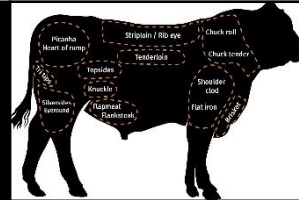


Intervlees product specifications
boneless beef

Striploin

(Roastbeef / Faux Filet / Dunne Lende / Bife Angosto)



Origin: Argentina, Brazil, Uruguay, Paraguay
 Description: striploin
 Range: ranges from 3.0-3.5kg to 6kg+
 Specifications: grass fed, grain fed – chilled, frozen
 Packing: individual pieces, each vacuum packed, with internal labels, packed in a labelled carton box
 Brand: different brands on stock
 Remarks: Bovine

Silver nerve with fat alongside cut is removed. Chain muscles are separated along the natural seam.

Bone peelings at the internal face are removed. Triangular little cap at the fore end to be removed.

Fat cover thickness shall be trimmed to be even. Ends are cleaned of bone sawdust.

Storage	Shelf life	pH	Color	Odor	Fat
0-2 C° / -18°C	4 / 24 months	max 5,9	bright red	odourless	creamy white



Producer specifications: available on request
Microbiological test: available on request
Quality certification: available on request
Approved by: Intervlees NV
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