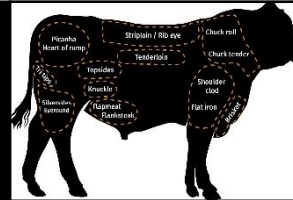


**Intervlees product specifications**  
 boneless beef

# Cube roll

(Hochrippe / Noix d'Entrecôte / Rib eye / Bife Ancho)



Origin: Argentina, Brazil, Uruguay, Paraguay  
 Description: cube roll  
 Range: 1.5/2.0kg – 2.0/2.5kg – 2.5kg+  
 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

Cut consists of half of the 4th to the 10th thoracic vertebrae and spinal end of corresponding ribs. It also includes Trapezius and Latissimus Dorsi muscles that are on the surface and in the deep dorsal muscles along dorsal cord, long rib, rib fingers and lifts.

Removed flaps, excess fats, and top cover.

Storage	Shelf life	pH	Color	Odor	Fat
Chilled / 0-2 C° Frozen / -18°C	4 months 24 months	max 5,9	bright red	odourless	creamy white



**Microbiological test:** available on request  
**Quality certification:** available on request  
**Approved by:** Intervlees NV  
**Issue date:** 10/02/2025

**INTERVLEES**  
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**Cube roll – rib eye**

Vac. Herkomst: Brazilien  
 Art-Nr: 0211000  
 Nettogewicht: **3.373 kg** Tara: 2.060 kg

WHSID nr: 5525

Produktionsdatum: 11-03-19  
 Best. D.C. bij 4°C vriespunt bereiden bij 70°C 11-07-19

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