

VISTA FOOD

PASSION FOR QUALITY

1021999

Version: 1.5

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PRODUCT SPECIFICATION	
Product name:	Beef tenderloin steaks 200g / Oksemørbradsbøf 200g/Filet de boeuf piecé 200gr. / Rinderfilet port. 200 gr.
Product spec.:	Deboned from part of the loin. Cut from the centerpiece of the muscle only without head and tail. To be completely defatted and pad. Height per piece 3-5 cm. Product must be without bone splinters, bones, bone dust, and excessively bloody meat. No cuts, or only very light into the meat. Marbling and smaller natural membrane 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 200g per piece.
Origin:	EU
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 foodstuff (2073/2005).
Labelling:	On the outside of the box as a minimum. Further information can be supplied if necessary
Packaging:	Vacuumpacking for each piece. To be packed in cardboard boxes with 25 units per box.
Carton: (LxWxH cm)	60x20x14 cm Cartons fixed weight 5,00 kgs each and must be strapped and sealed.
Pallet:	To be packed on: EUR/one-way pallets Each layer: 8 cartons Each pallet: up to 80 cartons 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	
 	