

General description

Product's name	Flank Steak
Product's code	3829033
Brief description	Chilled boneless beef
Product description	<p>Flank Steak is prepared from a thin flank and is the flat lean fleshy portion of the <i>rectus abdominis</i> muscle and is further prepared by stripping the serous membrane and connective tissue from the muscle. It is separated from the <i>transversus abdominis</i>, <i>obliquus abdominis internus</i>, and <i>obliquus abdominis externus</i> muscles through their natural seams.</p> <p>Reference: Manual de carnes bovinas uruguayas N°2210 / USA NAMP 193.</p>
Brief process description	<p>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.</p>
Characteristics	<ul style="list-style-type: none"> - Organoleptical: Normal appearance, colour and odour. - Microbiological: Inside acceptable microbiology parameters, according to national and international regulations. - Chemical: pH ≤ 5.8 in carcasses after sanitary maturation, according to national regulations. - Physical: Absence of foreign material.
Ingredients	100% beef
Origin of ingredients	The meat proceeds from bovines born, raised, and slaughtered in Uruguay.
Allergens	None
Shelf life	120 days.
Average cut weight	0.75 kg
Net weight secondary package	15.3 kg approx.
Bags per carton	18 – 20
Storage temperature	-1 / +2°C




Selected beef, selected taste.

Primary packaging

Kind of packaging	Vacuum shrink bag
Packaging measures	
Length (cm)	40.0
Width (cm)	25.0
Material thickness	50 micrones

Secondary packaging

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



Selected beef, selected taste.

Labelling

Primary packaging labelling



THE BLACK **3829033**
Camino de las Tropas.
Ruta 75 Km. 34 -
Tel./Fax: (+598) 2292 2093*
www.tmp.com.uy
Pando - Canelones - Uruguay

Imported to EU: 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 SŁKT I URUGUAY. RINDFLEISCH STAMMT VON TIEREN, DIE IN URUGUAY GEBOREN, GEMÁSTET, GESCHLACHTET UND ZERLEGT - EST. N° 439 - COMPETENT AUTHORITY / AUTORIDAD COMPETENTE: MGAP/DGSG/DIA

KEEP AT / MANTENER A / OPBEVARAS VED / FORVARAS VID / AUFBEWAHREN BEI -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: SLAGTEDATO: SLAKT DATUM:	PRODUCTION DATE: FECHA DE PRODUCCION: PAKKE DATO: PRODUKTIONS DATUM:	BEST BEFORE: CONSUMIR ANTES DE: MINST HOLDBAR TIL: BAST FORE: MINDESTENS HALTBAR BIS:
23/08/2021	26/08/2021	26/12/2021

LOT NUMBER: 2100501 SPORBARHEDSKODE / TRACEABILITY CODE:
LOT NUMMER: CODIGO DE REFERENCIA: 2743

FLANK STEAK BIFE DE VACIO
BIFE DE VACIO FLANK STEAK
BAVET FLANCHET FLANK

High Quality Beef - Grain Fed - Carne Bovina De Calidad Superior - Regl. De Ejecucion (UE) No. 481/2012 1375





Secondary packaging labelling

THE BLACK 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 URUGUAY BEEF

Gekueltes Rindfleisch ohne Knochen  Pedido **3943**

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 SŁKT I URUGUAY. RINDFLEISCH STAMMT VON TIEREN, DIE IN URUGUAY GEBOREN, GEMÁSTET 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 Sporbarhedskode / Traceability code
REG. MGAP/DGSG/DIA/439/... Código de referencia 002741

High Quality Beef - Grain Fed **3829033**
Carne Bovina De Calidad Superior 
Regl. De Ejecucion (UE) No. 481/2012 Producto

Nro Caja / Box Num. 016102804300

LOT NUMBER:	2100501
Gross Weight/Peso bruto	11,72 Kg.
Bruttogewicht:	
Package Tare	0,10 Kg.
Tara de Embalaje:	
Carton Tare	0,94 Kg.
Tara de Caja / Caisse:	
Net Weight /Peso Neto	10,68 Kg.
Nettogewicht:	
Pieces / Piezas	20
Set / Unit / Stück:	

223

FLANK STEAK - BIFE DE VACIO
BIFE DE VACIO - FLANK STEAK
BAVET FLANCHET - FLANK

Slaughter date: Fecha de faena: Slagtedato: Slakt datum: Schlacht datum:	Production date: Fecha de producción: Pakke dato: Produktions datum:	Best before: Consumir pref. antes de: Mindst holdbar til: Bast fore: Mindestens haltbar bis:
23/08/2021	26/08/2021	26/12/2021



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Selected beef, selected taste.

Product's photos



Selected beef, selected taste.