



SWIFT

052446 - Beef Frs Ribeye Lipon Bnls Prime Dn

CARCASS SELECTION  
Cattle Source: Certified Program  
AMS G-1 CAB  
Cattle Type: Mixed Steers &/Or Heifers  
Cattle Age: Under 30 Months of Age  
Grade: USDA Prime  
Country of Origin: Product of U.S.A.



\* Benefits

# Nutrition Facts

Servings per Container 68  
Serving size Single Serving (4oz)

Amount per serving  
**Calories 270**

	% Daily Value*
<b>Total Fat</b> 21g	<b>32%</b>
Saturated Fat 9g	<b>45%</b>
Trans Fat 0g	
<b>Cholesterol</b> 80mg	<b>27%</b>
<b>Sodium</b> 55mg	<b>2%</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> 21g	
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:

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

## Handling Suggestions

PACKAGING INFORMATION  
Vacuum Bag: Standard Shrink  
13 W X 26 L  
Bag Brand: CAB  
Graded Bag: USDA Choice

## Serving Suggestions

4 oz

## Prep & Cooking Suggestions

Procedure  
A. Remove the short ribs with a straight saw cut following tail length specifications. The straight cut will be parallel to the back bone curvature. B. Remove the rib caps, rib filler meat, scapula meat, and scapula ship all at once. C. Remove the feather bones. D. Remove the back strap. E. The back ribs must be scrolled out in fashion to maximize the intercostal fingers being left on the ribeye without causing holes in the back rib. It is unacceptable to bone out the rib bones individually. The fingers must be firmly attached the entire length of the finger. This should be done in a fashion that does not leave any opaque tissue on the rib fingers. F. Trim the lip/tail to specified length. G. Cut the lip/tail to specification with a straight cut.  
Finished Product Trimming  
A. The tail is removed 2 inches from the bottom edge of the longissimus dorsi muscle on the rib end making a straight cut to 2 inches from the bottom edge on the longissimus dorsi muscle on the chuck end. B. If two or more fingers are loose they must be trimmed back to the point of connection. C. External fat must be trimmed smooth, including the ridge that results from the scapula bone removal. D. Any discoloration resulting from a miss-split must be removed. E. No blade meat allowed to remain on the ribeye.  
F. Trim out any surface water pockets that do not go into the muscle tissue. If water pockets go into the muscle system or would cause a change in the ability of the lipon ribeye to hold its conformation, the ribeye will need to either be converted to a rib eye roll or deemed to be a number two.

## Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
93123	052446	90076338931234	4	4 / 1 / 1 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
70lb	68lb	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	270	Total Fat	21g	Sodium	55mg
Protein	21	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	9g	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

