



1855 BLK ANGUS

052281 - Beef Frs Chuck Flap Bnls Shrt Rb 2.

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.



\* Benefits

Ingredients

Beef

⚠ Allergens

Free From:

- crustaceans, eggs, fish, milk, peanuts, soy, tree nuts, wheat

Nutrition Facts

Servings per Container 160  
Serving size Single Serving (4oz)

Amount per serving  
Calories 220

Table with 2 columns: Nutrient, % Daily Value\*. Rows include Total Fat, Saturated Fat, Trans Fat, Cholesterol, Sodium, Total Carbohydrate, Dietary Fiber, Total Sugars, Includes Added Sugar, Protein, Vitamin D, Calcium, Iron, Potassium.

\* 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  
PKG COOL Labeling: Product of U.S.A.  
Vacuum Bag: High Shrink  
10 W X 16 L  
Bag Brand: 1855 Black Angus Beef  
Graded Bag: USDA Choice  
USDA Prime source product should be packaged into a USDA Prime Bag. USDA Choice source product should be packaged into a USDA Choice Bag. Both USDA Prime and USDA Choice products can be packaged into a USDA Choice or Higher labeled box.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

Procedure  
A. Beginning with a chuck roll, remove the flap from the chuck, following the specifications for a 1 inch chuck eye roll. B. Block the chuck flap at the posterior edge of the 4th rib (or where the flap thickness remains at least 1/2 inch) with a cut parallel to the forequarter break. C. Block the chuck flap at the anterior edge of the 1st rib, parallel to the 4th rib end. D. Remove any remaining intercostal meat, subscapularis muscle and other adjacent muscle. E. Trim fat leaving only flake fat. F. Trim any scores or ragged edges. Finished Product Trimming.  
A. The chuck flap will be the part of the lip extending from the anterior edge of the 1st rib to the posterior edge of the 4th rib. B. The minimum thickness will be 1/2 inch of the main muscle exposed on the edges. C. On domestic products the width will be 2 1/2 inches minimum and 5 inches maximum. This product should be square (wedge shapes are not allowed) no more than 3/4 inch variation from side to side. D. The flap edges will be parallel, making a rectangle. E. Fat will be trimmed leaving minimal flake fat. The wedge fat which is covered with intercostal muscle strips can be left on. If the intercostal strip is missing the fat must be trimmed to 1/2 maximum thickness. F. Scores will not exceed 1/2 inch deep by 3 inches long. G. Ragged edges will be removed. H. Subscapularis muscle, intercostal (riber strips) muscle will not be removed. I. Intercostal muscle remaining above the rib bones are removed intact as one piece are acceptable and preferred. The surface with intercostal stripes must be smooth and flat. J. Bone dust must be removed. K. 1/2 of the main muscle must be exposed on each end of the chuck flap. Export products: A. The width will be 2 1/2 inches minimum and 4 inches maximum. This product should be square (wedge shapes are not allowed) no more than 3/4 inch variation from side to side. B. All ink stains will be removed on export product. C. All bone and cartilage will be removed on export product.

Product Specifications

Table with 3 columns: Brand, Manufacturer, Product Category. Row: 1855 BLK ANGUS, JBS USA, LLC - Beef, Beef

Table with 5 columns: MFG #, SPC #, GTIN, Pack, Pack Desc. Row: 58063, 052281, 90076338580630, 8, 8 / 2 / 2 cs

Table with 6 columns: Gross Weight, Net Weight, Catch Weight, Country of Origin, Kosher, Child Nutrition. Row: 40lb, 40lb, Yes, USA, No

Shipping Information

Table with 8 columns: Length, Width, Height, Volume, TlxHI, Shelf Life, Storage Temp From/To. Row: 23.63in, 15.88in, 7.38in, 1.6ft3, 5x9, 35DAYS, 28°F / 38°F



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### Nutrition Analysis - By Serving

Calories	220	Total Fat	15g	Sodium	85mg
Protein	21	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	6g	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

