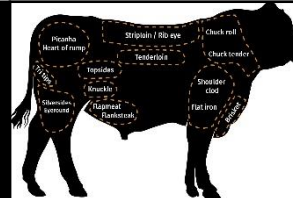


Intervlees product specifications
 boneless beef

Flap meat

(Flap Meat / Bavette d'Aloyau / Bavette / Bife grande de vacío)



Origin: Argentina, Brazil, Uruguay, Paraguay
 Description: flap meat
 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

It is located in the fore part of the dorsal region, and borders cranially the neck, caudally the fore ribs and ventrally the corresponding portion of the rib cage

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
 Tel: +32 3 231 69 34 www.intervlees.com

Flap meat

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

HSKD nr: 5525

Produktionsdatum: 11-03-19
 Best. 0°C Min. 2°C max. max. 10°C max. 11-07-19

NL
 652
 65

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