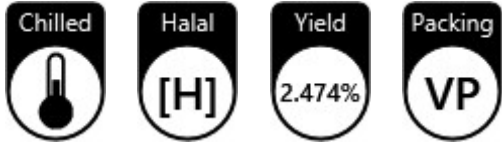




24675 - PS-STRIPLOIN STEAK READY 1R 3KG OV VP CH - HQB



Edible

Scheduling Group	SG1
Market Group	MG2 EU
Eligible For Sale To	Belgium, Cyprus, Denmark, European Union, Faroe Islands, Germany, Gibraltar, Italy, Netherlands, Portugal, Slovakia, Spain, United Kingdom
Halal Status	Halal Only
Specification	B11 STRIPLOIN STEAK READY 1 RIB
Cut From Grades	PS (Premium Steer/Heifer)
Attribute	High Quality Beef
Fat Depth	<10 mm
pH	< 5.80
Spinal Cord	Removed
Bone	Boneless

Images



Quality Points

QP 1	Backstrap removed back to 30-50mm from vertebrae edge
QP 2	Tail removed 0mm from the eye muscle
QP 3	Intercostals removed
QP 4	Ends to be square
Presentation Notes	PACKING (HOT BONED ONLY) - Use divider.

Weights

		Metric		Imperial	
		Min	Max	Min	Max
 No Weight		3kg		6.61lb	
 Pieces Per Pack	1				

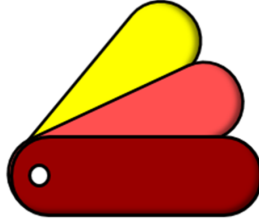


	Catch Weight (Kg)	0.5kg	28kg	1.1lb	61.73lb
	Packs Per Carton	4			

Presentation



Process

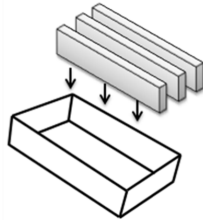


Colour Selection

- Exclude Dark Meat
- Exclude Yellow Fat
- Pack like with like colour test.



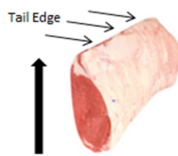
Orientation



Soldier Pack Lengthways

Packs placed standing side by side on their ends lengthways in the carton

Orientation



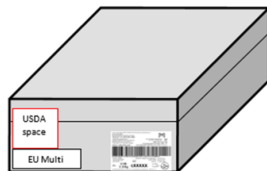
Tail Edge UP

- Tail edge (ventral side i.e. closest to belly / furthest from backbone) packed to top of carton

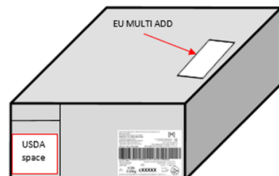


Labelling

160-165mm Machine erected/glued Ctn



160-165mm Manual non-glued





Beef EU Multi ADD 160-165 Ctn

- Ideal placement on main END panel so that it is viewable whilst stacked on pallets & when opening container
- Alternative placement is on TOP panel adjacent to 'Safe Handling Instructions'
- Label must be placed neatly, be firmly attached and must not obscure any other information
- Clear space must be left on End panel for USDA import approval stamp, shipping mark & carton seal



Bill of Materials

Description	Nav Code	Design No	Packs	Mult	Qty	Total Tare	
						Tare	Total
 V/BAG SFB3071 BEEF LGD 300X710 50UM A600	N29125	SFB3071.	4	1	4		
 CTN BASE B165CH PLAIN 508X328X165 P-TEX	N25611	B165CH	1	1	1		
P/LINER 222 540440550 20UM POR	N25638	DES222	1	1	1		
CTN LID SF50BF 52733949 SFF BEEF NO FLAPS	N26565	SF50BF	1	1	1		

Labels

Foreign Code	MULTIB 421
Chilled Expiry	120 Days
Expiry Calculated By	Slaughter Date
Graphics	B-EUCH-F, EU9-CH-A, HAL-NZ-R

Pack

Type	Adhesive		
Stock	N28386 Blank Pack Lbl 90100 All Species		
Format	BEEF MULTI EU-USA CH CUT		
<p>EU OFFICE: SILVER FERN FARMS (UK) LTD CAMBRIDGE ROAD, NEWMARKET - CB8 0TN - U.K.</p> <p>BONELESS BEEF PS-STRIPLOIN PRODUCT OF NEW ZEALAND WEIGHT RANGE: OKSEKØD FILET M/FEDT 6.6lb OVER/3kg OVER CONTRE FILET DE BOEUF RINDERRÜCKENFILET CONTROFILETTO DI BOVINO ADULTO LOMO BAJO DE VACUNO ORIGIN - NEW ZEALAND</p> <p>KEEP REFRIGERATED - RECOMMENDED STORAGE TEMP -1°C RECOMMENDED DISTRIBUTION TEMP: 0°C to 2°C</p> <p>SLAUGHTERED IN NEW ZEALAND: ME### LOT No.: CUTTING IN NEW ZEALAND: ME### BZ181</p> <p>PRODUCTION/SLAUGHTER DATE: 30 JUN 2018 PACK DATE: 01 JUL 2018</p> <p>NOT SUITABLE FOR RAW USE BY: 28 OCT 2018</p> <p>CONSUMPTION. COOK THOROUGHLY.</p> <p>DNK Oprindelsesland: New Zealand • Fersk • Slagtedato = Slaughter date • Pakkedato = Pack date • Bedst for = Use by • Anbefalet opbevaringstemperatur = Recommended storage temperature • Ikke egnet til at spise rå. Gennemsteges grundigt. • Netto vægt = Net weight</p> <p>FRA Origine: Nouvelle-Zélande • Frais • Lieu d'abattage / Lieu découpe: Nouvelle-Zélande = ME N° • 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</p> <p>DEU Herkunft: Neuseeland • Frisch • Schlachtdatum = Slaughter date • Verpackungsdatum = Pack date • Verfallsdatum = Use by • Empfohlene Lagertemperatur = Recommended storage temperature • Nicht für den Rohverzehr geeignet. • Vollständig durchgaren. • Nettogewicht = Net Weight</p> <p>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</p> <p>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</p>			



Carton

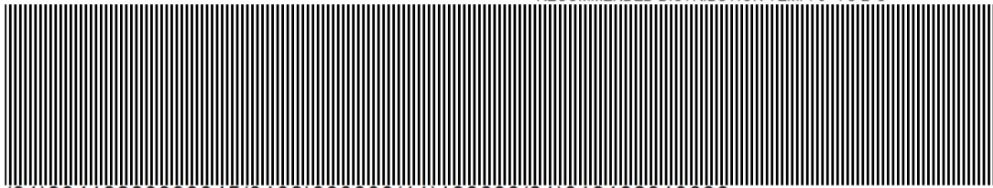
Stock N25863 HALLY Blank 13090 CTN LBL

Format BEEF MULTI EU-USA CH CTN

SILVER FERN FARMS LIMITED, DUNEDIN, NEW ZEALAND www.silverfernfarms.com

BONELESS BEEF
PS-STRIPLOIN
PRODUCT OF NEW ZEALANDOKSEKØD FILET M/FEDT
CONTRE FILET DE BOEUF
RINDERRÜCKENFILET
CONTROFILETTO DI BOVINO ADULTO
LOMO BAJO DE VACUNOWEIGHT RANGE:
6.6lb OVER/3kg OVER

[H]

SLAUGHTERED IN NEW ZEALAND: ME###
CUTTING IN NEW ZEALAND: ME###ORIGIN: NEW ZEALAND
KEEP REFRIGERATEDRECOMMENDED STORAGE TEMP -1°C
RECOMMENDED DISTRIBUTION TEMP: 0° TO 2°C

(01)99418220398045(3102)000000(11)180630(21)018182013636

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

PRODUCTION/SLAUGHTER DATE: 30 JUN 2018

PACK DATE: 01 JUL 2018

USE BY: 28 OCT 2018

LOT No.:
BZ181NET
WEIGHT:0.0lb
0.00kg

C24675

01 3636
90 0000HR
SUPER
ORDER

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

Additional 1

Stock N25863 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 doorkoken. • 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	Herkunft: Neuseeland • Frisch • Schlachtdatum = Slaughter date • Verpackungsdatum = Pack date • Verfallsdatum = 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.

