



13566 - VENISON TENDERLOIN BUTT ON 2VP CH



Edible

Eligible For Sale To	Denmark, European Union, Finland, France, Germany, Hong Kong, Italy, Netherlands, Norway, Sweden
Halal Status	Non-Halal - Ineligible for all Halal Markets
Specification	V448 TENDERLOIN BUTT ON
Cut From Grades	45-85kg
pH	< 5.80
Bone	Boneless



Quality Points

QP 1	Butt to be attached
QP 2	Devoid of fat



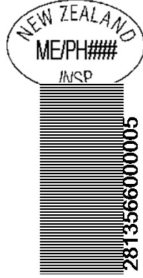
Pack

Type	Adhesive
Stock	N28386 Blank Pack Lbl 90100 All Species
Format	VENISON MULTI EU CH CUT

EU OFFICE: SILVER FERN FARMS GMBH, POSTFACH 60 23 62, 22233 HAMBURG, GERMANY
 U.K OFFICE: SILVER FERN FARMS (UK) LTD, CAMBRIDGE ROAD, NEWMARKET - CB8 0TN - U.K.

BONELESS VENISON TENDERLOIN

KRONDYRMØRBRAD
 HERTENHAASFILET
 FILET DE CERF
 HIRSCHFILET
 FILETTO DI CERVO
 HJORTFILÉ
 FARMED / FARMWILD



PRODUCT OF NEW ZEALAND
 ORIGIN: NEW ZEALAND

KEEP CHILLED - RECOMMENDED STORAGE TEMP: -1°C
 RECOMMENDED DISTRIBUTION TEMP.: 0°C to 2°C

PRODUCTION/SLAUGHTER DATE: 15 JUL 2020
 LOT No.: PACK DATE: 16 JUL 2020
 BB197 USE BY: 21 OCT 2020

NET WEIGHT: 0.000kg

NOT SUITABLE FOR RAW

CONSUMPTION: COOK THOROUGHLY

DNK	Bedst for = Use by • Anbefalet opbevaringstemperatur = Recommended storage temperature • Ikke egnet til at spise rå. Gennemsteget grundigt. • Netto vægt = Net weight.
NLD	Herkomst: Nieuw-Zeeland • Vers • Slachtdatum = Slaughter date • Verpakkingsdatum = Pack date • Te gebruiken tot = Use by • Aanbevolen bewaarstemperatuur = Recommended storage temperature • Niet rauw eten. Goed doorbakken. • Nettogewicht = Net weight.
FRA	Origine: Nouvelle-Zélande • Frais • Date d'abattage = Slaughter date • Date d'emballage = Pack date • À consommer jusqu'au = Use by • Température recommandée de conservation = Recommended storage temperature • Ne pas consommer cru. Cuire à coeur. • Poids net = Net weight.
DEU	Ursprung: Neuseeland • Frisch • Schlachtdatum = Slaughter date • Verpackungsdatum = Pack date • Zu verbrauchen bis = Use by • Empfohlene Lagertemperatur = Recommended storage temperature • Nicht für den Rohverzehr geeignet. Vollständig durchgaren. • Nettogewicht = Net Weight.
ITA	Origine: Nuova Zelanda • Prodotto fresco • Data di produzione = Slaughter date • Data di confezionamento = Pack date • Da consumarsi entro = Use by • Temperatura consigliata per la conservazione = Recommended storage temperature • Non adatto al consumo a crudo. Cuocere accuratamente. • Peso netto = Net weight.
SWE	Ursprung: Nya Zeeland • Färsk • Slakt = Slaughter date • Paket = Pack date • Använd före = Use by • Rekommenderad förvaringstemperatur = Recommended storage temperature • Ej lämplig för rå konsumtion. Tillagas väl. • Nettovikt = Net weight.



Carton

Stock N25452 HALLY YELLOW STP Blank 13090 CTN LBL

Format VENISON MULTI EU CH CTN

SILVER FERN FARMS LIMITED, DUNEDIN,
NEW ZEALAND www.silverfermfarms.com
BONELESS VENISON TENDERLOIN
KRONDYRMØRBRAD
HERTENHAASFILET
FILET DE CERF
HIRSCHFILET
FILETTO DI CERVO
HJORTFILET

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ORIGIN: NEW ZEALAND
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NO. OF PIECES: 1 LOT No.: BB197

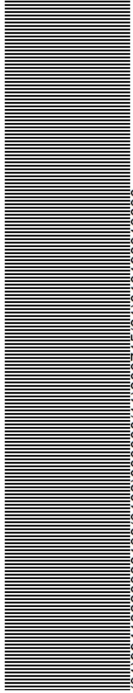
Prepared by: ME###
Silver Fern Farms Limited
- Dunedin, 283 Princes
Street, Dunedin

EU OFFICE:
SILVER FERN FARMS GMBH
POSTFACH 60 23 62,
22233 HAMBURG, GERMANY

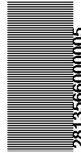
U.K. OFFICE:
SILVER FERN FARMS (UK) LTD
CAMBRIDGE ROAD
NEWMARKET - CB8 0TN - U.K.

01 3636 NET WEIGHT:
90 0000HR 0.00kg
SUPER

C13566



(01)99418220388138(3102)000000(11)200715(21)010188013636



2813566000005



Additional 1	
Stock	N25452 Yellow Strip Ctn LBL (Horizontal View)
Format	ALL SPECIES MULTI CH ADD

C

DNK	Oprindelsesland: New Zealand • Fersk • Slagtedato = Slaughter date • Pakkedato = Pack date • Bedst før = Use by • Anbefalet opbevaringstemperatur = Recommended storage temperature • Ikke egnet til at spise rå. Gennemsteges grundigt. • Netto vægt = Net weight.
NLD	Herkomst: Nieuw-Zeeland • Vers • Slachtdatum = Slaughter date • Verpakkingsdatum = Pack date • Te gebruiken tot = Use by • Aanbevolen bewaartemperatuur = Recommended storage temperature • Niet rauw eten. Goed doorbakken. • Nettogewicht = Net weight.
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DEU	Ursprung: Neuseeland • Frisch • Schlachtdatum = Slaughter date • Verpackungsdatum = Pack date • Zu verbrauchen bis = Use by • Empfohlene Lagertemperatur = Recommended storage temperature • Nicht für den Rohverzehr geeignet. Vollständig durchgaren. • Nettogewicht = Net Weight.
ITA	Origine: Nuova Zelanda • Prodotto fresco • Data di produzione = Slaughter date • Data di confezionamento = Pack date • Da consumarsi entro = Use by • Temperatura consigliata per la conservazione = Recommended storage temperature • Non adatto al consumo a crudo. Cuocere accuratamente. • Peso netto = Net weight.
NOR	Opprinnelsesland: New Zealand • Fersk • Slaktedato = Slaughter date • Pakkedato = Pack date • Holdbar til = Use by • Anbefalt oppbevaringstemperatur = Recommended storage temperature • Må ikke spises rå. • Nettovekt = Net weight.
PRT	Criação/Abate/Origem: Nova Zelândia • Fresco • Data de Produção/Abate = Production/Slaughter date • Data de embalagem = Pack date • Data de validade - Use by • Conservar a = Maintain at • Impróprio para ser consumido cru. Cozinhar bem. • Peso líquido = Net weight
ESP	Origen: Nueva Zelanda • Refrigerado • Fecha de sacrificio = Slaughter date • Fecha de envasado = Pack date • Fecha de caducidad = Use by • Temperatura de conservación recomendada = Recommended storage temperature • No apto para su consumo en crudo. Cocinar completamente. • Peso neto = Net weight.
SWE	Ursprung: Nya Zeeland • Färsk • Slakt = Slaughter date • Packat = Pack date • Använd före - Use by • Rekommenderad förvaringstemperatur = Recommended storage temperature • Ej lämplig för rå konsumtion. Tillagas väl. • Nettovikt = Net weight.