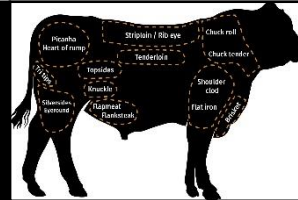


**Intervlees product specifications**  
 boneless beef

# Flap meat

(Flap Meat / Bavette d'Aloyau / Bavette / Bife grande de vacío)



Origin: Argentina, Brazil, Uruguay, Paraguay  
 Description: flap meat  
 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 located in the fore part of the dorsal region, and borders cranially the neck, caudally the fore ribs and ventrally the corresponding portion of the rib cage

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**



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