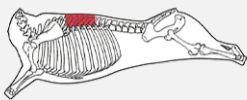





Datasheet

Code	2115-231-50	Ref. Aus. Meat	2240	
Kind of production	Regular	Ref. NAMP	112	
Product	Cube roll			




General Aspects

Destination	European Union	Client	Multiple clients
Conservation	- 18 °C	Validity	24 months
Feature	Aged. 2,0 - 2,5 kg	Brand	Tacuarembó

Product Description




	Dressing	Beef cut from the dorsal region. Rib eye cap removed, 5 ribs. Without bones, fat accumulation, clots or bruises. clots or bruises.
	Avg weight piece	2,1 Kg.

Packing

Primary		Secondary	
			
Type	Vacuum bag	Pieces in a box	10
Internal label	Yes	Avg weight box	21,0 Kg.
Per package	1 Piece	Measures	590 x 390 x 150 mm

Internal Labeling

External Labeling

Plant label (A)	Additional label (B)	Plant label (C)	Additional label (D)
	Not applicable for this product		

Description

Description

A) Establishment information.
INAC/Uruguay logo.
Uruguay inspection stamp.
Denomination and product name.
Lot Number.
Handling temperature.
Date of: slaughter, production, freezing and expiration.
Traceability code.
Origin Uruguay. Slaughtered and deboned in Uruguay

C) Product code, denomination and name.
N° lot.
Date of: slaughter, production, freezing and expiration. Uruguay inspection stamp.
Gross weight, package and carton tare, net weight, N° of pieces, box number and handling temperature.
Handling temperature. Importer data.
Internal barcode with 128 format.
Establishment information.

D) UE sticker.

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