



59245 - LAMB HINDSHANK 3VP FZ



Edible

Scheduling Group	SG1	DEFINITION - Halal, Grass Fed, EU eligible
Market Group	MG620	O-EU NTH
Eligible For Sale To	Belgium, Denmark, European Union, Faroe Islands, France, Germany, Gibraltar, Hong Kong, Italy, Netherlands, Norway, Sweden, United Kingdom	
Halal Status	Halal Only	
Specification	L304 SHANKS HIND	
Cut From Grades	Lamb All Grades	
Bone	Bone-In	



Quality Points

- QP 1 Shank removed by knife through the stifle joint
- QP 2 Knuckle tip removed just below the apex of meat

Butchery Specification

Specification	SHANKS HIND
Also Known As	HINDSHANK
Sales Description	The hindshank is removed from a bone in leg by a cut through the stifle joint. The knuckle tip is removed.



Preparation Items



- Remove the shank from the leg with a straight cut through the stifle joint. (No saw)




- The knuckle tip is removed by a transverse cut marginally below the apex of the gam cord ensuring the cut is not made deep into the shank meat



- Final Product

Weights

Metric		Imperial	
Min	Max	Min	Max

	Catch Weight	
	Pieces Per Pack	3



Catch Weight (Kg)

0.5kg

15kg

1.1lb

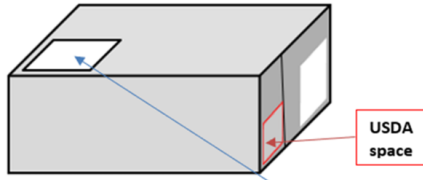
33.07lb

Presentation



Labelling

1. Pre re-brand carton/lid designs



Multi ADD. Label Placement

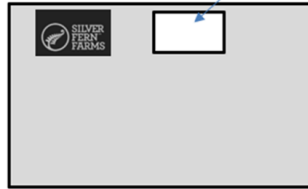
1. Old carton/lid designs

Label placed on bottom left corner of carton lid/top except when this would obscure other writing. In this case label should be placed on any other part of lid not covering other text.

2. New re-branded carton/lid designs

Label placed on the lid to the right of the SFF Logo

2. Post re-brand – all designs



Multi ADD.

Make sure not to obscure any text or the Koru at the end of the fern



3. General

Place multi labels (i.e. Frozen, Aged or Chilled) neatly in the designated position

Placement must be in same orientation as other text and be firmly attached

Clear space must be left on carton end panel for USDA import approval stamp, shipping mark & carton seal

Bill of Materials

Description	Nav Code	Design No	Packs	Mult	Qty	Total Tare		Total
						Tare		
 CAP SHANK I704ET 400UM CLEAR	N10085	I704		1				
V/BAG SFLNB2539 LAMB LGD PERMEABLE 250X390 65UM FZM	N29149	SFLNB2539		1				
 CTN LC200 LAMB 380X255X200 OSC 5B3	N29185	LC200	1	1	1			

Labels

Foreign Code	MULTI EU-NTH 311
Frozen Expiry	36 Months
Expiry Calculated By	Slaughter Date
Graphics	EU9-FZ, L-EUFZ



Pack

Type	Adhesive
Stock	N28386 Blank Pack Lbl 90100 All Species
Format	LAMB MULTI EU FZ MATRIX

BONE IN LAMB HINDSHANK 3VP
 LAMMEBAGSKANK MED BEN 3/VP
 LAMSACHTERSCHENKEL MET BEEN
 JARRET ARRIÈRE D'AGNEAU AVEC OS 3/VP
 LAMMHINTERHAXEN M.KN 3/VP
 LAMMESKANK BAKBEIN, MED BEIN
 LAMM BAKLÄGG MED BEN 3/VP



PRODUCT OF NEW ZEALAND - ORIGIN: NEW ZEALAND
 KEEP FROZEN - RECOMMENDED STORAGE TEMP: -18°C

PRODUCTION/SLAUGHTER DATE: 15 JUL 2020

PACK / FROZEN ON DATE: 16 JUL 2020

BEST BEFORE: 15 JUL 2023

LOT No.: BB197

NET WEIGHT: 0.000kg



2859245000003

DNK	NOT SUITABLE FOR RAW CONSUMPTION. COOK THOROUGHLY - Pakke-Og Indfrysingsdato = Pack/Frozen on date • Bedst før = Best before • Anbefalet opbevaringstemperatur = Recommended storage temperature • Ikke egnet til at spise rå. Gennemsteges grundigt. • Netto vægt = Net weight.
NLD	Herkomst: Nieuw-Zeeland • Diepgevroren • Slachtdatum = Slaughter date • Verpakkingsdatum/Vriesdatum = Pack/Frozen on date • Tenminste houdbaar tot = Best before • Aanbevolen bewaartemperatuur = Recommended storage temperature • Niet rauw eten. Goed doorbakken. • Nettogewicht = Net weight.
FRA	Origine: Nouvelle-Zélande • Congelé • Date d'abattage = Slaughter date • Date d'emballage/ Date de congélation = Pack/Frozen on date • À consommer de préférence avant le = Best before • Température recommandée de conservation = Recommended storage temperature • Ne pas consommer cru. Cuire à cœur. • Poids net = Net weight.
DEU	Ursprung Neuseeland • Tiefgefroren • Schlachtdatum = Slaughter date • Verpackungsdatum/Eingefroren am = Pack/Frozen on date • Bei -18°C mindestens haltbar bis = Best before • Empfohlene Lagertemperatur = Recommended storage temperature • Nicht für den Rohverzehr geeignet.Vollständig durchgaren. • Nettogewicht = Net Weight.
NOR	Opprinnelsesland: New Zealand • Frossen • Slaktedato = Slaughter date • Pakket/Frosset dato = Pack/Frozen on date • Best før = Best before • Anbefalt oppbevaringstemperatur = Recommended storage temperature • Må ikke spises rå. • Nettovekt = Net weight.
SWE	Ursprung: Nya Zeeland • Djupfryst • Slakt = Slaughter date • Förpackning/Frysdatum = Pack/Frozen on date • Minst hållbar till = Best before • Rekommenderad förvaringstemperatur = Recommended storage temperature • Ej lämplig för rå konsumtion. Tillagas väl. • Nettovikt = Net weight.

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.



59245 - LAMB HINDSHANK 3VP FZ



Carton

Stock N25863 HALLY Blank 13090 CTN LBL
 Format LAMB MULTI EU FZ CTN

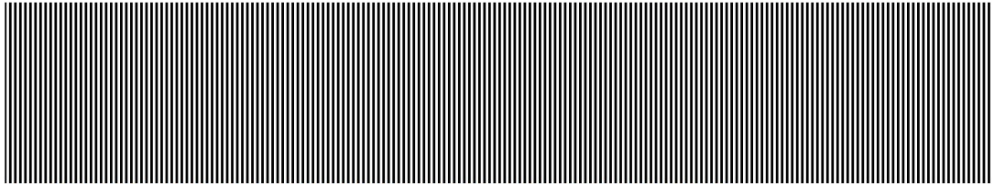
SILVER FERN FARMS LIMITED, DUNEDIN, NEW ZEALAND www.silverfernfarms.com

BONE IN LAMB HINDSHANK 3VP
 LAMMEBAGSKANK MED BEN 3/VP
 LAMSACHTERSCHENKEL MET BEEN
 JARRET ARRIÈRE D'AGNEAU AVEC OS 3/VP
 LAMMHINTERHAXEN M.KN 3/VP
 LAMMESKANK BAKBEIN, MED BEIN
 LAMM BAKLÄGG MED BEN 3/VP



PRODUCT OF NEW ZEALAND
 ORIGIN: NEW ZEALAND

KEEP FROZEN
 RECOMMENDED STORAGE TEMP: -18°C



(01)99418220404913(3102)000000(11)200715(21)010198013636

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

PRODUCTION/SLAUGHTER DATE: 15 JUL 2020
 PACK / FROZEN ON DATE: 16 JUL 2020
 BEST BEFORE: 15 JUL 2023

LOT No.: BB197

NET WEIGHT
 0.00kg

F59245

01 3636
 0000HR 9
 SUPER



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 OTN - U.K.



Additional 1	
Stock	N25863 Ctn LBL (Horizontal View)
Format	ALL SPECIES MULTI FZ ADD

	DNK	Oprindelsesland: New Zealand • Dybfrost • Slagtedato = Slaughter date • Pakke-Og Indfrysningsdato = Pack/Frozen on date • Bedst før = Best before • Anbefalet opbevaringstemperatur = Recommended storage temperature • Ikke egnet til at spise rå. Gennemsteget grundigt. • Netto vægt = Net weight.
	NLD	Herkomst: Nieuw-Zeeland • Diepgevroren • Slachtdatum = Slaughter date • Verpakkingsdatum/Vriesdatum = Pack/Frozen on date • Tenminste houdbaar tot = Best before • Aanbevolen bewaartemperatuur = Recommended storage temperature • Niet rauw eten. Goed doorbakken. • Nettogewicht = Net weight.
	FRA	Origine: Nouvelle-Zélande • Congelé • Date d'abattage = Slaughter date • Date d'emballage/ Date de congélation = Pack/Frozen on date • À consommer de préférence avant le = Best before • Température recommandée de conservation = Recommended storage temperature • Ne pas consommer cru. Cuire à cœur. • Poids net = Net weight.
	DEU	Ursprung Neuseeland • Tiefgefroren • Schlachtdatum = Slaughter date • Verpackungsdatum/Eingefroren am = Pack/Frozen on date • Bei -18°C mindestens haltbar bis = Best before • Empfohlene Lagertemperatur = Recommended storage temperature • Nicht für den Rohverzehr geeignet. Vollständig durchgaren. • Nettogewicht = Net Weight.
	ITA	Origine: Nuova Zelanda • Prodotto congelato • Data di produzione = Slaughter date • Data di confezionamento/congelato il = Pack/Frozen on date • Da consumarsi preferibilmente entro il = Best before • Temperatura consigliata per la conservazione = Recommended storage temperature • Non adatto al consumo a crudo. Cuocere accuratamente. • Peso netto = Net weight.
	NOR	Opprinnelsesland: New Zealand • Frossen • Slaktedato = Slaughter date • Pakket/Frosset dato = Pack/Frozen on date • Best før = Best before • Anbefalt oppbevaringstemperatur = Recommended storage temperature • Må ikke spises rå. • Nettovekt = Net weight.
	PRT	Criação/Abate/Origem: Nova Zelândia • Congelado • Data de Produção/Abate = Production/Slaughter date • Data de embalagem/Congelado em = Pack/Frozen on date • Consumir preferencialmente antes de = Best before date • Conservar a = Maintain at • Impróprio para ser consumido cru. Cozinhar bem. • Peso líquido = Net weight.
	ESP	Origen: Nueva Zelanda • Congelado • Fecha de sacrificio = Slaughter date • Fecha de empaque/Congelación = Pack/Frozen on date • Consumir preferentemente antes de = Best before • Temperatura de conservación recomendada = Recommended storage temperature • No apto para su consumo en crudo. Cocinar completamente. • Peso neto = Net weight.
SWE	Ursprung: Nya Zeeland • Djupfryst • Slakt = Slaughter date • Förpackning/Frysdatum = Pack/Frozen on date • Minst hållbar till = Best before • Rekommenderad förvaringstemperatur = Recommended storage temperature • Ej lämplig för rå konsumtion. Tillagas väl. • Nettovikt = Net weight.	