

Establishment: 18859 Translations: Bavette / Bavetta Flanchet

Brand:	Noble Premium Bison	Product Code:	5-1581-0	NAMP:	193	Location:	FLANK
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Carton Size (mm): Length: 460.38 Width: 298.45 Height: 149.225
Carton Size (in): Length: 18.125 Width: 11.75 Height: 5.875
Bag Type: Vacuum sealed shrink bag
Fresh Product keep: 0 Celsius to +2.0 Celsius
Frozen Product keep: -18 Celsius
Insert Label: on exports only / several different / depending on destination
Outside Label: several different [e.g. fresh or frozen; with or without expiry date]
Pieces per bag 4 Bags/box: 5 Avg pc wt: 0.5 kg Avg Cs Wt: 10 kg

IMAGES

Specifications:



This boneless item consists of the rectus abdominis muscle from the flank region of the carcass
Flat, oval shaped muscle located beneath the short loin and sirloin sections.

BOX LABEL: Noble Premium Bison

(Include as much info from bag label as possible)

Pack Date/Verpackungsdatum/ Date de conditionnement /Verpackingsdatum / Data di confezimento / Fecha de producción: MM/DD/YYYY

Product Code: 5-1581-0

**Bison/ Bisonfleisch/ Viande de Bison / Bisonte
Flank Steak / Bavette / Bavetta Flanchet**



Net WT: X.XX LB / X.XX KG

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INSIDE SHRINK BAG LABEL (SAMPLE - ALL INFO MUST BE INCLUDED)

**BISON, Flank Steak Item: 1581
Bavette, Bavetta Flanchet
LOT: 190617**

Born in / Geburtsort / Né en / Geboren in / Nato in / Nacido en: **CANADA**
Raised In / Aufzuchtort / Élevé en / Opgegroeid in / Allevato in / Criado en: **CANADA**
Slaughtered In / Geschlachtet / Abattage / Geslacht / Macellazione / Sacrificado: **USA**

Slaughter Date / Schlachtdatum / Date d'abattage / Slachtingsdatum / Data di macellazione / Fecha de sacrificio: **DDMMYY**
Pack Date/ Verpackungsdatum/ Date de conditionnement / Verpackingsdatum / Data di confezimento / Fecha de producción: **DDMMYY**
Best before / Verfallsdatum* / DLC / Vervaldatum / Da consumarsi entro / Fecha de caducidad: **DDMMYY**

*Bei sachgemässer Lagerung von mindestens 0 – 2°C haltbar bis

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KOEL BEWAREN / MANTÉNGASE REFRIGERADO: 0 – 2C**

