grade cattle (600/DN) cannot be used for this product. When running "D" weight grade cattle the maximum piece weight of the brisket can not exceed 18 pounds. Briskets over 18 pounds must be trimmed down to 18 pounds or less. The external surface fat is trimmed to 1/4 inch. The wedge fat under the ear of the web muscle will be trimmed flush with arm/brisket break. Lean will be exposed salt and pepper over 50% of the length of the ear of the web muscle. The lean surface exposed after removing the deckle (belly) will be trimmed leaving only flake fat. Flake fat is defined as an area less than 1 square inch X 1/2 inch deep. The sternum fat will be flush with the lean surface of the belly of the brisket and follow the contour of the belly/line edge. Maximum fat thickness of 1 inch. There will be no more than 4 inches square X 2.5 inch thick of chuck muscle left on the nose of the brisket. There will be no rose meat allowed on the brisket. Lean thickness of the deep pectoral muscle will be 1/2 inch and maintained for the entire length of the tail when measured at any point of the brisket/navel separation. The minimum width of the brisket (measured at the posterior end of the deckle pocket) is 5 inches. The line from the brisket/navel separation will be 90 degrees +/- 1 inch to the line from the brisket/arm separation. Scores will not exceed 3 inches long X 1/2 inch deep.

Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46201	052283	90076338462011	4	4 / / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
50lb	50lb	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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Born, Raised, and Harvested in the USA



Nutrition Analysis - By Serving

Calories	280	Total Fat	21g	Sodium	75mg
Protein	21	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	8g	Iron	2.17mg
Sugars	0g	Added Sugars	0g	Potassium	373mg
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

