

# Dilgard Beef

## Thin Sliced Prime Rib



**Dilgard #**  
M06601 **FROZEN**



### PRODUCT INFORMATION

The primal rib is that portion of that forequarter remaining after excluding the cross-cut chuck and short plate and shall contain seven pairs of ribs (6th to 12th inclusive). The posterior tip of the blade bone (scapula), and the thoracic vertebrae remain attached to the ribs. The loin end shall follow the natural curvature of the 12th rib. The chuck is excluded by a straight cut between the 5th and 6th ribs. The short plate is excluded by a straight cut with is ventral to, but not more than 6.0 inches (15.0 cm) from the longissimus dorsi at the loin end, to a point on the chuck end ventral to, but not more than 10.0 inches (25.4 cm) from the longissimus dorsi. The diaphragm and fat on the ventral surface of the vertebrae shall be excluded.

### Packaging

2 5 lb

### Storage

FREEZE

### Shelf Life

Refrigerated 2-3 days, Freezer 6-12 Months



## Nutritional

Calories: 64  
Calories from fat:30  
Total Fat: 3.31g  
Saturated fat: 1.34g  
Cholesterol: 23mg  
Protein: 7.94  
Calcium: 3.67mg  
Iron .73mg  
Sodium: 20mg

## Beef Facts:

Many of America's favorite cuts such as Top Sirloin, Tenderloin, Strip Steak and 93 percent lean or leaner Ground Beef are lean. Lean beef cuts all have less than 10 grams of total fat, 4.5 grams or less of saturated fat, and less than 95 milligrams of cholesterol per 3 ½ oz cooked serving.