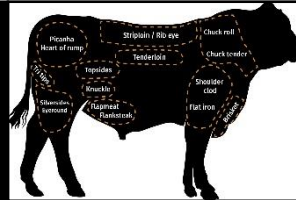


Intervlees product specifications
 boneless beef

Flanksteak

(Fleischdünning / Bavette de Flanchet /
 Vinkelap / Bife de vacio)



Origin: Argentina, Brazil, Uruguay, Paraguay
 Description: flanksteak
 Range: -
 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

The flank steak is prepared from the flank, being a small, flat and fleshy cut located in the lower caudal area of the abdominal region.

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
 Essensteenweg 13, 2930 Brasschaat, Belgium
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Flanksteak

Vac. Herkunft: Brazilien
 Art-Nr: 0281000
 Nettogewicht: **3.373 kg** Tara: 2.050 kg

WHS-ID nr: 5525

Produktionsdatum: 11-03-19
 Best. 5°C Min. 2°C max. max. 10°C max. 11-07-19

NL
 652
 65

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