

VISTA FOOD

PASSION FOR QUALITY

1021097

Version: 1.2

Updated: 26.06.2026

PRODUCT SPECIFICATION

Product name:	Beef tenderloin steaks 200g / Oksemørbradsbøf 200g/Filet de boeuf piécé 200gr. / Rinderfilet port. 200 gr.
Product spec.:	Deboned from tenderloin piece of the loin. Cut from the centerpiece of the tenderloin muscle only without head and tail, and straight cut in both ends. To be completely defatted and pad, membranes should be removed. Height per piece 3-5 cm. Hockey-puck (round) shape of each piece, like photo below. Product must be without any types of bone, bone dust, and excessively bloody meat. No cuts into the meat, and only full /intact pieces allowed. Marbling can still be present on the inside of the product. Only full pieces. No stables or foreign objects to be found. No dark spots on the meat. Weight min 180g per piece, max 230 gr.
Origin:	ES, PT, IT, FR, DE, SI(Slovenia), AT, NL, DK,
Shelflife:	Frozen: 730 days / 2 years (-18 C)
Bacteriological requirements:	Salmonella tested according to EU 1688/2005. Micrological criteria to be according to EU regulation on microbiological criteria for foodstuffs (2073/2005).
Labelling:	Technical label on outside of the box. Each piece with Vista Food label as per below photo. Further information can be supplied if necessary
Packaging:	Vacuumpacking for each piece, tightly wrapped around each piece, avoid excessive plastic. To be packed in cardboard boxes with 25 units per box.
Carton: (LxWxH cm)	39x29x12 cm Cartons catch weight 5,00 kgs each and must be strapped and sealed. Range 4,70 - 5,50 kg/box.
Pallet:	To be packed on: EUR/one-way pallets Each layer: 10-16 cartons Each pallet: up to 120 cartons IMPORTANT: Crt or boxes must not exceed the dimension of the pallet. Crts or boxes and pallet must be strapped and/or sealed

PRODUCT PHOTO

