

Frozen beef foot tendon

Article no.: 126060

Swiss beef
that meets the highest requirements



Product description

| | |
|-------------|--|
| Cut: | tendon is cut from the front foot at the rear part of the foot; tendon must be generously soaked and cooled; without bloody tissue |
| 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. 10 kg/box |
| Transport temperature: | < -18° C |
| Storage temperature: | < -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.