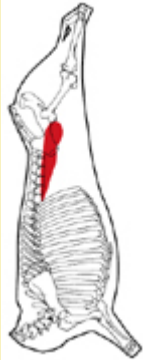


General description

Product's name	Tenderloin
Product's code	3829230 – 3829330
Brief description	Chilled boneless beef
Product description	<p>Tenderloin is prepared from the Hindquarter and is removed in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The side strap muscle (<i>psoas minor</i>) is removed. The entire tenderloin shall be practically free of surface and wing fat.</p> <p>Reference: Manual de carnes bovinas uruguayas N°2160 / USA NAMP 190.</p> 
Brief process description	Reception of cattle, slaughter process, sanitary maturation, quartering, deboning, freezing, storage, and loading. Each stage of the process is supervised by the Official Veterinary Inspection from the Ministry of Livestock, Agriculture and Fisheries (MGAP) and the company has established quality assurance programs (SSOP, GMP, HACCP and microbiologic controls) during all the process.
Characteristics	<ul style="list-style-type: none"> - Organoleptical: Normal appearance, colour and odour. - Microbiological: Inside acceptable microbiology parameters, according to national and international regulations. - Chemical: pH ≤ 5.8 in carcasses after sanitary maturation, according to national regulations. - Physical: Absence of foreign material.
Ingredients	100% beef
Origin of ingredients	The meat proceeds from bovines born, raised, and slaughtered in Uruguay.
Allergens	None
Shelf life	120 days.
Weight range	4 – 5 Lb
Net weight secondary package	14.1 kg approx.
Units per carton	7
Storage temperature	-1 / +2°C




Selected beef, selected taste.

Primary packaging

Kind of packaging	Vacuum shrink bag
Packaging measures	
Length (cm)	70.0
Width (cm)	18.0
Material thickness	50 micrones

Secondary packaging

Kind of packaging	Corrugated cardboard carton
Packaging measures	
Length (cm)	60.0
Width (cm)	26.0
Height (cm)	16.0
	



Selected beef, selected taste.

Labelling

<p>Primary packaging labelling</p>	 <p>THE BLACK 3829230 Camino de las Tropas. Ruta 75 Km. 34 - Tel./Fax: (+598) 2292 2063* www.fmp.com.uy Pando - Canelones - Uruguay</p> <p>Imported to EU: CARNIMEX</p> <p>CHILLED BONELESS BEEF - CARNE VACUNA SIN HUESO ENFRIADA GEKUELTES RINDFLEISCH OHNE KNOCHEN</p> <p>BEEF FROM CATTLE BORN, RAISED, SLAUGHTERED AND DEBONED IN URUGUAY. LA CARNE PROCEDE DE BOVINOS NACIDOS, CRIADOS, FAENADOS Y DESOSADOS EN URUGUAY. OKSEKOD UDEN BEN, FODT, OPBOKSET OG SLAGTET I URUGUAY. BENFRITT NOTKOTT, ODLAD OCH SLKT I URUGUAY. RINDFLEISCH STAMMT VON TIEREN, DIE IN URUGUAY GEBOREN, GEMASTET UND GESCHLACHTET WURDE. EST. N° 439 - COMPETENT AUTHORITY / AUTORIDAD COMPETENTE: MGAP/DGSG/DIA</p> <p>KEEP AT / MANTENER A / OPBEVARAS VED / FORVARAS VID / AUFBEWAHREN BEI: -14-2°C PRODUCT OF URUGUAY - ORIGIN NON EU - INDUSTRIA URUGUAYA HERKUNFT: NICHT-EU, GESCHLACHTET IN URUGUAY - OPRINDELSE I URUGUAY - ODLAD I URUGUAY</p> <table border="1"> <tr> <td>SLAUGHTER DATE: FECHA DE FAENA: SLAGTEDATO: SLAKTIDATUM: SCHLACHTDATUM:</td> <td>PRODUCTION DATE: FECHA DE PRODUCCION: PAKKEDATO: PRODUKTIONSDATUM:</td> <td>BEST BEFORE: CONSUMIR ANTES DE: MINST HOLDBAR TIL: BAST FORE: MINDESTENS HALTBAR BIS:</td> </tr> <tr> <td>23/08/2021</td> <td>26/08/2021</td> <td>03/01/2022</td> </tr> </table> <table border="1"> <tr> <td>LOT NUMBER: LOT NUMBER:</td> <td>SPORBARHEDSKODE / TRACEABILITY CODE: CODIGO DE REFERENCIA:</td> </tr> <tr> <td>2100501</td> <td>2743</td> </tr> </table> <p>TENDERLOIN CHAIN OFF LOMBO SEM CORDAO SOLOMILLO SIN CORDON MØRBRAD RINDERFILET OHNE KETTE OXFILE UTAN STRÅNG</p> <p>High Quality Beef - Grain Fed - Carne Bovina De Calidad Superior - Regl. De Ejecucion (UE) No. 481/2012</p>   <p>3-4 lb.</p>	SLAUGHTER DATE: FECHA DE FAENA: SLAGTEDATO: SLAKTIDATUM: SCHLACHTDATUM:	PRODUCTION DATE: FECHA DE PRODUCCION: PAKKEDATO: PRODUKTIONSDATUM:	BEST BEFORE: CONSUMIR ANTES DE: MINST HOLDBAR TIL: BAST FORE: MINDESTENS HALTBAR BIS:	23/08/2021	26/08/2021	03/01/2022	LOT NUMBER: LOT NUMBER:	SPORBARHEDSKODE / TRACEABILITY CODE: CODIGO DE REFERENCIA:	2100501	2743	
SLAUGHTER DATE: FECHA DE FAENA: SLAGTEDATO: SLAKTIDATUM: SCHLACHTDATUM:	PRODUCTION DATE: FECHA DE PRODUCCION: PAKKEDATO: PRODUKTIONSDATUM:	BEST BEFORE: CONSUMIR ANTES DE: MINST HOLDBAR TIL: BAST FORE: MINDESTENS HALTBAR BIS:										
23/08/2021	26/08/2021	03/01/2022										
LOT NUMBER: LOT NUMBER:	SPORBARHEDSKODE / TRACEABILITY CODE: CODIGO DE REFERENCIA:											
2100501	2743											
<p>Secondary packaging labelling</p>	<p>ESTABLECIMIENTO DE FAENA Y DESOSADO - Frigorifico Pando (ONTILCOR S.A.) Est. N° 439 - Camino de las Tropas. Ruta 75 Km. 34,5 - Pando - Canelones - Uruguay</p> <p>THE BLACK 3829230 CHILLED BONELESS BEEF - CARNE VACUNA SIN HUESO ENFRIADA Gekueltes Rindfleisch ohne Knochen</p> <p>Imported to EU / Importiert durch: CARNIMEX</p> <p>BEEF FROM CATTLE BORN, RAISED, SLAUGHTERED AND DEBONED IN URUGUAY. LA CARNE PROCEDE DE BOVINOS NACIDOS, CRIADOS, FAENADOS Y DESOSADOS EN URUGUAY. OKSEKOD UDEN BEN, FODT, OPBOKSET OG SLAGTET I URUGUAY. BENFRITT NOTKOTT, ODLAD OCH SLKT I URUGUAY. RINDFLEISCH STAMMT VON TIEREN, DIE IN URUGUAY GEBOREN, GEMASTET UND GESCHLACHTET WURDE. EST. N° 439 - COMPETENT AUTHORITY / AUTORIDAD COMPETENTE: MGAP/DGSG/DIA</p> <p>KEEP AT / MANTENER A / OPBEVARAS VED / FORVARAS VID / TEMPERATUR VON: -1 / +2°C</p> <p>PRODUCT OF URUGUAY - ORIGIN NON EU - INDUSTRIA URUGUAYA OPRINDELSE I URUGUAY - ODLAD I URUGUAY</p> <p>Herkunft: Nicht-EU, geschlachtet in: Uruguay Sporbarhedskode / Traceability code Codigo de referencia: 002741</p> <p>TENDERLOIN C/OFF - LOMBO SEM CORDAO SOLOMILLO SIN CORDON - MØRBRAD 3/4 Lb RINDERFILET OHNE KETTE-OXFILE UTAN STRANG</p> <table border="1"> <tr> <td>Slaughter date: Fecha de faena: Slagtedato: Slaktidatum: Schlachtdatum:</td> <td>Production date: Fecha de producción: Pakkedato: Produktionsdatum:</td> <td>Best before: Consumir pref. antes de: Mindst holdbar til: Bast fore: Mindestens haltbar bis:</td> </tr> <tr> <td>23/08/2021</td> <td>26/08/2021</td> <td>03/01/2022</td> </tr> </table>  <p>0161028043140000394303829230773015250210826</p> <p>223</p>		Slaughter date: Fecha de faena: Slagtedato: Slaktidatum: Schlachtdatum:	Production date: Fecha de producción: Pakkedato: Produktionsdatum:	Best before: Consumir pref. antes de: Mindst holdbar til: Bast fore: Mindestens haltbar bis:	23/08/2021	26/08/2021	03/01/2022				
Slaughter date: Fecha de faena: Slagtedato: Slaktidatum: Schlachtdatum:	Production date: Fecha de producción: Pakkedato: Produktionsdatum:	Best before: Consumir pref. antes de: Mindst holdbar til: Bast fore: Mindestens haltbar bis:										
23/08/2021	26/08/2021	03/01/2022										



Selected beef, selected taste.

Product's photos



Selected beef, selected taste.