

**12237 - FZ F/RACK SS/N NM/N 10 RIB 45/45 >1.5kg VP**

Edible

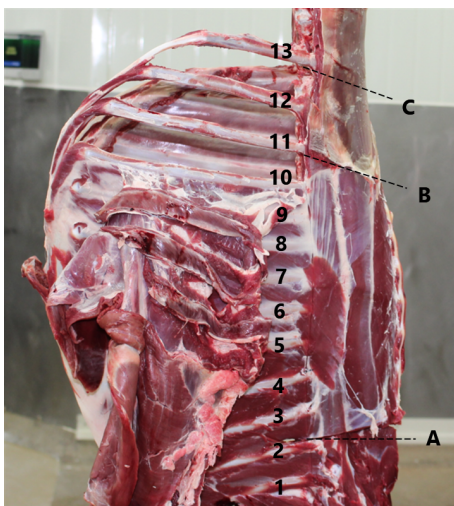
Halal Status	Non-Halal - Ineligible for all Halal Markets
Specification	V391 FRENCHED RACK SILVERSKIN ON
Cut From Grades	60-65kg
Market	EUROPEAN UNION
Bone	Bone-In

**Quality Points**

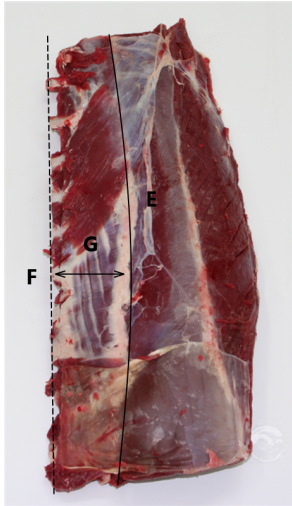
QP 1	Silverskin on
QP 2	Correct rib count and length
QP 3	Frenched bones to be clean of meat and fat

Butchery Specification

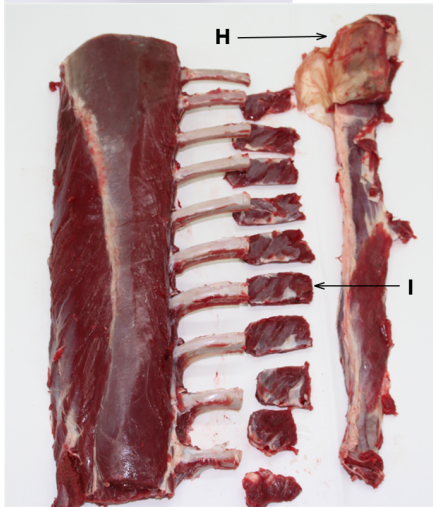
Specification	FRENCHED RACK SILVERSKIN ON
Sales Description	The rack is removed from the bone-in loin from the top of the 2nd rib. The rib number and length is determined from the item specification with the intercostal meat removed to the eye.

Preparation Items

- The rack is to be marked off at the top of the second rib counting from the neck end (A)
- The other end of the rack is marked off by counting the ribs up from the 2nd rib. The final mark is made to the underside of the rib above. (eg: the 8 rib rack (B) is marked at the bottom of the 11th rib and the 10 rib rack (C) is marked off at the bottom of the 13th rib)
- The chine bone is removed with the bandsaw. Take care to ensure the eye muscle is not scored (soft sided)



- Rib length is confirmed by item, the measurement (G) is made by measuring from the loin eye (E) across the rib to the desired length (F)






- The cap and back fat (H) is to be removed to the silverskin. Intercostal meat (I) is to be frenched to the loin eye The neck muscle and silverskin is to remain in situ



- Final Product



Weights

	Metric		Imperial	
	Min	Max	Min	Max
 Min/Max Weight	1.5kg		3.31lb	
 Pieces Per Pack	1			
 Catch Weight (Kg)	0kg	15kg	0lb	33.07lb



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Bill of Materials

Description	Nav Code	Design No	Packs	Mult	Total Tare		
					Qty	Tare	Total
 Beef Boneguard Cloth, 230 x 400mm sheets V/BAG SFV9 400310 SFF VENISON SP21	N23926 N25542	BG1 SFV9		1 1			
 CTN DES SF2 VENISON CASE 2012 574X187X130	N25472	SF2	1	1	1		

Labels

Expiry 36 Months
 Calculated By Slaughter Date

Pack

Type Adhesive
 Stock N26391 SSFF031 SSFF Venison - 90X100
 Format MULTI VENISON FZ CUT (Venison)



SILVER FERN FARMS
VENISON

MARKETED THROUGH: SILVER FERN FARMS (UK) LTD, CROSSLAND ROAD, NEWMARKET - CB8 0TN - U.K.

VENISON BONE IN FRENCHED RACK
 KRONDYFRÄRNEN
 HERTEN FRENCHED RACK 10 RIB
 FRENCH RACK DE CERF
 HIRSCHKRONE M.KN.
 FRENCH RACK DI CERVO
 HJORT FRENCHED RACKS

PRODUCT OF NEW ZEALAND - ORIGIN: NEW ZEALAND
 KEEP FROZEN - RECOMMENDED STORAGE TEMP: -16°C
 PRODUCTIONS/LAUGHTER DATE: 17 MAR 2016
 PACK / FROZEN ON DATE: 18 MAR 2016
 LOT No.: BX077
 BEST BEFORE: 17 MAR 2019
 NET WEIGHT 0.000kg

812237000009

NEW ZEALAND PH#### NZSP

ITA: Prodotto congelato
 Data di produzione vedi "Slaughter date"
 Data di congelamento/conservato il
 "Best before"
 In caso di deterioramento, non è
 consigliabile consumare il prodotto
 e il "Best before" non è applicabile.
 Conservare a temperatura
 indicata. Evitare di congelare
 nuovamente. Conservare
 separatamente e non
 mescolare con altri
 prodotti.

DEU: Produkt gefroren
 Datum der Produktion siehe "Slaughter date"
 Datum des Einfrierens/Erhaltens
 "Best before"
 Bei Beschädigung des Produkts
 ist der Verzehr nicht
 empfehlenswert. Das
 "Best before" Datum
 ist nicht anwendbar.
 Bei Lagerung
 an der angegebenen
 Temperatur lagern.
 Nicht wieder einfrieren.
 Nicht mit anderen
 Produkten mischen.

FRA: Produit congelé
 Date de production voir "Slaughter date"
 Date de congélation/conservation
 "Best before"
 En cas de détérioration du produit,
 il n'est pas recommandé de le consommer.
 Le "Best before" n'est
 pas applicable.
 Conserver à la
 température indiquée.
 Ne pas recongeler
 le produit récongelé.
 Ne pas mélanger
 avec d'autres
 produits.



Carton


Stock N26141 SATO YELLOW STP
Blank 13090 CTN LBL

Format MULTI VENISON FZ CTN
(Venison)

Additional 1

Stock N23561 SPPC007 Blank
White 101x60

Format MULTI VENISON FZ EU
ADD (Venison)



SILVER FERN FARMS LIMITED, DUNEDIN,
NEW ZEALAND www.silverfermfarms.com
VENISON BONE IN FRENCHED RACK
KROONDYKROONER
HERTEN FRENCHED RACK 10 RIB
FRENCH RACK DE CERF
HERSCHROONE NIN
FRENCH RACK DE CERVO
HUORT FRENCHED RACKS

PRODUCT OF NEW ZEALAND
ORIGIN: NEW ZEALAND
KEEP FROZEN
RECOMMENDED STORAGE TEMP. -15°C
PRODUCTION / SLAUGHTER DATE
17 MAR 2016
PACK / FROZEN ON DATE: 18 MAR 2016
BEST BEFORE: 17 MAR 2019

MARKETED THROUGH: LOT No: 80377
SILVER FERN FARMS (UK) LTD
CAMBRIDGE ROAD
NEWMARKET - CB8 3TN - U.K.

Prepared By: M528
Silver Fern Farms Limited
Dunedin, 353 Pines
Street, Dunedin

NO. OF PIECES: 0
CTN No: 0000
063BR
1
DEFAULT

NET WEIGHT: 0.00kg
F 12237

MULTI VENISON FZ EU ADD

Denk	DNK	Slovenščina	SVN	Complet	FRA
Original	Original	Original	Original	Original	Original
Slagdatum or "Slaughter date"	Slagdatum or "Slaughter date"	Slagdatum or "Slaughter date"	Slagdatum or "Slaughter date"	Slagdatum or "Slaughter date"	Slagdatum or "Slaughter date"
Pakle da indyryngjettio-ss	Pakle da indyryngjettio-ss	Pakle da indyryngjettio-ss	Pakle da indyryngjettio-ss	Pakle da indyryngjettio-ss	Pakle da indyryngjettio-ss
"Pack frozen on date"	"Pack frozen on date"	"Pack frozen on date"	"Pack frozen on date"	"Pack frozen on date"	"Pack frozen on date"
Best før - se "Best before"	Best før - se "Best before"	Best før - se "Best before"	Best før - se "Best before"	Best før - se "Best before"	Best før - se "Best before"
Aktiveret opbevaringstemperatur	Aktiveret opbevaringstemperatur	Aktiveret opbevaringstemperatur	Aktiveret opbevaringstemperatur	Aktiveret opbevaringstemperatur	Aktiveret opbevaringstemperatur
"Recommended storage temperature"	"Recommended storage temperature"	"Recommended storage temperature"	"Recommended storage temperature"	"Recommended storage temperature"	"Recommended storage temperature"
Hó aka geyfingis lígur eftir opningu	Hó aka geyfingis lígur eftir opningu	Hó aka geyfingis lígur eftir opningu	Hó aka geyfingis lígur eftir opningu	Hó aka geyfingis lígur eftir opningu	Hó aka geyfingis lígur eftir opningu
Best weight or "Net weight"	Best weight or "Net weight"	Best weight or "Net weight"	Best weight or "Net weight"	Best weight or "Net weight"	Best weight or "Net weight"
Prodotto originale	Prodotto originale	Prodotto originale	Prodotto originale	Prodotto originale	Prodotto originale
Origine: Nuova Zelanda	Origine: Nuova Zelanda	Origine: Nuova Zelanda	Origine: Nuova Zelanda	Origine: Nuova Zelanda	Origine: Nuova Zelanda
Data di produzione - vedi "Slaughter date"	Data di produzione - vedi "Slaughter date"	Data di produzione - vedi "Slaughter date"	Data di produzione - vedi "Slaughter date"	Data di produzione - vedi "Slaughter date"	Data di produzione - vedi "Slaughter date"
Data di Confezionamento/Congelato il	Data di Confezionamento/Congelato il	Data di Confezionamento/Congelato il	Data di Confezionamento/Congelato il	Data di Confezionamento/Congelato il	Data di Confezionamento/Congelato il
vedi "Pack frozen on date"	vedi "Pack frozen on date"	vedi "Pack frozen on date"	vedi "Pack frozen on date"	vedi "Pack frozen on date"	vedi "Pack frozen on date"
Da consumarsi preferibilmente entro il - vedi	Da consumarsi preferibilmente entro il - vedi	Da consumarsi preferibilmente entro il - vedi	Da consumarsi preferibilmente entro il - vedi	Da consumarsi preferibilmente entro il - vedi	Da consumarsi preferibilmente entro il - vedi
"Best before"	"Best before"	"Best before"	"Best before"	"Best before"	"Best before"
Temperatura consigliata per la conservazione	Temperatura consigliata per la conservazione	Temperatura consigliata per la conservazione	Temperatura consigliata per la conservazione	Temperatura consigliata per la conservazione	Temperatura consigliata per la conservazione
vedi "Recommended storage temperature"	vedi "Recommended storage temperature"	vedi "Recommended storage temperature"	vedi "Recommended storage temperature"	vedi "Recommended storage temperature"	vedi "Recommended storage temperature"
Non ricongelare il prodotto. Peso netto-vedi	Non ricongelare il prodotto. Peso netto-vedi	Non ricongelare il prodotto. Peso netto-vedi	Non ricongelare il prodotto. Peso netto-vedi	Non ricongelare il prodotto. Peso netto-vedi	Non ricongelare il prodotto. Peso netto-vedi
una volta scongelato	una volta scongelato	una volta scongelato	una volta scongelato	una volta scongelato	una volta scongelato
"Net weight"	"Net weight"	"Net weight"	"Net weight"	"Net weight"	"Net weight"