

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 Trusted Excellence		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
15.625 INH	13 INH	4.938 INH	0.5805 FTQ	8x10	90 Days
Storage Temp From/To					
0 FAH / 34 FAH					
Traceability Regulation					
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors		
NOT_APPLICABLE	N/A	N/A	N/A		

HANDLING SUGGESTIONS

Refrigerated

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

Nutrition Facts	
1 Servings per container	
Serving Size 3.95 OZ SERVING, Servings Per Container	
Amount Per Serving	
Calories	190
% Daily Value*	
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

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PREPARATION & COOKING SUGGESTIONS

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

SERVING SUGGESTIONS

MORE INFORMATION

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

MORE IMAGES

