

VISTA FOOD

PASSION FOR QUALITY

1117033

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PRODUCT SPECIFICATION

Product name:	Oksetykstegsfilet PAD u. s�l / Beef heart of rump, gaucho off, PAD / Coeur de rumsteak pad, sans lanque de chat
Product spec.:	Deboned beef rump heart pad without sole/gaucho. Product to be trimmed to natural membrane. No fat on the underside of the piece. Product must be without bone splinters, bones, bone dust, cartilage and excessively bloody meat. No cuts into the meat. No staples or metal objects to be found. Weight per piece approx. 2.5-3.0 kg, but can vary.
Origin:	EU
Shelflife:	Product to be packed between 2-5 days from slaughtering. Product to be packed with 5-6 weeks shelflife from date of deboning/production. 2 years shelflife when frozen.
Bacteriological requirements:	Appearance, smell and taste: normal beef. Micrological criteria to be according to EU regulation on microbiological criteria for foodstuff (2073/2005)
Labelling:	In English
Packaging / weight:	Each piece to be vacuum packed in cartons individually. Each box to be within 15-25 kg weightrange. Cartons must be strapped and/or sealed.
Pallet:	To be packed on: Cartons on EUR pallets Each layer: 4 cartons 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

PRODUCT PHOTO

