



Halal Status	Halal Only
Specification	L210 SHOULDER BONELESS SHANK OFF
Cut From Grades	PH PX YM/PM YX
Market	FRANCE
pH	All
Bone	Boneless



**Quality Points**

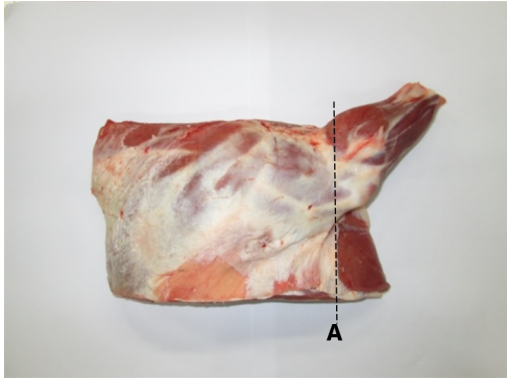
QP 1	Glands removed
QP 2	foreshank removed 35mm below the elbow
QP 3	Neck fillet removed

**Butchery Specification**

Specification	SHOULDER BONELESS SHANK OFF
Also Known As	BONELESS SHOULDER S/F OR BRN
Sales Description	The shoulder is fleeced from the ribcage with the blade and shank bones removed. The neck fillet is removed



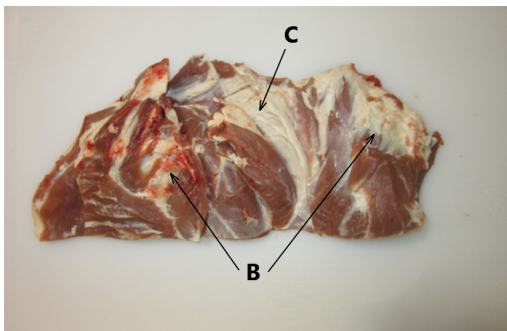
Preparation Items



- Preference is to remove the foreshanks with bandsaw from the Neck String off carcass before any boning commences (i.e Foreshank, Bone-in Breast and Bone-in Neck removed together as per Square Cut Shoulder cutting)
- If the foreshank is required to be left on to assist boning the whole Bone-in Neck is removed by saw. Knife around the shank at 35mm below elbow (do not just mark, knife around the complete circumference) — (refer (A). After boning, remove the bone-in foreshank through the marked position with bandsaw



- The forequarter is fleeced from the rib cage by first marking down either side of the feather bones at the neck end, and then fleecing from the rib cage
- The paddywack and blood meat are to be removed
- The arm, shank and blade bones are removed ensuring score marks are kept to a minimum (especially around the major muscle areas) and maximum meat is removed from the bones
- Neck fillet is removed






- Internal Fat deposits (B) and all fat around the pre-scapular gland area (C) must be removed
- The sternum fat (from the breast area) and external fat is to be trimmed to the specified chemical lean





- Final Product

**Weights**

	Metric		Imperial	
	Min	Max	Min	Max
 Catch Weight				
 Pieces Per Pack		1		
 Catch Weight (Kg)				

**Bill of Materials**

Description	Nav Code	Design No	Total Tare		Total
			Qty	Tare	
 Netting, Powerknit, Size 20 V/BAG PERMEABLE 250x265 FZ M	N15615	NET20	0		0
	N25946	SFLNB265	0		0
 Carton, Lamb, 6 Corner, Silver Fern Farms	N25469	34SF	1		0

**Labels**

Expiry 36 Months  
 Calculated By Slaughter Date



Pack

Type	Adhesive	
Stock	N25623 SSFF020 SSFF Lamb	
Format	FRN FZ WGT CUT (Lamb)	
		
<p>283 PRINCES STREET, DUNEDIN, NEW ZEALAND  <b>LAMB SHOULDER BONELESS</b>  <b>ÉPAULE DÉOSSÉE</b>  <b>D'AGNEAU</b></p> <p>PRODUIT DE NOUVELLE ZÉLANDE  ORIGINE NOUVELLE-ZÉLANDE  PRODUIT CONGELÉ</p> <p>CONSERVATION:  * 24 HEURES DANS VOTRE RÉFRIGÉRATEUR  ** 3 JOURS DANS LE COMPARTIMENT À GLACON DE VOTRE RÉFRIGÉRATEUR  ***PLUSIEURS MOIS À -18°C  NE JAMAIS RECONGELER UN PRODUIT DÉCONGELÉ</p> <p>DATE DE PRODUCTION: 09 DEC 2014  A CONSOMMER DE PRÉFÉRENCE AVANT: 09 DEC 2017</p> <p>MARKETED THROUGH: SILVER FERN FARMS (UK) LTD  CAMBRIDGE ROAD  NEWMARKET - CB8 0TN - U.K.</p> <p>LOT No.: BV343  POIDS NET  <b>0.000kg</b></p>		



Carton

Stock	N26142 SATO Blank 13090 CTN LBL	
Format	FRANCE FZ CTN (Lamb & Mutton)	
<p>SILVER FERN FARMS LIMITED, DUNEDIN, NEW ZEALAND www.silverfernfarms.com</p> <p><b>LAMB SHOULDER BONELESS</b>  <b>ÉPAULE DÉOSSÉE</b>  <b>D'AGNEAU</b></p> <p>KEEP FROZEN  PRODUIT CONGELÉ  TEMPERATURE DE CONSERVATION  RECOMMANDÉE: -18°C</p> <p>PRODUCT OF NEW ZEALAND  ORIGIN: NEW ZEALAND  ORIGINE: NOUVELLE ZÉLANDE</p> <p>NE JAMAIS RECONGELER UN PRODUIT DÉCONGELÉ</p>  <p>(01)95416220250350(1102)000000(11)41209(21)014344000000</p> <p>Prepared By: Mjelle  Silver Fern Farms Limited  Dunedin, 283 Princes Street, Dunedin</p> <p>PRODUCTION/ASSEMBLY DATE / DATE DE PRODUCTION: 09 DEC 2014  DATE D'EMBALLAGE / DATE DE CONGÉLATION: 10 DEC 2014  A CONSOMMER DE PRÉFÉRENCE AVANT: 09 DEC 2017</p> <p>NET WEIGHT  POIDS NET  <b>0.00kg 53888</b> [H]</p> <p>LOT No.: BV343  CTN No: 00 0000  ISSUE: 1  DEFAULT</p> <p>MARKETED THROUGH: SILVER FERN FARMS (UK) LTD, CAMBRIDGE ROAD, NEWMARKET - CB8 0TN - U.K.</p>		