

446319 - ibp Trusted Excellence® Beef Bone Femur, Canoe-Cut

ibp Trusted Excellence® Beef Femur Bones are cut to expose the marrow and give extra flavor and umami to stews and soups because of their collagen content. They are most popular in African



MARKETING

Quality of the ibp Trusted Excellence® brand. Canoe Cut. Add extra flavor. Great for variety of cuisines

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
D8041CJ	446319	90027182007828	1/10.0 LB TARGET

Brand	Brand Owner	GPC Description
IBP	Tyson Foods Inc.	Beef - Unprepared/Unprocessed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10.9 LBR	10 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.625 INH	13 INH	4.938 INH	0.5805 FTQ	8x10	90 Days	0 FAH / 34 FAH

HANDLING SUGGESTIONS

Refrigerated

SERVING SUGGESTIONS

Nutrition Facts

Servings per container
Serving Size 3.95 OZ SERVING, Servings Per Container

Amount Per Serving	% Daily Value*
Calories	190
Total Fat 10 15%	
Saturated Fat 4 g 20%	
Trans Fat	
Cholesterol 70 mg 23%	
Sodium 70 mg 3%	
Total Carbohydrates 0 g 0%	
Dietary Fiber %	
Total Sugars %	
Includes Added Sugars %	
Protein 23 g	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

* The % Daily Values (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

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - 30
- Eggs - 30
- Soybean - 30
- Wheat - 30
- Sesame - 30
- Peanuts - 30
- Tree - 30
- Fish - 30
- Shellfish - NI
- Crustaceans - 30

MORE INFORMATION

PREPARATION & COOKING SUGGESTIONS

COLOR IS NOT AN ACCURATE INDICATOR OF FINAL COOKED TEMPERATURE. ENSURE INTERNAL TEMPERATURE REACHES 145 F FOR 3 MINUTES.

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NUTRITIONAL ANALYSIS



Calories	190
Protein	23 g
Total Carbohydrates	0 g
Sugars	
Dietary Fiber	
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	10
Trans Fat	
Saturated Fat	4 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	70 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	70 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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