

## Beef, Lamb & Pork specification



Product	ITAFLN1B05 - BAVETTA FLANCHET BA
Version	1 (24/04/2023)
Product Type	Beef
Primary Specification	BVF01 - Flank Steak PAD

### Specification Details

Species	Beef
Spec Type	Secondary
<b>Product Input</b>	
Product Range	Generic
Product State	FRESH
NLAF ID	1004022
Origin	British or Irish
Quality Grade	B
Kepak Responsible Site	Kepak Clonee
Kepak Sites Approved for Production	McIntosh Donald, St Merryn Bodmin, St Merryn Merthyr, Kepak Clonee, Kepak Cork, Kepak Longford
Customer	ITALIANGENERIC
Butchery Description	Flanksteak / Bavette, Muscle in full- no pieces/ offcuts permitted. Full PAD- heavy membrane at edges removed.



### Label

GTIN	95391543555101
OCM	0312
Product description 1	BAVETTA FLANCHET BA
Product description 2	CARNE DI BOVINO ADULTO REFRIGERATA
Product description 3	Flank Steak PAD

### Product Weights and Yields

<b>Weights</b>	
Primal weight	Min: 0.500 kg Target: 0.650 kg Max: 0.800 kg
Box/Tray Fixed Weight	No
Box/Tray Weight	Min: 9.000 kg Target: 11.700 kg Max: 14.400 kg
Label Tare	0.58 g
Base Tare	0.38 g

### Packaging

<b>Packaging Weights</b>	
Pieces Per Pack	Min: 3 Target: 3 Max: 3
Packs Per Case	Min: 6 Target: 6 Max: 6

<b>Pallet Type</b>	Tray/Pallet - Euro Pallet 800 x 1200 (stamped) (IRE)
<b>Palletising Spec</b>	3 pcs per pack, 6 pacs per half Traditional Butcher box, 64 boxes per pallet
<b>Bag Type</b>	Vac Pac Bag - 300 X 500 EC Logo (IRE)
<b>Base/Tray Type</b>	Box - 1/2 size Vac Pac Base (IRE)
<b>Lid Type</b>	Box - Traditional Butcher Half Pop Up Lid (2020) (IRE)
<b>Product Labelling</b>	
<b>Unit Label Quantity</b>	1
<b>Case Label Quantity</b>	1
<b>IPP Label</b>	Yes
<b>Label Date Requirements</b>	
<b>Kill to Debone Period</b>	Min: 1 days    Max: 7 days
<b>Use By</b>	60 days
<b>From</b>	Kill

