



# 75099 - LAMB FR RACK SEAMED 75/25 GF (HAND)



Edible

Eligible For Sale To	Belgium, Denmark, European Union, Faroe Islands, France, Germany, Gibraltar, Italy, Netherlands, Sweden, United Kingdom
Halal Status	Halal Only
Specification	L242 FRENCHED RACK SEAMED
Cut From Grades	YM, PM, YX, PX, PH, TM, TH, FM, FH
Bone	Bone-In



### Quality Points

QP 1	Frenched bones clean of meat and fat
QP 2	Cap off
QP 3	75mm rib length / 25mm frenched from eye

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 wraps.



## Pack



Type Adhesive

Stock N28386 Blank Pack Lbl 90100 All Species

Format LAMB MULTI EU-IT GF CUT

## BONE IN LAMB FRENCHED RACK

LAMMEKRONER 75/25

LAMSKROON 75/25

CARRÉ D'AGNEAU À LA FRANÇAISE 75/25

LAMMKRONE 75/25

CARNE D'AGNELLO - FRENCH RACK

LAMMRACK 75/25

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

PACK DATE: 16 JUL 2020

USE BY: 23 OCT 2020

LOT No.: BB197

NOT SUITABLE FOR RAW CONSUMPTION. COOK THOROUGHLY.

DNK	Oprindelsesland: New Zealand • Fersk • Slagtedato = Slaughter date • Pakkedato = Pack date • Bedst får = 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.
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 • Packat = Pack date • Använd före = Use by • 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.



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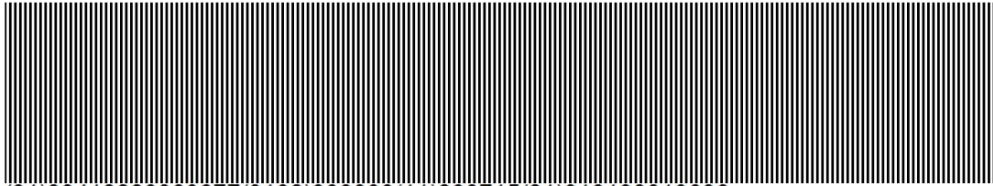
Stock N25863 HALLY Blank 13090 CTN LBL  
 Format LAMB MULTI EU CH CTN

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

BONE IN LAMB FRENCHED RACK  
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 LAMSKROON 75/25  
 CARRÉ D'AGNEAU À LA FRANÇAISE 75/25  
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 LAMMRACK 75/25

# [H]

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 KEEP CHILLED  
 RECOMMENDED STORAGE TEMP: -1°C  
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Prepared by: ME###  
 Silver Fern Farms Limited  
 - Dunedin, 283 Princes  
 Street, Dunedin

PRODUCTION/SLAUGHTER DATE: 15 JUL 2020  
 PACK DATE: 16 JUL 2020  
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NET WEIGHT  
**0.00kg**

# C75099

01 3636  
 0000HR 9  
 SUPER



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

C

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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.