				Swiss beef	F
that	meets	the	highest	requirements	ò

Article no.: 126045



Product description

Cut:	cut in 'bell shape'; top not damaged,	
	without holes; scalded at 70-75°C;	
	degreased	
Pieces:	whole	
Odour:	typical, no extraneous odours	
Appearance:	fresh, no discolouration	

Microbiological values

✓ The microbiological parameters are analysed as part of a risk-oriented test plan.

Technical values

Weight:approx.Transport temperature:< -18° C</td>Storage temperature:< -18° C</td>

approx. 10 kg/box < -18° C < -18° C

Best-before date / packaging / labelling

Packaging: in the interior bag and the box

- ✓ Article no.
- ✓ Article name
- ✓ Company name
- Company no.
- / Quantity
- Guantity
- ✓ Packing date✓ Best-before date



Legal compliance

This product and its properties and packaging correspond to Swiss legislation and Regulations (EC) No. 852/2004 and 853/2004 and their subsequent regulations in their currently applicable versions. This product is not subject to the compulsory labelling of genetically modified organisms according to Regulations (EC) No. 1829/2003 and 1830/2003 in their currently applicable versions. The supplier guarantees that the described product is supplied in accordance with the specifications.

