

Edible

78691 - LAMB LEG FBO CN SF GF





Eligible For Sale To

Halal Status

Specification

Belgium, Denmark, European Union, Faroe Islands, France, Germany, Gibraltar, Italy, Netherlands, Sweden, United Kingdom Halal Only L298 LEG PART BONED CHUMP ON SHANK OFF

Cut From Grades

Bone

YM, PM, YX 17-19kg, YX 19-23kg, PX

Bone-In

wraps.



Quality Points

QP 1	Chump trimmed only to remove excess fat, bonechips and contamination
QP 2	Shank removed by knife through the stifle joint
QP 3	Thick skirt left in situ on the chump
Presentation Notes	For all Gas Flush items 'Pieces per pack' = pieces per wrap x number of wraps. 'Packs per carton' = Pouches per carton. When setting up packaging in Plant Viewer, a multiplier must be used for the number of absorbent

Report: Product Specification



CORP Triton

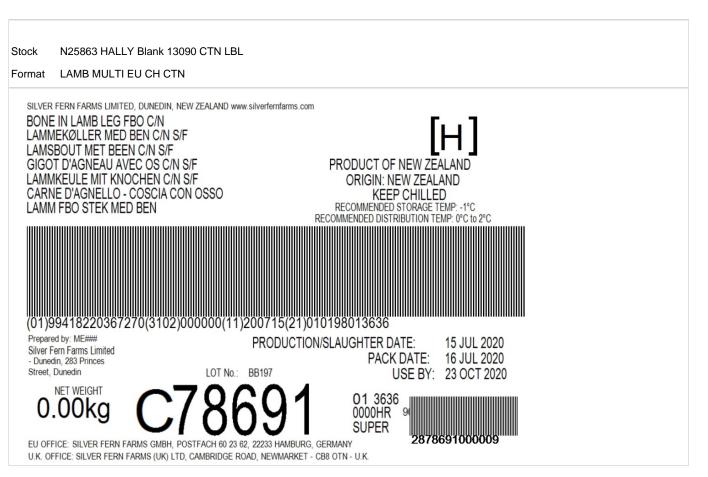
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CORP Triton

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		N25863 Ctn LBL (Horizontal View)	
		ALL SPECIES MULTI CH ADD	
DNK	Bedst før =	iland: New Zealand • Fersk • Slagtedato = Slaughter date • Pakkedato = Pack date • Use by • Anbefalet opbevaringstemperatur = Recommended storage temperature • Ikke spise råt. Gennemsteges grundigt. • Netto vægt = Net weight.	
NLD	Te gebruike	st: Nieuw-Zeeland • Vers • Slachtdatum = Slaughter date • Verpakkingsdatum = Pack date • uiken tot = Use by • Aanbevolen bewaartemperatuur = Recommended storage temperature • w eten. Goed doorbakken. • Nettogewicht = Net weight.	
FRA	À consomn	ne: Nouvelle-Zélande • Frais • Date d'abattage = Slaughter date • Date d'emballage = Pack date • nsommer jusqu'au = Use by • Température recommandée de conservation = Recommended storage erature • Ne pas consommer cru. Cuire à coeur. • Poids net = Net weight.	
DEU	Zu verbrau	rung: Neuseeland • Frisch • Schlachtdatum = Slaughter date • Verpackungsdatum = Pack date • rbrauchen bis = Use by • Empfohlene Lagertemperatur = Recommended storage temperature • für den Rohverzehr geeignet. Vollständig durchgaren. • Nettogewicht = Net Weight.	
ITA	Pack date •	Origine: Nuova Zelanda • Prodotto fresco • Data di produzione = Slaughter date • Data di confezionamento = Pack date • Da consumarsi entro = Use bŷ • 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 liquido = Net weight		
ESP	Fecha de c	eva Zelanda • Refrigerado • Fecha de sacrificio = Slaughter date • Fecha de envasado = Pack date • aducidad = Use by • Temperatura de conservación recomendada = Recommended storage e • 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.		