

## 1855 BLK ANGUS 050268 - Beef Frs Hanging Tender Bnls Ch 1.6

Cattle Source: Certified Program
AMS G-70 G.F. Swift 1855 Black Angus Beef
Cattle Type: Mixed Steers E. /Or Heifers
Cattle Age: Under 30 Months of Age
Grade: USDA Choice or Higher
Country of Origin: Product of U.S.A.



#### \* Benefits

Ingredients	A Allergens
Beef	Free From:  Strustaceans shellfish mollusks  Geggs fish milk peanuts  Strustaceans products  Free From:  Free Free From:  Free Free From:  Free Free From:  Free Free Free Free Free Free Free Fre

# **Nutrition Facts**

Servings per Container 108 Serving size SingleServing (4oz)

Amount	per	sei	rvin	g
Calc	-			_

160

<u>Jaiorica</u>	100
% Da	ily Value*
Total Fat 7g	11%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 65mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 23g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

<sup>\*</sup> 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: Standard Shrink
12 W X 22 L
12 W X 22 L
Bag Brand: G.F. Swift 1855
Bag Brand: G.F. Swift 1850
B

### Serving Suggestions

4 oz

## Prep & Cooking Suggestions

ture to the hanging tender from the 172 full loin with s knife cut taking care not to score the tenderloin to the edges to specification. to early loss ob blood vessels or membrane and separate the lobes.

Tim the edges to Specification.
 Ceremove any loose blood vessels or membrane and separate the lobes.
 If min ragged edges or scores.
 The discoloration from the pasteurization cabinets process does not need to be trimmed off. Finished Product Trainments.

L. The discoloration from the passenturance.

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A. Bon face that the discoloration for the things the discoloration for the things tender can be missing.
C. The lobes will be separated from each other at both ends.
D. Bont ledge, with have no more than ... It in the of that. Duplyingsm membrane will be completely removed.
S. Godes will be less than ... Sinch deep and 3 in their in length.
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## **Product Specifications**

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46940	050268	90076338469409	8	8/2/2 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
29lb	27lb	Yes	USA		No

Shipping Information						
Length Width Height Volume TlxHl Shelf Life Storage Temp From/To						
23.63in	15.88in	7.38in	1.6ft3	5x9	42DAYS	28°F / 38°F





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Saladino's

CARCASS SELECTION
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#### Nutrition Analysis - By Serving

Calories	160	Total Fat	7g	Sodium	65mg
Protein	23	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	0g	Saturated Fat	2.5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	65mg		
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-1 2•	
Monosodium		Sulphites		Nitrates	

## Additional Images











