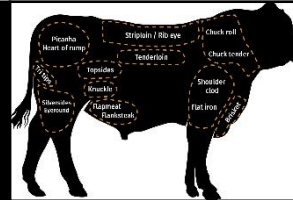


Intervlees product specifications
 boneless beef

Tenderloin

(Filet / Filet pur / Dunne lende / Lomo)



Origin: Argentina, Brazil, Uruguay, Paraguay
 Description: tenderloin
 Range: 2/3 – 3/4 - 4/5 – 5+
 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

This cut is located in the sub-lumbar region, next to the striploin in the dorsal area and the rump in the caudal area. Head and tip are still on, the silver skin and chain has been taken off.

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
Issue date: 11/08/2022

INTERVLEES
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Tenderloin

Vac. Herkomst: Brazilië
 Art-Nr: 0231000
 Netto gewicht: **3.373 kg** Tara: 2.060 kg

WHSID nr: 5525

Productie datum: 11-03-19
 Best. D.C. 8th 2°C, maximum houdbaarheids. 11-07-19

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