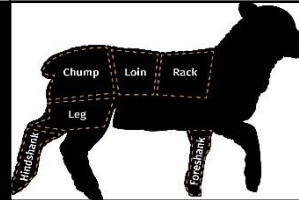


Intervlees product specifications
 boneless lamb

Leg

(Keule / Gigot d'Agneau / Lamsbout)



Origin: New Zealand, Uruguay
 Description: lamb leg
 Range: 1.5kg up to 2.3kg
 Specifications: frozen
 Packing: individual pieces, each vacuum packed, with internal labels, packed in a labelled carton box
 Brand: different brands on stock
 Remarks: ovine

Tunnel boned, rump on, shank removed. Alternative may be packed with rump removed

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



INTERVLEES NV
 Essensteenweg 13
 2930 Brasschaat
 Belgium
 Tel: +32 (0) 3 231 69 34
 Fax: +32 (0) 3 231 18 03
 general@intervlees.com
 www.intervlees.com

