

VISTA FOOD

PASSION FOR QUALITY

1632999

Version: 1.1

Updated: 06.09.2024

PRODUCT SPECIFICATION	
Product name:	Oksespidsbryst delvist afpudset / Beef brisket, partly deboned
Product spec.:	Product must be deboned in full. Product must be trimmed with majority of fat. 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 around 1,6-2,80 kg.
Origin:	EU
Shelflife:	Product to be packed between 2-5 days from slaughtering. Product to be packed with 2 years of shelf life in frozen condition.
Bacteriological requirements:	To comply with EU legislation no. 178/2002, 852/2004, 853/2004, 854/2004, 999/2001 and Directive 96/23/EC. Salmonella tested according to EU 1688/2005.
Labelling:	In English
Packaging / weight:	Each piece to be vacuum packed in cartons individually. Each box to be within 10-20 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	
	