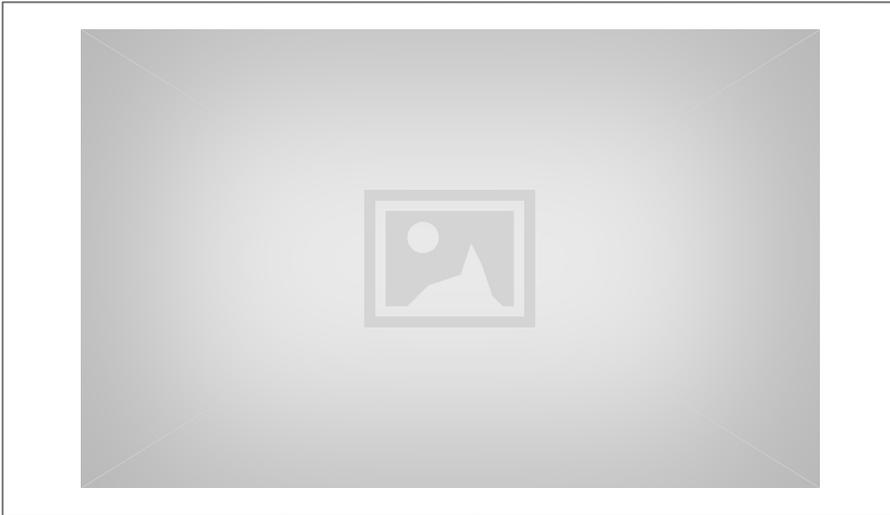




Southern River

# 105984 - Prime Angus Beef Chuck Roll Neck Of

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.



## \* 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. rhomboideus, M. spinalis dorsi, M. complexus, M. multifidus dorsi, M. serratus ventralis, M. subscapularis, and M. splenius. The arm portion shall be excluded by a straight cut that is 0 ventral from the Longissimus dorsi at the rib end and 0 from the Complexus at the neck end creating a 0x0 tail (Cut the tip 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. serratus ventralis and parallel to the chuck/rib break exposing the anterior tip of the M. serratus ventralis with a minimum lean exposure (vertical). 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 tag ends 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 (rib fingers), and prescapular lymph gland shall also be excluded. Remove any presence of bone skin or felt (periosteum), bone, hard cartilage, blood clots, large blood vessels, heavy connective tissue, steam pasteurization, discoloration or inspection ink (if present). The subscapularis shall be excluded.

# Nutrition Facts

Servings per Container  
Serving size

Amount per serving  
**Calories**

% Daily Value\*

<b>Total Fat</b>	<b>%</b>
Saturated Fat	%
Trans Fat	
<b>Cholesterol</b>	<b>%</b>
<b>Sodium</b>	<b>%</b>
<b>Total Carbohydrate</b>	<b>%</b>
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
<b>Protein</b>	
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.

## Ingredients

Beef

## ⚠ Allergens

### Free From:

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

## Handling Suggestions

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

## Serving Suggestions

See label for suggestions

## Prep & Cooking Suggestions

Unprepared

## 📄 Product Specifications

Brand	Manufacturer
Southern River	FPL Food Southern River

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	79011	105984	90658761790116		4/10 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
40.2 lb	40 lb	United States of America	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
22.75 in	14.83 in	7 in	1.37 ft3	5x6	29 days	35 °F / 37 °F



Southern River

# 105984 - Prime Angus Beef Chuck Roll Neck Of

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.



## 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(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

## Additional Images

