Frozen beef lung lobe

Swiss beef that meets the highest requirements

Article no.: 126051



Product description

| Cut: | pulmonary lobes cut, without |
|-------------|--------------------------------|
| | windpipe (trachea), heart meat |
| | or liver |
| 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
- ✓ 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.

