

DUNCAN (NZ) LTD - PRODUCT SPECIFICATION

Name: TENDERLOIN, CHAIN OFF 2/VP

Stanpak Number:	Weight Ranges:	Issue Date:	31.10.00
		Update:	12.08.15
83011		State:	CHILLED

Specification

CUTTING: Complete tenderloin is removed from the carcass in one piece, making sure to avoid score marks in the muscle. Ensure that the side muscle is removed, no bone fragments are present, and that the tenderloin is completely trimmed of all fat, bloodstains, discoloured membrane and loose pieces. Trimmed to maintain a good presentation standard.

PACKING

Pack 2 tenderloins per vacuum bag, head to tail, and ensure that they are layed straight in the vacuum bag. Remove excess bag after vacuum packing and ensure that the product is not bent or twisted when packing into cartons. Do not pack too tightly into inner cartons. Appearance is important.

Hot DIP VP:	Yes	Yield to Hot Carcass:	1-1.2%
Polyliner:	Yes	Carton Collar/Liner:	
IPW:		Polybubble:	
IVP Plain Bag:		No. of Pieces:	FILL TO MAX
IVP Printed Bag:	YES	Carton Type:	DUNCAN ¼ CTN

LABELING: NO FROZEN DETAILS ON LABELS

LABELING: Must have EAN13 Barcode with 2 WORKING CHECK DIGITS

Must be on both carton & piece labels

Digit 1- 2 = 28
Digit 3- 6 = 9158
Digit 7 = 1st check digit (checks weight)
Digit 8- 12 = Weight
Digit 13 = 2nd check digit (checks full barcode)

Item Name:) Venison Tenderloins 2/VP
Hertenhaasjes 2/VP
Farmwild Hirschfilet 2er Vak
Filet Mignon de Cerf par 2 sous vide

Nett Weight:

kgs	YES
lbs	

Use by Date:

Chilled No. of Days	100
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