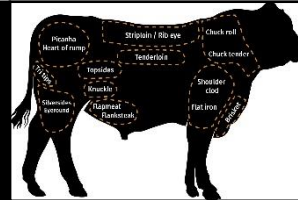


Intervlees product specifications
 boneless beef

Eyround

(Seemerolle / Ronde de Gite / Achtermuis / Peceto)



Origin: Argentina, Brazil, Uruguay, Paraguay
 Description: eyround
 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

This cut is located in the caudal edge of the femoral region, bordering cranially on the flat, dorsally on the rump and to the distal area on the leg beef.

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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