

BEEF TENDERLOIN 1.8 OVER SM OFF VP

47546

Prepared For	European Union / Customs Union	
Animal Class	All Classes	
Grade	All Grades	
Preservation State	Chilled	
Cutting Details	Boneless full length tenderloin removed from the side or quarter in one piece Care taken to ensure muscle is not torn during boning Side muscle (M. psoas minor) removed, M. iliacus remains attached Trimmed of all fat Loose pieces and ragged edges removed No knife scores, slashes or holes	
Packing Details	Each piece vacuum packed in a printed barrier bag - printed side to silver skin Placed flat and straight in the bag with the dorsal edge hard against the bag side seam Each piece heat shrunk by dipping in 75°C water for 1.5 seconds Packed 'Top n Tail', 2 layers in a polythene lined carton Bottom layer - 5 pieces packed dorsal edge down, cuts standing up straight Top layer - 5 pieces packed dorsal edge up, butts interleaved with the bottom layer	
Special Notes	EU labels required on each piece and on carton end panel	
Reference	HAM 2160, NZMSG 1710	
Weight Range	1.8 kg over	
Pack Type	Catch Weight	
Carton Type	180 CHLD	
Min. Carton Weight	18.00 KG	
Max. Carton Weight	27.00 KG	
Scale Tare	0.89 KG	
Label Format	6 - EUCHILL	
Foreign Graphic		
Document Description	BEEF TENDERLOIN 1.8 OVER SM OFF VP	
Health Cert. Description	BONELESS BEEF TENDERLOIN VP	
Short Desc. 1	TDR 1.8 OV	
Short Desc. 2	SM OFF	
Refrigeration Process	Conditioned, Stored at 0.0°C	
Packaging	<u>Packaging Item Description</u>	<u>Quantity</u>
	Standard Lid	1
	Greenlea Logo Vacuum Barrier Bag - 200 x 710	10
	Poly Liner Standard	1
	Full Chilled Base 180mm (Power Ply)	1

Marketing Approval :

Last Modified
23/10/17