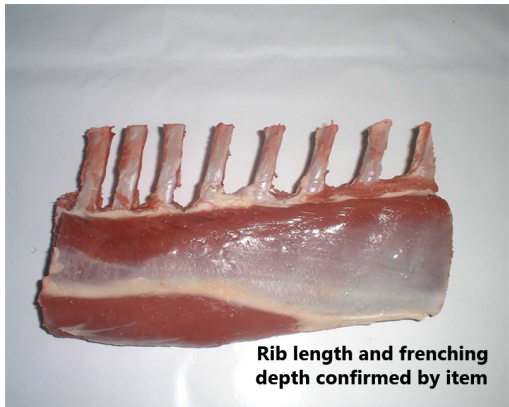




Halal Status	Halal Only
Specification	L240 FRENCHED RACK DENUDED
Cut From Grades	over 16.5 Kg
Market	BELGIUM
pH	All
Bone	Bone-In



**Quality Points**

QP 1	Frenched bones clean of meat and fat
QP 2	Cap off

**Butchery Specification**

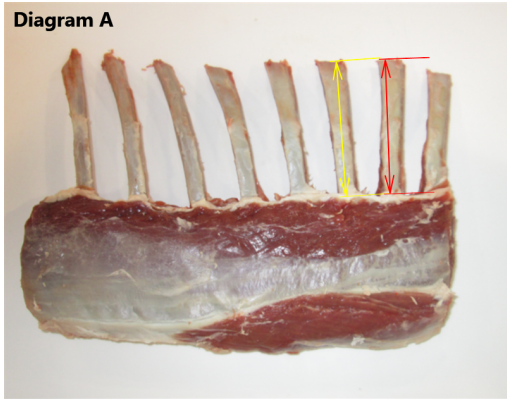
Specification	FRENCHED RACK DENUDED
Derived From	RACK SADDLE
Sales Description	Prepared from a rack end saddle. The cap and blade are removed by following the natural seam above the eye of meat. The chine bone is removed and the ribs are cleaned of all meat and fat (frenched) to a specified distance from the eye of meat.



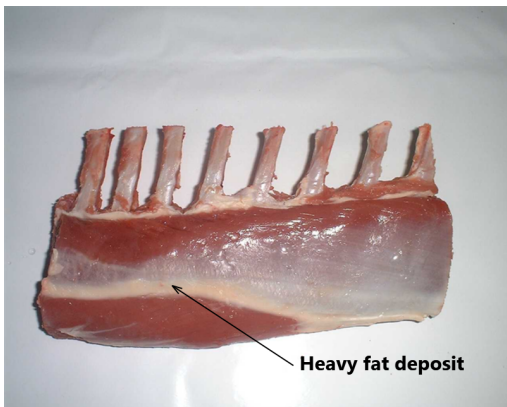
Preparation Items



- Remove the paddywack, gristle edge and cap by following the natural seam above the eye muscle (refer arrows in diagram) ensuring there is no damage to the eye muscle and that it is left fully intact in its normal position
- All fat and meat tissue on top of the ribs is to be removed (i.e. from the eye of the loin to the end of the rib fingers)



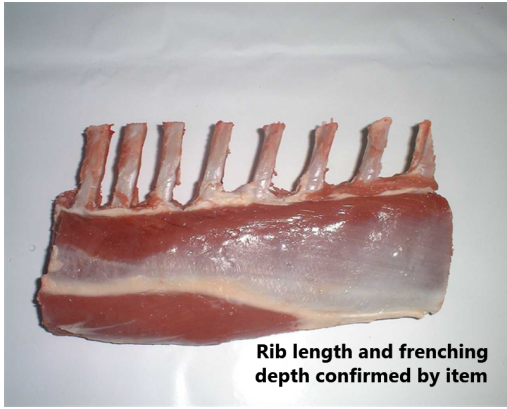
- French the rib bones back to the specified measurement which is expressed as:
  - **Rib length / Frenched from eye measurement (e.g. 75 / 50)**
- Diagram A illustrates the measurements
  - Red = Rib length measurement
  - Yellow = Frenched from the eye measurement



- The heavy fat deposit above the neck muscle seam is to be removed without knife scoring the eye muscle
- All loose pieces are to be removed



# 75157 - LAMB FR RACK DENUDED 8R 50/0 - 2VP



- Final Product

## Weights

	Metric		Imperial	
	Min	Max	Min	Max
Catch Weight				
Pieces Per Pack		2		
Catch Weight (Kg)	0kg	0kg	0lb	0lb

## Bill of Materials

Description	Nav Code	Design No	Total Tare		Total
			Qty	Tare	
Opaque Guard 150mm*500mm 100mu(500 pces)	N10080	00680	0		0
V/BAG SFL250265 LEGEND	N25572	SFL265	0		0
P/LINER DES 222 POR 540440550 2012	N25638	DES222	1		0
CTNS DES 044E CHILL LAMB BOX 553x242x135 6B6	N23943	44E	1		0
CTNS DES 44SF CHILLED LAMB LID 576x256x137	N25470	44SF	1		0

## Labels

Expiry                      80 Days  
 Calculated By              Slaughter Date



Pack

Type	Adhesive
Stock	N25623 SSFF020 SSFF Lamb
Format	MULTI LAMB CH CUT (Lamb)



**LAMB**  
100% MADE OF NEW ZEALAND www.silverfernfarms.com

Marketed through: SILVER FERN FARMS (UK) LTD.  
CAMBRIDGE ROAD,NEWMARKET- B8 0TN-U.K.

LAMB FR/RACKS 50/0  
LAMSKROON 50/0  
CARRÉ D'AGNEAU à LA FRANÇAISE 50/0  
LAMMKRONE 50/0

PRODUCT OF NEW ZEALAND-ORIGIN: NEW ZEALAND  
RECOMMENDED DISTRIBUTION TEMP: 0°C to 2°C  
KEEP CHILLED - RECOMMENDED STORAGE TEMP: -1°C  
GEKÜHLT - EMPFOHLENE LAGERTEMPERATUR: -1°C  
CONSERVER AU FROID - TEMPERATURE DE CONSERVATION RECOMMANDÉE: -1°C  
KOEL BEWAREN - AANBEVOLEN OPSLAGTEMPERATUUR: -1°C

PRODUCTION/SLAUGHTER DATE-SCHLACHTDATUM/  
DATE D'ABATTAGE - SLACHTDATUM:  
07 JAN 2015

USE BY - MINDESTENS HALTBAR BIS/  
CONSUMMER DE PRÉFÉRENCE AVANT/  
TENMINSTE HOUDBAAR TOT:  
28 MAR 2015

POIDS NET **0.000kg**  
NETTOGEWICHT



2075157000003



Carton

Stock	N26142 SATO Blank 13090 CTN LBL
Format	MULTI LAMB CH CTN (Lamb)

SILVER FERN FARMS LIMITED, DUNEDIN, NEW ZEALAND www.silverfernfarms.com

LAMB FR/RACKS 50/0  
LAMSKROON 50/0  
CARRÉ D'AGNEAU à LA FRANÇAISE 50/0  
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KOEL BEWAREN - AANBEVOLEN OPSLAGTEMPERATUUR: -1°C



(01)99418220350738(3102)000000(11)150107(21)015008000000

Prepared By: ME#000 PRODUCTIONS/SLAUGHTER DATE-SCHLACHTDATUM/ 07 JAN 2015  
Silver Fern Farms Limited DATE D'ABATTAGE - SLACHTDATUM:  
- Dunedin, 283 Pirrama PACKING DATE - VERPAKKINGSDATUM/ 08 JAN 2015  
Street, Dunedin DATE D'EMBALLAGE-VERPAKKINGSDATUM:  
NET WEIGHT-POIDS NET USE BY - MINDESTENS HALTBAR BIS/ 28 MAR 2015  
NETTOGEWICHT CONSUMMER DE PRÉFÉRENCE AVANT/  
**0.00kg** **75157** LOT No.: CTN No.: 00 0000  
**0.0lb** BVW007 DEFAULT 0951HR 1

MARKETED THROUGH: SILVER FERN FARMS (UK) LTD, CAMBRIDGE ROAD, NEWMARKET - CB8 0TN - U.K.