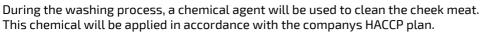


Southern River

106642 - Beef Cheek Meat (No Roll)







* Benefits

Cheek meat is the group of muscles lying external to the upper and lower jaw bones including the mouth lining (membrane) and all connective tissue extending from the lip portion of the mouth back. Cheek meat shall be practically free of lip material, lymph nodes, and salivary glands. Cheek meat will be removed during the head boning process on the harvest floor. They will be washed and rinsed to avoid any contaminated product or foreign material in the finished product.

Ingredients	Allergens
Beef	Free From: Specifical crustaceans of eggs of fish of milk peanuts of sesame of soy of tree nuts wheat

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	
	24
Vitamin D	<u></u>
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.

Handling Suggestions

Safe Handling Instructions, Keep Frozen, USDA Inspection Legend

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

Not Ready to Eat.

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Product Specifications

Brand	Manufacturer
Southern River	FPL Food Southern River

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	50000	106642	10658761500009		1/60 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
60.2lb	60lb	United States	No	

ı	Shipping Information						
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	21.5in	15in	6in	1.12ft3	5x3	237days	-5°F / -2°F





Southern River

106642 - Beef Cheek Meat (No Roll)



During the washing process, a chemical agent will be used to clean the cheek meat. This chemical will be applied in accordance with the companys HACCP plan.

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	

