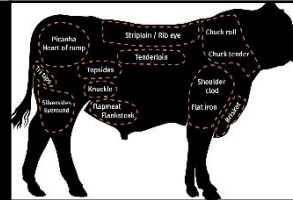


**Intervlees product specifications**  
 boneless beef

# Topside

(Oberschale / Tende de Tranche /  
 Bovenbil / Nalga de adentro )



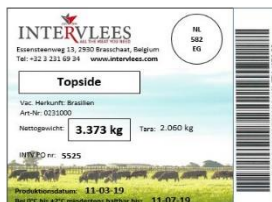
Origin: Argentina, Brazil, Uruguay, Paraguay  
 Description: topside  
 Range: -  
 Specifications: grass fed, grain fed – chilled, frozen  
 Packing: individual pieces, each vacuum packed, with internal labels, packed in a labelled carton box  
 Brand: different brands on stock  
 Remarks: Bovine

It is prepared from the full topside/inside by removing the gracilis, sartorius and pectineus muscles. As a result of such a procedure, the cut is composed of the remaining muscles, namely m.adductor femoris and m.semimembranosus. Fat deposits are completely removed.

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



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