



1855 BLK ANGUS

053160 - Beef Frs B/I Chuck Short Rib 4 Bone

CARCASS SELECTION
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 192
Serving size Single Serving (4oz)

Amount per serving
Calories 260

	% Daily Value*
Total Fat 21g	32%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 85mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 20g	
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:

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

Handling Suggestions

PACKAGING INFORMATION
Vacuum Bag: Standard Shrink
13 W X 26 L
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.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

Procedure
A. Remove the arm from the chuck 3 to 4 1/2 inches from the chuck eye, depending on the style of chuck being produced, leaving a square arm. B. Check the brisket/arm break for evidence of white bones. Re-saw or bone-out chuck short rib if more than 1 is present. C. Remove the pectoral from the arm. D. Separate the chuck short rib from the arm between the 1st and 2nd rib, riding the first rib. E. Trim scores deeper than 1/4 inch. F. Trim ragged edges flush. G. Trim the fat to specification. H. Trim any ragged edges flush.
Finished Product Trimming
A. The bone in chuck short rib will contain ribs 2 through 5. B. The bone length minimum will be 5 inches. There is no maximum for the length but must be fabricated from a 4 1/2" break from the eye of the chuck. C. No more than 1 bone will contain any evidence of cartilage (white bone). D. The external fat will be trimmed to the blue leaving only seam fat. E. The internal or bubble fat will be trimmed flush. F. The chuck short rib will be within 1 inch of square where the brisket/arm and arm/chuck breaks are nearly parallel. G. Scores deeper than 1/4 inch will be trimmed. H. Ragged edges will be trimmed flush.

Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46234	053160	90076338462349	6	6 / 2 / 2 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
48lb	48lb	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 / 38°F



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Nutrition Analysis - By Serving

Calories	260	Total Fat	21g	Sodium	85mg
Protein	20	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	9g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	85mg		
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

