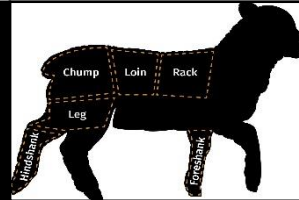


Intervlees product specifications
 boneless lamb

Lamb loin

(Lachse / Carré d'Agneau sans os / Lamsfilet)



Origin: New Zealand, Uruguay
 Description: loin
 Range: -
 Specifications: frozen
 Packing: individual pieces, each vacuum packed, with internal labels, packed in a labelled carton box
 Brand: different brands on stock
 Remarks: ovine

The forequarter is removed by a straight cut between the 5th and 6th ribs and the legs are removed between the 1st and 2nd lumbar vertebrae. The flap is removed by a cut parallel to the backbone. The resulting saddle is then split by a straight cut through the backbone.

Storage	Shelf life	pH	Color	Odor	Fat
-18°C	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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