

Frozen beef omasum, scalded

Article no.: 126066

Swiss beef
that meets the highest requirements



Product description

Cut:	halved in the middle (at the join) in a straight line, working against the Laminae, cut in half; without small pieces, outer surfaces not damaged; completely emptied; scalded at 70-75° C
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.