



Bison, Striploin

Establishment: 18859 Translations: Roastbeef, Controfiletto Chain OFF

Brand:	Noble Premium Bison	Product Code:	5-1286-4	NAMP:	180	Location:	LOIN
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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 1 Bags/box: 4 Avg pc wt: 3.25 kg Avg Cs Wt: 13 kg

IMAGES



Specifications:

This boneless item is prepared from any loin item that meets the end item requirements. The item on the rib end displays the 13th rib mark and shall follow the natural curvature of the 13th rib. The sirloin end shall be anterior to the hip cartilage, forming an approximate right angle with the length of the loin, and exposing the gluteus medius. Back strap OFF

BOX LABEL: Noble Premium Bison

(Include as much info from bag label as possible)

Pack Date/Verpackungsdatum/ Date de conditionnement /Verpakkingsdatum / Data di confezionamento /
 Fecha de producción: MM/DD/YYYY

Product Code: 5-1286-0

Bison/ Bisonfleisch / Viande de Bison / Bisonte

Striploin / Roastbeef / Controfiletto

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

KEEP REFRIGERATED / IM KÜHISCHRANK AUFBEWAHREN / CONSERVER AU RÉFRIGÉRATEUR / KOEL BEWAREN /
 MANTÉNGASE REFRIGERADO: 0 – 2C



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



BISON, Striploin Item: 1286
 Roastbeef, Controfiletto
 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: DDDMMYY
 Pack Date/ Verpackungsdatum/ Date de conditionnement / Verpakkingsdatum / Data di confezionamento / Fecha de producción: DDDMMYY
 Best before / Verfallsdatum* / DLC / Vervaldatum / Da consumarsi entro / Fecha de caducidad: DDDMMYY
 *Bei sachgemässer Lagerung von mindestens 0 – 2°C haltbar bis

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 KOEL BEWAREN / MANTÉNGASE REFRIGERADO: 0 – 2C

