



1855 BLK ANGUS
053161 - Beef Frs B/I Short Rib 3 Bone

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

Ingredients

Beef

⚠ Allergens

Free From:

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

Nutrition Facts

Servings per Container 204
Serving size 4ozs

Amount per serving
Calories 360

% Daily Value*

Total Fat 32g 49%
Saturated Fat 14g 70%
Trans Fat 0g
Cholesterol 85mg 28%
Sodium 60mg 3%
Total Carbohydrate 0g 0%
Dietary Fiber 0g 0%
Total Sugars 0g
Includes 0g Added Sugar 0%

Protein 18g
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.

Handling Suggestions

PACKAGING INFORMATION
Vacuum Bag: Bone Guard
29 W X 12 L
Bag Brand: 1855 Black Angus Beef
Graded Bag: Ungraded
1.) Place in the bag with the small bone end to small bone end in the center of the bag with the lean on the same side. 2.) Bag with the thick side for both pieces on the same side of the bag. 3.) Box the bags with the thick sides facing up.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

Separate the navel short plate from the short rib by a straight cut made from the dorsal edge of the navel eye muscle on the brisket end to a point just missing the inside skirt on the flank end. The break can be adjusted to the bone thickness will be 1.25 and a 9 boneless short plate can be produced. Remove the short ribs with a straight saw cut following cut length specifications for the ribeye loin. Remove the filler meat from the short rib section. Divide the short rib section between the 8th and 9th rib by riding the 9th rib bone and holding the knife straight without angling the knife under the 8th rib which if done will cause an unacceptable wing flare break angle. Pull the cap from the external surface leaving only bone fat. Check the bone thickness and re-saw if the bones are greater than 1.25 in thickness. Remove the wing fat edge with the hand saw to squaring up the short rib or meet any other specification. Never remove the navel edge to get the short rib to length or to square it up. External fat or cap fat will be removed leaving only rib fat. Rib fat is defined as an area less than 1 square inch x 1 inch deep. The fat on the bone side will be trimmed flush with the parietal vein over the bones. Corn or seam fat at the 8th rib end will not exceed 1/2 inch thick. The fat can be reached up to 1 inch deep or it must be re-sawed. Lean will be left on the edges of the 6th and 8th ribs giving the short rib a higher lean to bone ratio. Cutting specifications: short ribs will be rectangular to square in shape. Non-split: the short rib will be 10 inches in length with zero tolerance split. The length will be a minimum of 3 inches and a maximum of 7 inches. Lean will cover 50% of the length of the 8th rib when looking at the external side. The short rib may be re-sawed or the 8th rib removed, making a 2 -rib short rib, to correct this deficiency. The rib bones will not extend beyond the base of the external side. Score will not exceed 1/2 inch deep, 1 inches long. The maximum width of the bone on the short plate end is 1.25 inches. Anything larger must be sawed back to 1.25 inch or less. The bone can't be sawed with the hand saw to reduce the thickness. The bone will be measured perpendicular to its long side. The short rib should be square to rectangular in shape. The two saw cuts will be parallel and no more than 1 out of square. There will be no angling on the 8th rib side from trying to go under the 8th rib and pick up extra lean.

✏ Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46232	053161	90076338462325	10	10 / 2 / 2 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
53lb	51lb	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	360	Total Fat	32g	Sodium	60mg
Protein	18	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	14g	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

