

VISTA FOOD

PASSION FOR QUALITY

1424033

Version: 1.3

Updated: 15.09.2022

PRODUCT SPECIFICATION	
Product name:	Beef topside without cap PAD / Okseinderlår u/kappe PAD
Product spec.:	Deboned beef topside without cap. Completely without fat/100% PAD. No cut into the meat/muscle is allowed. Product must be without bone splinters, bones, softbone, bone dust, cartilage and excessively bloody meat. No stables or metal objects to be found. Weight range of each piece is within 5,00-7,00 kg. From animals above 24 months.
Origin:	EU
Shelflife:	Product to be packed between 2-5 days from slaughtering. Product to be packed with 2 years shelflife from date of deboning/production.
Bacteriological requirements:	Appearance, smell and taste: normal beef. Salmonella tested according to EU 1688/2005. Micrological criteria to be according to EU regulation on microbiological criteria for foodstuff (2073/2005)
Labelling:	UK and other languages on label. Frozen expiry date on each piece and carton
Packaging / weight:	Vacuum x 1. Each box to be contain 4-5 pieces. 20 kg catch weight.
Pallet:	To be packed on: EUR pallets Each layer: 4 boxes Each pallet: Min. 32 boxes / max. 40 boxes IMPORTANT: Crt or boxes must not exceed the dimension of the pallet. Crt or boxes and pallet must be strapped and/or sealed. NO broken or smashed boxes to be found on the pallet.
PRODUCT PHOTO	
	