




## TECHNICAL SHEET

### Ribeye

4035016-01  
Jan– 2022

#### General description

Product name	Ribeye
Product code	4035016
Brief description	Chilled boneless beef
Product description	<p>Ribeye is prepared from a Forequarter and consists of the <i>M. longissimus dorsi</i>, <i>M. multifidus dorsi</i>, <i>iliocostalis</i>, <i>serratus dorsalis</i>, and <i>M.M. levatorum costarum</i>, underlying the dorsal aspect of the ribs (caudal edge of the 5<sup>th</sup> rib to the 11<sup>th</sup> rib inclusive). Distance to the Eye Muscle: 0x0 in.</p> <p>Reference: Handbook of Australian Meat N° 2244.</p> 
Brief process description	Reception of cattle, slaughter process, sanitary maturation, quartering, deboning, freezing, storage, and loading. Each stage of the process is supervised by the Official Veterinary Inspection from the Ministry of Livestock, Agriculture and Fisheries (MGAP) and the company has established quality assurance programs (SSOP, GMP, HACCP and microbiologic controls) during all the process.
Characteristics	<ul style="list-style-type: none"> <li>- Organoleptical: Normal appearance, colour, and odour</li> <li>- Microbiological: Inside acceptable microbiology parameters, according to national and international regulations</li> <li>- Chemical: pH ≤ 5.8 in carcasses after sanitary maturation, according to national regulations</li> <li>- Physical: Absence of foreign material</li> </ul>
Ingredients	100% 300 days grain fed beef (Marbling 7+)
Origin of ingredients	The meat proceeds from bovines born, raised, and slaughtered in Uruguay.
Allergens	None
Shelf life	4 months
Average cut weight	2.70 kg approx.
Net weight secondary package	10.81 kg approx.
Units per carton	4
Storage temperature	-1 / +2°C



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## Primary packaging

Kind of packaging	Vacuum shrink bag
Packaging measurements	
Length (cm)	65.0
Width (cm)	30.0
Material thickness	50 microns

## Secondary packaging

Kind of packaging	Corrugated cardboard carton
Packaging measurements	
Length (cm)	60.0
Width (cm)	26.0
Height (cm)	16.0



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### Labelling

Primary packaging label

**iNK** Camino de las Tropas, Ruta 75 Km. 34 - Pando - Canelones - Uruguay  
Tel./Fax: (+598) 2282 2883  
www.inp.com.uy

**4035016**

Imported to EU/Importiert durch: CARNIMEX

**CHILLED BONELESS BEEF - CARNE VACUNA SIN HUESO ENFRIADA**  
**GEKUELTES RINDFLEISCH OHNE KNOCHEN**

BEEF FROM CATTLE BORN, RAISED, SLAUGHTERED AND DEBONED IN URUGUAY/LA CARNE PROCEDE DE BOVINOS NACIDOS, CRIADOS, FAENADOS Y DESOSADOS EN URUGUAY-OKSEKOD UDEN BEN, FODT, OPBOKSET OG SLAGTET I URUGUAY-BENFRITT NOTKOTT, ODLAD OCH SLKT I URUGUAY-ENTRECOTE STAMMT VON TIEREN, DIE IN URUGUAY GEBOREN, GEMÄSTET UND GESCHLACHTET WURDE

EST. N° 439 - COMPETENT AUTHORITY / AUTORIDAD COMPETENTE: MGAP/DGSG/DIA

KEEP AT/MANTENER A/OPBEVARAS VED/FORVARAS VID /TEMPERATUR VON: -1/-2°C PRODUCT OF URUGUAY-ORIGIN NON EU-INDUSTRIA URUGUAYA HERKUNFT: NICHT-EU-GESCHLACHTET IN URUGUAY-OPRINDELSE I URUGUAY-ODLAD I URUGUAY

SLAUGHTER DATE: FECHA DE FAENA:	PRODUCTION DATE: FECHA DE PRODUCCION:	BEST BEFORE: CONSUMIR ANTES DE:
SLAGTIDATO: SLAKTIDATUM:	PAKEDATO: PRODUKTIONSdatum:	MINST HOLDBAR TIL: BAST FORE: MINDESTENS HALTBAR BIS:
17/11/2021	19/11/2021	19/03/2022

LOT NUMBER: LOT NUMBER:	SPORBARHEDSKODE / TRACEABILITY CODE: CODIGO DE REFERENCIA:
2100682	3729

**RIBEYE** **CONTRAFILE DE COSTELA**  
**LOMO ALTO SIN TAPA** **MARMORERET OKSEFILET**  
**ENTRECOTE** **ENTRECÔTE**

High Quality Beef - Grain Fed - Carne Bovina De Calidad Superior - Regl. De Ejecucion (UE) No. 481/2012

URUGUAY 439 MSP

REG. MGAP/DGSG/DIA/439/...

URUGUAY 1375

Secondary packaging label

**iNK** ESTABLECIMIENTO DE FAENA Y DESOSADO - Frigorifico Pando (ONTILCOR S.A.)  
Est. N° 439 - Camino de las Tropas, Ruta 75 Km. 34,5 - Pando - Canelones - Uruguay

**CHILLED BONELESS BEEF - CARNE VACUNA SIN HUESO ENFRIADA**  
**Gekueltes Rindfleisch ohne Knochen**

Imported to EU/Importiert durch: CARNIMEX

BEEF FROM CATTLE BORN, RAISED, SLAUGHTERED AND DEBONED IN URUGUAY  
LA CARNE PROCEDE DE BOVINOS NACIDOS, CRIADOS, FAENADOS Y DESOSADOS EN URUGUAY  
OKSEKOD UDEN BEN, FODT, OPBOKSET OG SLAGTET I URUGUAY-BENFRITT NOTKOTT, ODLAD OCH SLKT I URUGUAY  
RINDFLEISCH STAMMT VON TIEREN, DIE IN URUGUAY GEBOREN, GEMÄSTET UND GESCHLACHTET WURDE

EST. N° 439 - COMPETENT AUTHORITY / AUTORIDAD COMPETENTE: MGAP/DGSG/DIA

KEEP AT / MANTENER A / OPBEVARAS VED / FORVARAS VID / TEMPERATUR VON: -1 / +2°C  
PRODUCT OF URUGUAY - ORIGIN NON EU - INDUSTRIA URUGUAYA  
OPRINDELSE I URUGUAY - ODLAD I URUGUAY  
Herkunft: Nicht-EU, geschlachtet in: Uruguay  
REG. MGAP/DGSG/DIA/439/...

Sporbarhedskode / Traceability code  
Codigo de referencia  
**003729**

**RIBEYE-CONTRAFILE DE COSTELA**  
**LOMO ALTO S/TAPA - MARMORERET OKSEFILET**  
**ENTRECOTE - ENTRECÔTE**

Slaughter date: Fecha de faena: Slagtedato: Slaktdatum: Schlachtdatum: 17/11/2021

Production date: Fecha de producción: Pakkedato: Produktionsdatum: Produktionsdatum: 19/11/2021

Best before: Consumir pref. antes de: Mindst holdbar til: Bäst före: Mindestens haltbar bis: 19/03/2022

Pedido **4035**

High Quality Beef - Grain Fed  
Carne Bovina De Calidad Superior  
Regl. De Ejecucion (UE) No. 481/2012

Producto: **4035016**  
Nro. Caja / Box Num **016002998743**

LOT NUMBER:	2100682
Gross Weight/Peso bruto	10,93 Kg.
Bruttogewicht:	10,93 Kg.
Package Tare	0,02 Kg.
Tara de Embalaje:	0,02 Kg.
Carton Tare	1,05 Kg.
Tara de Caja / Caisse:	1,05 Kg.
Net Weight /Peso Neto	9,86 Kg.
Nettogewicht:	9,86 Kg.
Pieces / Piezas	2
Set / Unit / Stück:	2

016002998743000040350403501677300986021119

700



Selected beef, selected taste.



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*Ribeye*

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Product pictures

