

Dilgard Meat

Cow Tenderloin 4# & Up 1 Piece



Dilgard #
L06587 **FRESH**



PRODUCT INFORMATION

This item is derived from a full loin as described in either Item 172 or 172A. The boneless item shall consist of the *psaos major*, *psaos minor*, *iliacus* and may show the presence of the *sartorius*. The *obliquus abdominis internus* muscle of flap, if present, shall be trimmed level with the fat surface. The sirloin butt end of the tenderloin shall expose the *psaos major*, *iliacus* and if present, the *sartorius*. The surface fat shall be trimmed so as not to exceed 0.75 inch (19 mm) in depth at any point measured along the tenderloin from the head or butt end to the exposed lymph gland. The surface fat from the lymph gland towards the tail shall be tapered down to the lean at a point not beyond three quarters the length of the entire tenderloin. The tenderloin shall also be trimmed free of ragged edges. A score into the tenderloin exceeding 0.5 inch (13 mm) in depth is not acceptable.

Nutritional

Calories: 58
Calories from fat: 24
Total Fat: 2.69 g
Saturated fat: 1.01 g
Cholesterol: 24 mg
Protein: 8 mg
Calcium: 2 mg
Iron 1.01 mg
Sodium: 18 mg

Packaging

1, 4 LB RANDOM WEIGHT

Storage

REFRIGERATE

Shelf Life

Refrigerated 2-3 days, Freezer 6-12 Months



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.