



SWIFT

050004 - Beef Frs Knuckle Peeled Bnls Choice

CARCASS SELECTION
Cattle Type: Mixed Steers &/Or Heifers
Under 30 Months of Age
Grade: USDA Choice or Higher
Product of U.S.A.



* Benefits

Nutrition Facts

Servings per Container **244**
Serving size **4ozs**

Amount per serving
Calories 0

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%

Protein 0g	
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: Low Temperature
20 W X 14 L
Bag Brand: Swift
Graded Bag: Ungraded
Packaging Assembly: Place product in bag, face end first. Place product in box, face end up, side by side.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

A. Starting with a 158 round primal, pull the knuckle along the natural seams starting at the knee cap and running along the femur bone, being careful not to score either the knuckle or the top and bottom rounds and leaving the femur bone membrane attached to the knuckle. B. Remove the knee cap and tendons to specification. C. Remove the external fat to specification. D. Trim any scores, tears or ragged edges to specification. E. On product code 30672 remove all tendons, seam fat and heavy tissue to specification. A. The knuckle will be a minimum of 5 inches wide across the face (ball tip/knuckle break). B. The external fat cover will be removed. Natural flake is allowed, no greater than 4 square inches. C. All tri-tip will be removed. D. The knee cap and associated tendons will be removed. The tendon will not extend past the lean. E. The membrane around the femur bone will remain attached to the knuckle. F. Scores or tears will not exceed 1/2 inch deep x 3 inches long. G. Any yellow or bloody material will be removed. H. A strip of the inside round meat 1/2" thick by 1" wide for the length of the knuckle is allowed on the peeled knuckle. I. Ragged flaps/edges of lean or fat will be firmly attached and not extend 1 inch out from the body of the knuckle.

📄 Product Specifications

Brand	Manufacturer	Product Category
SWIFT	JBS USA, LLC - Beef	Beef

MFG #	SPC #	GTIN	Pack	Pack Desc.
21671	050004	90076338216713	6	6 / 1 / 1 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
61lb	61lb	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	0	Total Fat	0g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
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

