General description

Product's name	Striploin		
Product's code	3829231 – 3829331		
Brief description	Chilled boneless beef		
Product description	Striploin is prepared from a Hindquarter by a cut at the lumbosacral junction to the ventral portion of the Flank. It is composed by the *longissimus dorsi, iliocostalis, multifidus* and *serratus dorsalis* muscles. Distance to the Eye Muscle: 1x1 in. Reference: Manual de carnes bovinas uruguayas N°2140 / USA NAMP 180.		
Brief process description	Reception of cattle, slaughter process, sanitary maturation, quartering, deboning, freezing, storage, and loading. Each stage of the process is supervised by the Official Veterinary Inspection from the Ministry of Livestock, Agriculture and Fisheries (MGAP) and the company has established quality assurance programs (SSOP, GMP, HACCP and microbiologic controls) during all the process.		
Characteristics	- Organoleptical: Normal appearance, colour and odour. - Microbiological: Inside acceptable microbiology parameters, according to national and international regulations. - Chemical: pH ≤ 5.8 in carcasses after sanitary maturation, according to national regulations. - Physical: Absence of foreign material.		
Ingredients	100% 200 days grain fed beef, Angus.		
Origin of ingredients	The meat proceeds from bovines born, raised, and slaughtered in Uruguay.		
Allergens	None		
Shelf life	120 days.		
Weight range	-3.5 kg	3.5 – 4.0 kg	4.0 – 5.0 kg
Net weight secondary package	12.25 kg approx.	11.25 kg approx.	13.5 kg approx.
Units per carton	3 – 4	3	3
Storage temperature	-1 / +2°C		

Primary packaging

Kind of packaging	Vacuum shrink bag
Packaging measures	
Length (cm)	75.0
Width (cm)	28.0
Material thickness	50 micrones

Secondary packaging

Kind of packaging	Corrugated cardboard carton
Packaging measures	
Length (cm)	60.0
Width (cm)	26.0
Height (cm)	16.0

FRIGORIFICO **PANDO**

Selected beef, **selected taste.**

THE BLACK

Labelling

Primary packaging labelling	THE BLACK Camino de las tropas. Ruta 75 Km. 34 Tel./Fax: (+598) 2292 2093 www.fmp.com.uy Imported to EU: CARNIMEX Pando - Canelones - Uruguay **3829231** **CHILLED BONELESS BEEF - CARNE VACUNA SIN HUESO ENFRIADA** **GEKUELTES RINDFLEISCH OHNE KNOCHEN** BEEF FROM CATTLE BORN,RAISED,SLAUGHTERED AND DEBONED IN URUGUAY-LA CARNE PROCEDE DE BOVINOS NACIDOS, CRIADOS,FAENADOS Y DESOSADOS EN URUGUAY-OKSEKØD UDEN BEN,FØDT,OPVOKSET OG SLAGTET I URUGUAY-BENFRITT NÖTKÖTT, ODLAD OCH SLKT I URUGUAY-RINDFLEISCH STAMMT VON TIEREN,DIE IN URUGUAY-GEBOREN,GEMÄSTET,GESCHLACHTET UND ZERLEGT - EST. N° 439 - COMPETENT AUTHORITY / AUTORIDAD COMPETENTE:MGAP/DGSG/DIA/ KEEP AT/MANTENER A/OPBEVARS VED/FÖRVARAS VID/ AUFBEWAHREN BEI:-1/+2°C PRODUCT OF URUGUAY-ORIGIN NON EU-INDUSTRIA URUGUAYA HERKUNFT: NICHT-EU,GESCHLACHTET IN URUGUAY-OPRINDELSE I URUGUAY-ODLAD I URUGUAY SLAUGHTER DATE / FECHA DE FAENA / SLAGTEDATO / SCHLACHTDATUM: 23/08/2021 PRODUCTION DATE / FECHA DE PRODUCCION / PAKKEDATO / PRODUKTIONSDATUM: 26/08/2021 BEST BEFORE / CONSUMIR ANTES DE / MINDST. HOLDBAR TIL / BÄST FÖRE / MINDESTENS HALTBAR BIS: 03/01/2022 LOT NUMBER / LOT NUMMER: 2100501 SPORBARHEDSKODE / TRACEABILITY CODE / CODIGO DE REFERENCIA: 2743 ROASTBEEF OHNE KETTE LOMO BAJO SIN CORDON STRIPLOIN CHAIN OFF CONTRAFILE DE LOMBO OKSEFILET MED FEDT BIFF MED KAPPA UTAN STRÄNG High Quality Beef - Grain Fed - Carne Bovina De Calidad Superior - Regl. De Ejecucion (UE) No. 481/2012 156 URUGUAY 439 INSP. REG. MGAP/DGSG/DIA 439/... URUGUAY - 3.5 Kg.	THE BLACK GRAIN FED - BLACK ANGUS URUGUAY
Secondary packaging labelling	THE BLACK ESTABLECIMIENTO DE FAENA Y DESOSADO - Frigorifico Pando (ONTILCOR S.A.) Est. N° 439 - Camino de las Tropas. Ruta 75 Km. 34,5 - Pando - Canelones - Uruguay **CHILLED BONELESS BEEF - CARNE VACUNA SIN HUESO ENFRIADA** **Gekueltes Rindfleisch ohne Knochen** Imported to EU/ Importiert durch: CARNIMEX BEEF FROM CATTLE BORN, RAISED, SLAUGHTERED AND DEBONED IN URUGUAY LA CARNE PROCEDE DE BOVINOS NACIDOS, CRIADOS, FAENADOS Y DESOSADOS EN URUGUAY OKSEKOD UDEN BEN, FODT, OPBOKSET OG SLAGTET I URUGUAY BENFRITT NOTKOTT, ODLAD OCH SLKT I URUGUAY RINDFLEISCH STAMMT VON TIEREN, DIE IN URUGUAY GEBOREN, GEMÄSTET UND GESCHLACHTET WURDE EST. N°439 - COMPETENT AUTORITY / AUTORIDAD COMPETENTE: MGAP/DGSG/DIA KEEP AT / MANTENER A / OPBEVARS VED / FORVARAS VID / TEMPERATUR VON:-1 / +2°C PRODUCT OF URUGUAY - ORIGIN NON EU - INDUSTRIA URUGUAYA OPRINDELSE I URUGUAY - ODLAD I URUGUAY Herkunft: Nicht-EU, geschlachtet in: Uruguay REG. MGAP/DGSG/DIA/439/... Sporbarhedskode / Traceability code Codigo de referencia 002741 **STRIPLOIN C/OFF - CONTRAFILE DE LOMBO** **LOMO BAJO S/C - OKSEFILET MED FEDT 3.5-4KG** **ROASTBEEF OHNE KETTE-BIFF MED KAPPA UTAN STRÄNG** Slaughter date / Fecha de faena / Slagtedato / Slaktdatum / Schlachtdatum: 23/08/2021 Production date / Fecha de producción / Pakkedato / Produktionsdatum: 26/08/2021 Best before / Consumir pref. antes de / Mindst holdbar til / Bäst före / Mindestens haltbar bis: 03/01/2022 URUGUAY 439 INSP. URUGUAY BEEF Pedido **3943** High Quality Beef - Grain Fed Carne Bovina De Calidad Superior Regl. De Ejecucion (UE) No. 481/2012 UE Producto **3829331** Nro.Caja / Box Num. 016102804712 LOT NUMBER / LOT NUMMER: 2100501 Gross Weight/Peso bruto Bruttogewicht: 12,84 Kg. Package Tare Tara de Embalaje: 0,05 Kg. Carton Tare Tara de Caja / Caisse: 1,00 Kg. Net Weight /Peso Neto Nettogewicht: 11,80 Kg. Pieces / Piezas Set / Unit / Stück: 3 223 0161028047120000394303829331773011800210826	

FRIGORIFICO PANDO
Selected beef, **selected taste**.

Product's photos