

Species OVINE Stock Type 1 LAMB  
 Long Name BONE IN LAMB CKT LEG VP  
 Product Group 130 LEG CKT - FROZEN  
 Cutting Family 200 LIGHT/MEDIUM  
 Statutory Code 110 BONE IN LAMB CUTS  
 Customer Code BLANK No Customer Specified  
 Market Eligibility EU EUROPEAN UNION  
 Inventory Stdpk. 53901 B/IN LAMB LEG CKT VP  
 Grade M & X GRADES  
 Source Product 0  
 Processing Inst.



To cut a CKT leg the carcass barrel is removed from the legs with a straight knife cut between 1st and 2nd vertebrae. The legs are removed from the tail bone with a knife cut the length of the tail bone and pulling down the first leg then pulling down on the tail bone. Gam cord is removed by knife flush with the shank meat surface and then in conjunction with the knuckle tip at the commencement of the shank meat. The chump is removed by one finger space below the ball joint. All cod fat, udder fat plus flank including Precural gland and associated fat is removed. Bevel all fat edges to 5mm.

Processing Costs Weight \$ 0.00 Stock Value Weight  
 Packaging Costs Weight \$ 0.31 Bonus Points 0 Piece Information Yes  
 Wrap Type 1 OVA705 225\*560 FRZ OVATION LEG Wrap Type 2 CAP560 35\*35 SHANK CAP  
 Wrap Type 3  
 Wrap Inst.

Place a shank cap over the shank tip and pack the leg into the nominated bag ensuring any branding is on upperside of cut, and vacuum seal.

Piece Weight From 1.901 To Piece Weight 2.300  
 Set Weight N Average Weight 2.105Kgs  
 Tare Code Tare Weight 0.014

Label Type 65478 80 x 80 ME NO DOT LABEL

Cut Label 1 of SPAMP2 SPANISH MULTI LABEL 2

Insert Label Type 1 of  
 Insert Label  
 Labelling Notes Place piece label in central position of each pack.

- Piece 1 BONE IN LAMB LEG
- Description 2 GIGOT D'AGNEAU AVEC OS
- 3 LAMMKEULE MIT KNOCHEN
- 4 PIERNA DE CORDERO CON HUESO
- 5
- 6
- 7
- 8
- 9

Storage 1 KEEP FROZEN

Description 2

Cut Images No

Cut Label Text No

Outer Type 151345 Ovation Full Base

Lid Type 112521 Ovation White Full Lid 566\*353\*152

Outer Inst. Pack required pieces in a tidy fashion into base and maximum fill without bulging.

Decimal Points N  
 Weight From 19.100 Weight To 23.000

Labelling Tare Code 53901 Labelling Tare 0.000

Post Labelling Tare Code 53901S Labelling Tare 0.000

Chem. Lean From 0.00 Chem. Lean To 0.00

Chem. Lean Formula MAF Label N

Count Pieces Y/N N No. Pieces 10 to 10

Yield Group Expected Yield: 24.700 %n/Out Ratio 5.0

Physical State Frozen Production Warning Limit 0

Assessments No Exempt from Kill-Pack Validation? No

Label Type 1 of EUFGS2 CARTON SPAIN/FRNCH/GERMAN

Product Label 0 of

Second Type

Second Label

Product 1 BONE IN LAMB LEG

Description 2 GIGOT D'AGNEAU AVEC OS

3 LAMMKEULE MIT KNOCHEN

4 PIERNA DE CORDERO CON HUESO

5

6

7

8

9

Storage 1 KEEP FROZEN

Description 2

Outer Images No

Outer Label Text No

Qty per Retail Unit From 0  
 Qty per Retail Unit To 0  
 Piece Unit of Measure PCE  
 Production Warning Limit 0  
 Cut Thickness 0

Ledger Kg/Lb K Upper  
 Print Cut Weight Y Print Tare Wgt N  
 Print Kill Date Y DDMMYY  
 Print Pack Date Y/N/C/J Y DDMMYY  
 Print Expire Date Y/N/F/S S 24 months DDMMYY  
 Language English  
 Currency Symbol NZD  
 Triton Format 0  
 Price Rounding Y/N N  
 Retail Label N  
 Retail Barcode

Weight Pounds/Kgs P/K K Lower  
 Print Weights Second Y CHWIP Y  
 Mandatory Kill Detail Y  
 Print Kill Date Y DDMMYY  
 Print Pack Date Y/N/C/J Y DDMMYY  
 Calc. Expiry Y/N/F/S S 24 months  
 Print Expiry Date Y DDMMYY  
 Calc. Freezing Y/N/S S 6 days  
 Print Freezing Date Y DDMMYY  
 Calculate Reprocess P/E/N N 0 Days  
 Print Reprocess Date N DD/MM/YY  
 Print Comments Y/N 1 Y 2 Y 3 Y  
 Print No. of Pieces N  
 Print Chemical Lean N