



SWIFT

# 050393 - Beef Frs Outside Skirt Ch Pld Bnls

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  
Serving size Single Serving (4oz)

Amount per serving  
**Calories 260**

	% Daily Value*
<b>Total Fat</b> 20g	<b>30%</b>
Saturated Fat 8g	<b>40%</b>
Trans Fat 0g	
<b>Cholesterol</b> 80mg	<b>27%</b>
<b>Sodium</b> 75mg	<b>3%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 20g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

\* 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:



### Handling Suggestions

PACKAGING INFORMATION  
Vacuum Bag: Standard Shrink  
28 W X 9 L  
Bag Brand: Swift  
Graded Bag: Ungraded  
In bag one on top of the other nose to nose. In box - long ways in box nose to tail, 2 layers of 4 bags separated by a shelf.

### Serving Suggestions

4 oz

### Prep & Cooking Suggestions

Procedure  
A. Remove the outside skirt from the short plate leaving little or no inside skirt on the outside skirt. B. Remove the tunic tissue from the concave edge separating the top and bottom membrane. C. Remove both top and bottom membrane leaving only flake fat. D. Remove any adjacent muscle. E. Remove any cartilage or bone chips. F. Remove any scores or tears. Finished Product Trimming  
A. The peeled outside skirt will be semi straight once membrane has been removed. B. The peeled outside skirt will be a minimum of 5 inches long. C. The thin end (tail) will be blocked. D. The skirt will maintain a minimum of 2 inches wide for at least 80% of the total length of the full skirt or 90% the length of the half cut multi-vac skirt when placed back into its natural shape and excluding the head. E. The membrane will be removed on both top and bottom sides. F. There will be no inside skirt or intercostal muscle attached. G. The sternum end (head) will have no cartilage. H. All scores greater than 1" in length will need to be removed in most cases; it is acceptable to cut through the score and separate one piece into two as long as the product still maintains the minimum 5". I. All surface fat will be removed only allowing flake fat to remain. (The intra muscular fat seams that run through the main muscle striation is not to be considered surface fat and is not to be trimmed out however it must be flush with the lean.) J. Edges must be trimmed to expose lean at least every 2 inches to show a salt and pepper edge.

### 📄 Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
29317	050393	90076338293172	8	8 / 2 / 2 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
30lb	30lb	Yes	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.63in	15.88in	9.13in	1.98ft3	5x9	35DAYS	28°F / 38°F



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## Nutrition Analysis - By Serving

Calories	260	Total Fat	20g	Sodium	75mg
Protein	20	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	8g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	80mg		
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

