



1855 BLK ANGUS

052285 - Beef Frs Bottom Rnd Flat Bnls Ch

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

Nutrition Facts

Servings per Container 240
Serving size Single Serving (4oz)

Amount per serving
Calories 220

	% Daily Value*
Total Fat 13g	21%
Saturated Fat 5g	25%
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.

Ingredients

Beef

Allergens

Free From:

- crustaceans
- shellfish
- mollusks
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

PACKAGING INFORMATION
Vacuum Bag: Standard Shrink
12 W X 26 L
Bag Brand: 1855 Black Angus Beef
Graded Bag: Ungraded
1.) In bag - rump end first. 2.) In box - long-ways, fat up, rump to tail.

Serving Suggestions

4 oz

Prep & Cooking Suggestions

Procedure
A. Starting with a bottom round, remove the heel and associated fat. B. Remove the artery, oyster meat, loose lean and fat from the belly of the fat.
C. Trim the belly to specification.
D. Separate the fat and eye along the natural seam being careful not to score either one.
E. Trim the external fat to specification.
F. Remove any adjacent muscle to specification.
G. Trim any scores or ragged edges to specification. Finished Product/Trimming
A. The external fat cover will be 0.25 inch.
B. The edge of external fat on the deer side of the fat will be trimmed to salt and pepper lean along that edge.
C. Belly fat on the fat will be trimmed leaving only the natural flake fat. Flake fat is defined as an area of fat less than 1 inch square and less than 1 inch deep. A maximum of 4 flake fat areas are allowed per piece. No more than 1 total cumulative square inches are allowed. Flake fat over the silver (muscle side) skin is acceptable.
D. All of the internal artery, glands and oyster meat will be removed from the belly of the fat.
E. Inadequate muscle will be removed.
F. Adjacent muscle deeper than .25 inch and covering an area greater than 4 square inches will be removed from the fat. Fat heel meat can be left on.
G. All tendon on the flat portion will be removed.
H. All bones, cartilage and periosteum (bone felt) will be removed.
I. Scores will not exceed 1/2 inch deep x 1 inch long.
J. Ragged edges will be trimmed within 1 inch of the main body.
K. Any yellow or bloody material will be removed from the belly.

Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
46712	052285	90076338467122	4	4 / 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	15.88in	9.13in	1.98ft3	5x7	42DAYS	28°F / 38°F



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Nutrition Analysis - By Serving

Calories	220	Total Fat	13g	Sodium	60mg
Protein	23	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	5g	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-12	
Monosodium		Sulphites		Nitrates	

Additional Images

