# 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

W=

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

# **Nutrition Facts**

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	%

<sup>\*</sup> 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.

#### PRODUCT SPECIFICATIONS

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

Brand Brand Owner		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	TIxHI	Shelf Life	Storage Temp From/To
15.625 INH	13 INH	4.938 INH	0.5805 FTQ	8x10	90 Days	0 FAH / 34 FAH

## ALLERGENS



SERVING SUGGESTIONS



BEEF

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'



Peanuts - 30



(1) Tree Nuts - 30



Refrigerated

(S) Fish - 30

(\$) Wheat - 30

Shellfish - NI

Sesame - 30

#### HANDLING SUGGESTIONS



PREPARATION & COOKING SUGGESTIONS



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

# MORE INFORMATION



# 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

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

