



General description

Product name	Striploin		
Product code	3980531 – 3980631 – 3980731		
Brief description	Chilled boneless beef		
Product description	<p>Striploin is prepared from a Pistola cut by cutting at the lumbo sacral junction based on the lumbar and the last 3 dorsal hemi-vertebrae. It is composed by the <i>longissimus dorsi</i>, <i>multifidus dorsi</i> and <i>iliocostalis</i> muscles. Distance from the eye muscle: 0 x 0 in.</p> <p>Intercostals removed and inner connective tissue removed.</p> <p><i>Reference: Manual de carnes bovinas uruguayas N°2140a / USA NAMP N°180.</i></p>		
Brief process description	<p>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.</p>		
Characteristics	<ul style="list-style-type: none"> - 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% beef		
Origin of ingredients	The meat proceeds from bovines born, raised and slaughtered in Uruguay.		
Allergens	None		
Shelf life	4 months		
Weight range	3.5 – 4.0 kg	4.0 – 5.0	5.0 kg UP
Average net weight secondary package	14.4 kg	13.0 kg	10.8 kg
Average units per carton	4	3	2
Storage temperature	-1 / +2°C		

Primary packaging

Kind of packaging	Vacuum shrink bag
Packaging measurements	
Length (cm)	80.0
Width (cm)	25.0
Material thickness	50 microns

Secondary packaging

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

Labelling

Primary packaging labelling

La carne proviene de bovinos nacidos, criados y faenados en Uruguay.
The meat proceeds from bovines born, raised and slaughtered in Uruguay.
Autoridad competente: MGAP/DGSG/DIA
Reg. MGAP/DGSG/DIA 439/158

ONTILCOR S.A. CAMINO DE LAS TROPAS.
RUTA 75 Km. 34 - Tel/Fax: (+598) 2292 2093*
E-MAIL: fmp@fmp.com.uy
PANDO - CANELONES - URUGUAY

URUGUAY 439 1947

THE BLACK

Mantener entre -1/+2° C
Opbevaras ved -1/+2° C
Store at -1/+2° C
Bewaren bij -1/+2° C
Lagerung bei -1/+2° C
Förvaras vid -1/+2° C

Codigo de referencia
Lot number
Reference code
2892

IMPORTER TO EU:
CARNIMEX

3980531

3.5 - 4.0 Kg.

BIFE ANGOSTO
OKSEFILET MED FEDT
STRIPLOIN ZONDER KETTING
STRIPLOIN CHAIN OFF
ROASTBEEF OHNE KNOCHEN
RYGGBIFF MED KAPPA

Origen: no comunitario
Origin: non-EC
Origin: Uruguay

Fecha de faena Slaughter date Schlachtdatum Slakt datum:	Fecha de producción Production date Produktionsdatum Styckad:	Fecha de vencimiento Mindest holdbar til Best before Terminste holdbaar til Mindestens haltbar bis Bäst före:
10/09/2021	13/09/2021	13/01/2022



Secondary packaging labelling

CARNE BOVINA ENFRIADA SIN HUESO - REFRIGERATED BONELESS BEEF

La carne proviene de bovinos nacidos, criados y faenados en Uruguay.
The meat proceeds from bovines born, raised and slaughtered in Uruguay.
Autoridad competente: MGAP/DGSG/DIA - Reg. MGAP/DGSG/DIA 439/144
Faenado y desosado en Uruguay nº 439 - Slaughter and deboning Uruguay nº 439
Origen: no comunitario / Origin: non-EC / Origin: Uruguay - Origin: Uruguay

UE H URUGUAY 439 1947

THE BLACK

3980531 3980

BIFE ANGOSTO TB S/C 3.5-4.0 Kg - OKSEFILET MED FEDT
STRIPLOIN ZONDER KETTING - STRIPLOIN CHAIN OFF
ROASTBEEF OHNE KNOCHEN - RYGGBIFF MED KAPPA

Importador / Importer to EU: Carnimex

Nro. Caja / Box Num. 016002861663

codigo de Referencia / Lot Number / Reference Code 002892

Fecha de Faena / Slaughter date / Schlachtdatum / Slakt datum:	11/09/2021
Fecha de producción / Pakkedato / Production date / Produktionsdatum / Herstellungsdatum / Styckad:	13/09/2021
Fecha de vencimiento / Mindest holdbar til / Best before / Terminste holdbaar til / Mindestens haltbar bis / Bäst före:	13/01/2022

Producido por / Produced by: Frigorífico Pando (Ontilcor S.A.)
Cno. de las Tropas. Ruta 75 Km. 34,5. Tel/fax: (+598) 22922093*
Pando - Canelones - Uruguay www.fmp.com.uy/ fmp@fmp.com.uy
Autoridad competente MGAP/DGSG/DIA

INDUSTRIA URUGUAYA - PRODUCT OF URUGUAY - PRODUCTO DO URUGUAI - PRODUCERAD I URUGUAY

2100548

Gross Weight Peso bruto / Brut:	13,98 Kg.
Package Tare Tara de Embalaje:	0,04 Kg.
Carton Tare Tara de Caja / Caisse:	0,95 Kg.
Net Weight Peso Neto / Taille:	12,99 Kg.
Pieces / Piezas Set / Unit:	4

Mantener entre: Opbevaras ved:
Store at: Bewaren bij: -1°/+2°C
Lagerung bei: Förvaras vid:

0160028616630000398003980531773012990210913

1947

Labels for illustration purposes only



Selected beef, selected taste.

Product pictures

