

TECHNICAL SHEET Striploin

General description

Product's name	Striploin		
Product's code	3830731 – 3830931		
Brief description	Frozen boneless beef		
Product description	Striploin is prepared from a Hindqu lumbosacral junction to the ventral possimus dorsi, ili serratus dorsalis muscles. The whole piece is cut in portions as weight. Reference: Manual de carnes bovinas un NAMP 180.	ortion of the Flank. It is occostalis, multifidus and ccording to specification	
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	 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	2 years		
Portion size	3830731 190 – 210 g, packed two portions per package	3830931 265 – 285 g, packed two portio package	ns per
Net weight secondary package	5.8 kg approx.	7.9 kg approx.	
Units per carton	13 – 14	14 – 15	
Storage temperature	-18°C		





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Primary packaging

Kind of packaging	Skin pack
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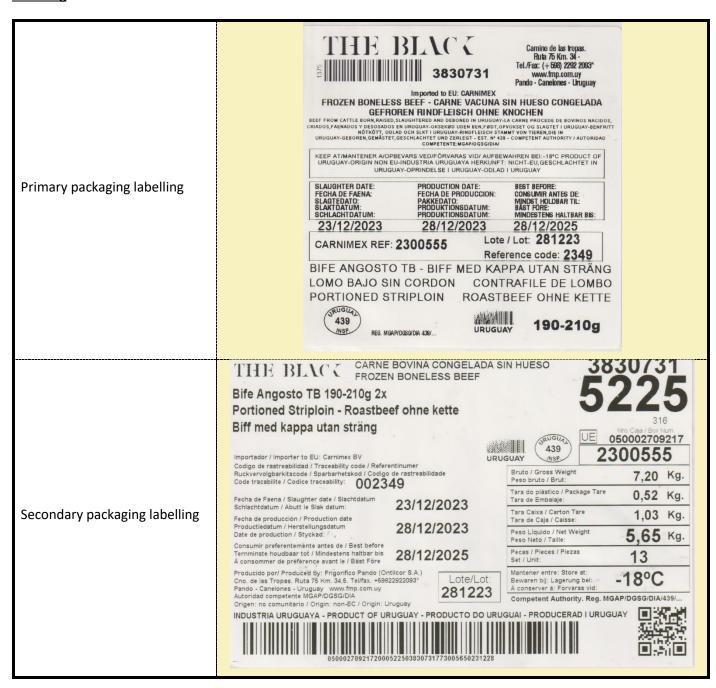
Secondary packaging

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



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Labelling







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Product's photos



