

Establishment: 18859 Translations: DE: Semerolle FR: Rond de Gitè de Noix IT: Girello

Brand:	Noble Premium Bison	Product Code:	5-1460-2	NAMP:	171C	Location:	Round
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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: 6 Avg pc wt: 3 kg Avg Cs Wt: 12 kg

IMAGES



Specifications:

Semitendinosus muscle produced by separating the eye of round from the top and outside rounds and heel between the natural seams. It shall not be severed on either end. Muscle shall not be severed on either end. Surface fat will be trimmed to no more than ¼" thickness. All other areas are to be trimmed to the blue with flakes of fat allowed. Adjacent muscle will not exceed ½" thickness. Any scores from the boning process deeper than ½" will be trimmed off

BOX LABEL: Noble Premium Bison

(Include as much info from bag label as possible)

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

Product Code: 5-1460-2

Bison/ Bisonfleisch / Viande de Bison / Bisonte

Eye of Round / Oberschale ohne Deckel / Rond de Gitè de Noix / Girello DENUDED

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

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

BISON, Eye of Round, DND Item: 1460-2
Oberschale ohne Deckel / Rond de Gitè de Noix / Girello DENUDED
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: DDMMYY
Pack Date/ Verpackungsdatum/ Date de conditionnement / Verpackingsdatum / Data di confezionamento / Fecha de producción: DDMMYY
Best before / Verfallsdatum* / DLC / Vervaldatum / Da consumarsi entro / Fecha de caducidad: DDMMYY

*Bei sachgemässer Lagerung von mindestens 0 – 2°C haltbar bis

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KOEL BEWAREN / MANTÉNGASE REFRIGERADO: 0 – 2C

