



SWIFT

053198 - Beef Frs Tri Tip Sir Bnls Butt Aaa

CARCASS SELECTION  
Cattle Type: Mixed Steers &/Or Heifers  
Cattle Age: Under 30 Months of Age  
Grade: Canada AAA  
Country of Origin: Product of Canada



\* Benefits

# Nutrition Facts

Servings per Container  
Serving size Single Serving (4oz)

Amount per serving  
**Calories 180**

	% Daily Value*
<b>Total Fat</b> 10g	<b>15%</b>
Saturated Fat 3.5g	<b>18%</b>
Trans Fat 0g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 0mg	<b>0%</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> 23g	
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
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

### Handling Suggestions

PACKAGING INFORMATION  
Vacuum Bag: Standard Shrink  
14 W X 26 L  
Bag Brand: Standard In Line Print  
Graded Bag: Ungraded

### Serving Suggestions

4 oz

### Prep & Cooking Suggestions

Procedure  
 A. Separate the bottom sirloin butt from the top sirloin butt along the natural seam, leaving as much of each product on itself as specified and continuing downward at approximately 90 degrees to the external fat cover squaring the top butt.  
 B. Remove the ball tip and flap meat along their natural seams. C. Trim the remaining belly fat to specification.  
 D. Trim the external fat to specification.  
 E. Remove any adjacent muscle and ragged edges. Finished Product Trimming  
 A. The external fat will be 1/2 inch deep and will roll-over to the midpoint of the outside edge of the tri-tip.  
 B. All other lean surfaces will be trimmed leaving only flake fat. Flake fat is defined as an area less than 1 square inch x 1 inch deep.  
 C. The concave edge will have no more than 1/2 inch of fat extending beyond the lean.  
 D. The heavy yellow connective tissue that lies between the flap meat and tri-tip will be removed leaving only the silver tissue.  
 E. Scores will be less than 1/2 inch deep x 3 inches long.  
 F. There will be no top sirloin, flap meat or ball tip adjacent muscle.  
 G. Any ragged edges will be trimmed flush.  
 H. All rose meat will be removed.

### Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
C4527AH	053198	90627577042238	4	4 / 4 / 4 cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
78lb	78lb	Yes	CAN		No

### Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.63in	15.88in	9.13in	1.98ft3	5x7	35DAYS	28°F / 34°F



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### Nutrition Analysis - By Serving

Calories	180	Total Fat	10g	Sodium	0mg
Protein	23	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	3.5g	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

