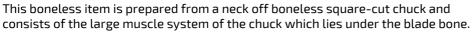


Southern River

105976 - Choice Angus Beef Chuck Roll 0x0 No







* Benefits

This boneless item is prepared from a neck off boneless square-cut chuck and consists of the large muscle system of the chuck which lies under the blade bone that contains the M. longissimus dorsi, M. chomboideus, M. spinalis dorsi, M. complexus, M. multiflus dorsi, M. serratus wentralis, M. subscapularis, and M. spienius. The amportion shall be evcluded by a straight cut that is 0 winter large the Longissimus dorsi at the ribe and and 1 from the Collegue at the neck and creating a 60° dottal (Cut the lip in a straight line starting at 0° on the chuck eye to 0° at the first rib). The neck will be removed by a straight cut perpendicular towards the anterior end of the M. seratus wentralis with a minimal sand parallel to the chuck/rib break exposing the anterior tip of the M. seratus wentralis with a minimal lean exposure (vericial). The M. rhomboideus shall be completely removed so that the dorsal edge is a straight cut parallel to the arm (ventral) edge. Surface and seam fat shall be trimmed as specified in the section below. The anterior, ventral corner of the piece is removed along the superior (top) fat seam following the natural curvature of the neck, which eliminates the tage ands that remain in the channel from neck boning. The resulting chuck roll will be square cut on all sides except for the removed corner. Any cartilages, backstrap, trapezius, supraspinatus, intercostal meat (ito fingers), and prescapular lympin gland shall also be excluded. Heroweave presence to bone skin of relige fleriotseum), bone, hard cartilage, blood dots, large blood vessels, heavy connective tissue, steam pasteurization, discoloration or inspection ink (if present). The subscapularis shall be excluded.

Ingredients	▲ Allergens
Beef	Free From: Grustaceans Gr

Nutrition Facts

Servings per Container Serving size

Amount per serving Calories

	% Daily Value*	
Total Fat	%	
Saturated Fat	%	
Trans Fat		
Cholesterol	%	
Sodium	%	
Total Carbohydrate	%	
Dietary Fiber	%	
Total Sugars		
Includes Added Suga	r %	
Protein	_	
	0.4	
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.

Manufacturer

Handling Suggestions

Safe Handling Instructions, Keep Refrigerated, USDA Inspection Legend, Choice Grading Shield.

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

Unprepared

🗷 Prod

Product Specifications

Brand

Southern River			FPL Food	FPL Food Southern River		
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	74055	105976	90658761740555		3/12 LB	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
36.2lb	36lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
22.75in	14.81in	7in	1.37ft3	5x6	29days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	Total Fat	Sodium	
Protein	Trans Fats	Calcium	
Total Carbohydrates···	Saturated Fat	Iron	
Sugars	Added Sugars	Potassium	
Dietary Fiber	Polyunsaturated Fat	Zinc	
Lactose	Monounsaturated Fat	Phosphorus	
Sucrose	Cholesterol		
Vitamin A(IU)•	Vitamin D	Thiamin	
Vitamin A(RE)	Vitamin E	Niacin	
Vitamin C	Folate	Riboflavin	
Magnesium	Vitamin B-6	Vitamin B-1 2•	
Monosodium	 Sulphites	Nitrates	

0	Additional Images		_

