

PRODUCT SPECIFICATION	
Product name:	Beef tenderloin chain off 1,8-2,2 kg / Oksemørbrad u/streng 1,8-2,2 kg
Product spec.:	No cut into the meat/muscle is allowed. Product must be without bone splinters, bones, softbone, bone dust, cartilage and excessively bloody meat. No staples or metal objects to be found. Chain to be removed.
Origin:	ROI, Northern Ireland
Shelflife:	Product to be packed between 2-8 days from slaughtering. Product to be packed with 2 years shelflife from date of deboning/production (frozen).
Bacteriological requirements:	Appearance, smell and taste: normal beef. Salmonella tested according to EU 1688/2005.
Labelling:	UK and other languages on label
Packaging / weight:	Vacuum x 1. 20-30 kg catch weight cartons / 10-12 pcs. Each carton
Carton: (LxWxH cm)	59x40x18 cm Cartons weight approx. 22kg, each carton and must be strapped and sealed. Tolerance of 3% acceptable.
Pallet:	To be packed on: EUR pallets Each layer: 5 cartons / 8 layers Each pallet: 40 cartons 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

