

HORIZON MEATS NEW ZEALAND LTD

PRODUCT SPECIFICATION

DATE	: 13 th December 2021	NEW
SPECIFICATION#	: 73216	
DESCRIPTION	: Lamb Shortloin 1 Rib 75mm C/Off 2VP - Chilled	
BRAND	: HORIZON	
GRADE	: A/B/C 2, A/B/C 3, A/B/C 4	
WEIGHT RANGE	:	VARIANCE:
COUNTRY	: STD Export	
CUSTOMER	: Non Specific	
CERTIFICATION/ ELIGIBILITY	: EU, GB, US, CA	
PREPARATION/ TRIM	: Remove from the leg by a straight cut at right angles to the backbone through the cushion between the 1st and 2nd lumbar vertebrae. Then separate the loin from the rack by cutting through the cushion between the 6th and 7th lumbar vertebrae. The flap is removed by a cut parallel to the backbone 75mm (+/- 3mm) from the eye of the meat. What is required is an oblong one rib loin. Rib size may vary due to abnormal rib structure, care should be taken here to ensure an eight rib rack is always recovered. Product end use chop cutting - pls ensure ends are squared. All internal fat removed and any excess outer fat trimmed ensuring the fat cover over the eye muscle is no less than 5mm and no greater than 12mm beyond the rib bone at 'GR. Spinal cord insitu. Remove all bloodstains, clots, loose pieces, free of sawdust and any other visible defects prior to packaging.	
WRAP	: 2VP in Plain Barrier Bag.	
PACK	: 2VP packed tidily and consistently into catch weight carton, care taken to avoid distortion and packing above the topline of the box	
CUT LABELLING	: Multilingual Cut Label – 84 Days Expiry	
CARTON	: Large HORIZON box and lid.	
PRODUCT END USE	: Not specified.	
SPECIAL REQUIREMENTS	: 100% Leaker Checked prior to shipment	

CARTON LABEL :

BONE IN LAMB SHORTLOIN 2VP

Origin New Zealand, Ursprung Neuseeland
 Origine: Nouvelle Zélande, Product of New Zealand

L/SLOIN 1/75mm VP
 LAMMCARREE

Batch No. see: Chilled on
 Batch-Nr. siehe: Gekühlt am



Production Date: 06 DEC 21
 Pack Date: Chilled on 09 DEC 21
 Best Before: 28 FEB 22
 Erzeugt am: Gekühlt am 09 DEC 21

Mindestens haltbar bis: 28 FEB 22
 Date de production: 06 DEC 21
 Date limite de consommation: 28 FEB 22

CARRE D'AGNEAU
 BLUE SKY MEATS (NZ) LTD
 INVERCARGILL, NEW ZEALAND. ME80

1-H 0000HR 1

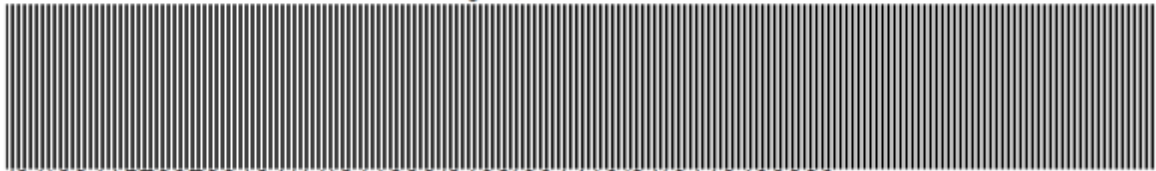
Net Weight / Nettogewicht / Poids Net

0829 **73216**

KEEP CHILLED -1°C

14.10KG 31.09LB

Im Kühlschrank lagern, Garder au Froid -1°C



(01)99415768732164(11)211206(3102)001410(21)0113430829

CUT LABEL :



Blue Sky Meats (NZ) Ltd
 Invercargill, New Zealand.
 ME80



BONE IN LAMB SHORTLOIN 2VP
 LAMMCARREE
 CARRE D'AGNEAU

Production / Slaughter Date: 10 DEC 21
 Pack / Frozen Date: 13 DEC 21
 Best Before Date: 04 MAR 22
 Net Weight: 1.56 kg / 3.44 lbs

EN	DE	FR	IT
<p>Blue Sky Meats (NZ) Ltd Invercargill, New Zealand. ME80 BONE IN LAMB SHORTLOIN 2VP LAMMCARREE CARRE D'AGNEAU</p>	<p>Blue Sky Meats (NZ) Ltd Invercargill, New Zealand. ME80 BONE IN LAMB SHORTLOIN 2VP LAMMCARREE CARRE D'AGNEAU</p>	<p>Blue Sky Meats (NZ) Ltd Invercargill, New Zealand. ME80 BONE IN LAMB SHORTLOIN 2VP LAMMCARREE CARRE D'AGNEAU</p>	<p>Blue Sky Meats (NZ) Ltd Invercargill, New Zealand. ME80 BONE IN LAMB SHORTLOIN 2VP LAMMCARREE CARRE D'AGNEAU</p>

