

VISTA FOOD

PASSION FOR QUALITY

1310999

Version: 1.3

Updated: 15.09.2022

PRODUCT SPECIFICATION	
Product name:	Bavette flanchet PAD frozen / Flanksteak / Dunne bavette / Kleines bavette. Fresh
Product spec.:	Product must be deboned in full. Product must be trimmed 100% of all fat. Membranous tissue must be removed. Only pieces without knife cuts and black spots are allowed. Quality are from hinds 2-4 in fatcover and U, R, O in the SEUROP classification system. Weight range of each piece is within 0,60-1,20 kg.
Origin:	EU
Shelflife:	Product to be packed between 2-5 days from slaughtering. Product to be packed with 2 years shelflife from date of deboning/production.
Bacteriological requirements:	Appearance, smell and taste: normal beef. Salmonella tested according to EU 1688/2005. Micrological criteria to be according to EU regulation on microbiological criteria for foodsstuff (2073/2005)
Labelling:	Min. in English
Packaging :	Each piece to be vacuum packed in cartons / 20 pcs each carton.
Carton: (LxWxH cm)	59x40x18 cm Cartons weight within 16-20 kg and must be strapped and sealed. Tolerance of 3% acceptable.
Pallet:	To be packed on: EU pallet Each layer: 4 boxes on each layer Each pallet: Min. 32 boxes / max. 40 boxes. 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	
	