



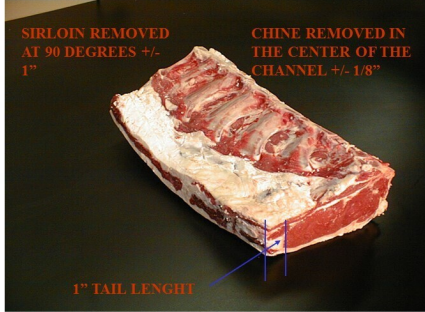
1855 BLK ANGUS

050296 - Beef Frs Striploin Ch 1 X1 B/I S/T 4

CARCASS SELECTION
Cattle Source: Certified Program
AMS G-70 G.F. Swift 1855 Black Angus Beef
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.



B/I 1X1 STRIP LOIN S/T



* Benefits

Ingredients

Beef

⚠ Allergens

Free From:



Nutrition Facts

Servings per Container
Serving size Single Serving (4oz)

Amount per serving
Calories 210

	% Daily Value*
Total Fat 13g	19%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 100mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 24g	
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: Standard Shrink
30 W X 14 L
Bag Brand: 1855 Black Angus Beef
Graded Bag: Ungraded
Bone Guard: Pre-cut

- 1.) In bag-rib end first, bone guard to bone, bone guard over 13th rib and rib end chine.
- 2.) In box-3 bags sideways, chine bone side up lips down shingle packed.
- 3.) Enterprise bone guard placed over 13th rib and rib end chine.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

This document contains trade secrets and/or financial information considered by JBS USA to be PRIVILEGED AND CONFIDENTIAL. DO NOT DISCLOSE Page 2 of 4 Procedure
A. Beginning with a full loin, select the loins that meet the fat cover, rib and splitting criteria. B. Remove the tenderloin from the shell without scoring the tenderloin or the shell. C. Separate the chine from the shell with a straight saw cut immediately in front of the hip bone to a point approximately the middle of the left lumbar vertebrae, leaving 1/2 to 1/2 of the lumbar vertebrae on the loins. The cut should be at a 90 degree angle. D. Remove the loin tail from the shell with a straight saw cut following the tail length guidelines. The straight cut will be parallel to the backbone curvature. E. The chine will be sawed in the middle of the spinal cord groove, leaving no more than 1/2 inch of the groove visible. F. Trim the external fat to specification. G. Remove any pin bones. H. Trim any scores or ragged edges. Finished Product Trimming
A. The tail is removed 1 inch from the bottom edge of the longitudinal strip muscle, both the rib and sirloin end making a straight cut, bowing of the tail is not allowed. B. The surface fat will maintain an overall fat depth of 1/4" with the exception in the saddle area where the gluteus (beef maddal) muscle and fat to main loin meet. This area also extends towards the shell saw break side of the strip down to the 16 where a creates a valley. This saddle area can not exceed 1/2" in depth overall. C. All external fat must not exceed 1/4 inch in thickness. D. Inner tail fat must be removed to 1/2 inch thickness except in areas where fat pockets are present where they will be bridged making a smooth appearance across the inner portion of the tail. E. Interosseous tissue remaining from boned outage removal on the tail on the sirloin end greater than 1/2 inch must be removed making a straight cut to meet this requirement. F. The chine will be sawed in a manner that will split the spinal column to prevent any overhang and indentation in the spinal column. G. Any discoloration in area of missing leather bones resulting from a mis-split must be removed

Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46792	050296	90076338467924	4	4 / 1 / 15.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
60lb	60lb	Yes	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.63in	19.25in	9.13in	2.4ft3	4x7	28DAYS	28°F / 38°F



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Nutrition Analysis - By Serving

Calories	210	Total Fat	13g	Sodium	100mg
Protein	24	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	4g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
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

