

CORP Triton

79477 - LAMB BLESS LOIN SS/F 4VP









Halal Status Halal Only

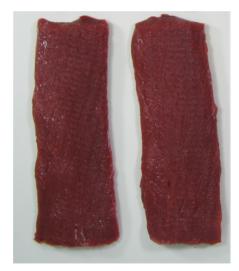
Specification L248 LOIN BONELESS SILVERSKIN OFF

Cut From Grades

BELGIUM Market

рΗ ΑII

Boneless Bone



Quality Points

QP 1 Gristle edge removed

QP 2 Free of silverskin

Butchery Specification

Specification LOIN BONELESS SILVERSKIN OFF

BLESS LOIN SS/F Also Known As

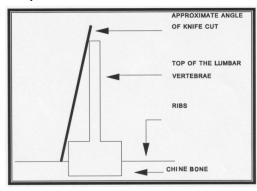
The eye of meat from a 1 rib shortloin (unless instructed otherwise). The gristle edge, fat and silverskin are removed to leave only the loin muscle Sales Description

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Preparation Items



- Using a loin de-boning machine separate the eye of meat and fat cap from the backbone
- If the Boneless Loin machine is not available, then the following procedure of hand boning on table is to be applied
 - A cut is made along each side of the chine bone (beginning at the shoulder end) at a slight angle
 - The eye muscle (with attached fat cover) is pared off the ribs with a knife, ensuring score marks into the eye meat are avoided.
 - The boneless eye muscle is then removed from the external fat cover in one complete piece (by hand)
 - Rib and chine bones clean (i.e. white coloured bones no red meat)



- The gristle edge, fat, bone slithers and sinew is to be removed. minimal meat removed with gristle edge
- Care is to be taken to ensure that there are no knife scores into the silverskin
- Unless instructed otherwise, all boneless loins are to be silverskinned by machine
- A correctly removed silverskin will be removed in one piece, be opaque in appearance, with minimal attached red meat. After silverskinning, loose appendages, silverskin slivers and fat to be removed from the loin.



Weights

Final Product

Metric Imperial

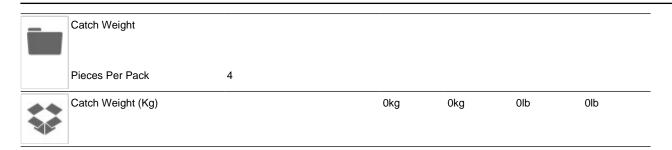
Min Max Min Max

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Bill of Materials

				Total Tare		0
	Description	Nav Code	Design No	Qty	Tare	Total
	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







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Carton

Stock N26142 SATO Blank 13090 CTN

LBL

Format MULTI LAMB CH CTN (Lamb)

LAMB B/LESS LOIN SS/F LAMSLENDE ZONDER BEEN SS/F CARRÉ DÉSOSSÉ D'AGNIEAU PAD LAMMRÜCKEN OHNE KNOCHEN SS/F INVerfemfarms.com

KEEP CHILLED RECCAMMENDED STORAGE TEMP--1°C
KÜHLT - EMPFOHLENE LAGERTEMPERATUR: -1
CONSERVER AU FROID - TEMPFERATURE OF

ORIGIN: NEW ZEALAND
RECOMMENDED DISTRIBUTION TEMP: 0°C to 2°C

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AVANT7 AR TOT: 28 MAR 2015 to: CTN No: 00 0000 107 DEFAULT 0957HR 1

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