



1855 BLK ANGUS

051242 - Beef Frs Shortloin Bone In 0 X1 S/T

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 Prime  
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 240  
Serving size 4ozs

Amount per serving  
Calories 240

	% Daily Value*
Total Fat 16g	25%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 60mg	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%

\* 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: Low Temperature  
30 W X 16 L  
Bag Brand: 1855 Black Angus Beef  
Graded Bag: USDA Prime  
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.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

Beginning with a full loin select the loins that meet the fat cover, rib and splitting criteria. Pre-trim the tender fat, removing as much as possible. Separate the sirloin from the short loin with a straight saw cut immediately in front of the hip bone to a point approximately the middle of the 6th lumbar vertebrae leaving 1 1/2 to 1 3/4 of the lumbar vertebrae on the sirloin. This cut should be at a 90 degree angle to the back line. Remove the loin tail from the short loin with straight cut following the tail length guidelines (1 x 0 or 1 x 1). The straight cut will be parallel to the backbone curvature. The external fat cover will be 2 inch thick with a maximum of 1 1/4 inch. Tail length will be 1 inch from the tip of the loin eye on the rib end and 6 inches from the tip of the loin eye on the sirloin end (1 x 0). The saw cut making the tail length will be straight. The straight cut will be parallel to the backbone curvature. The sirloin will be approximately 90 degrees +/- 5 inch to the table surface and to the chine bone when laying fat side down. The kidney and channel fat will be removed at the seam between the tender loin and the kidney fat to the square tissue leaving only flake fat on the tender loin. Only a small seam of wedge fat will be left in the sirloin end of the short loin which results in the fat being contained in the shape of the tender loin. Aorta and heavy tendon is removed along the rope meat edge of the tender loin. Channel fat will be no deeper than 1 1/4 inch thick on the edge of the lip bridging lean to lean. Rap meat extending above the channel fat will be trimmed flush with the channel fat. Pin bone will be removed leaving no more than 1 1/2 inch pin bone hole or will be re-sawn to make the pin bone hole less than 1 1/2 inch. Fat cover trimmed to the shaver on super trim product is allowable in any dimension. Trim-outs into the lean on super trim product will not affect the product's usability. There will be no cross splits where the spinal cord channel is greater than 1/4 inch at any point. There will be no broken backs with a gap wider than 1 1/2 inch. Scores will not exceed 1 1/2 inch deep x 7 inches long. Spinal cord will be removed. Blood coag greater than 1 inch in any dimension will be trimmed flush. Ragged edges will be trimmed flush. The chine bone rib and corner must be sawed to remove the sharp corner. Short loins with two rib bones are unacceptable. All water pockets/water to bones must be trimmed out.

✍ Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46342	051242	90076338463421	3	3 / 1 / 1 cs

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	35DAYS	28°F / 38°F



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Nutrition Analysis - By Serving

Calories	240	Total Fat	16g	Sodium	60mg
Protein	23	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70mg		
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

