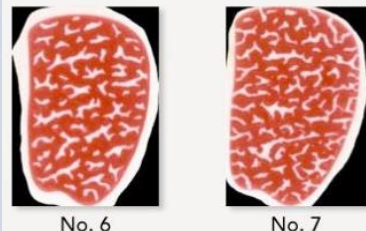



ITOWAGYU	Tenderloin A4 (MBS5-7)	Filet A4 (MBS5-7)	Haas A4 (MBS5-7)	Filet A4 (MBS5-7)
<p>Marbling Score:</p> 	<p>Wagyu tenderloin, cut in two halves.</p> <p>Chilled, keep at 0°C to 5°C. One per vac/bag. Approx 3 kg per vac/bag. Expiry: production date + 55 days. Approx 40 days left upon arrival in Europe.</p>	<p>Filet coupe en deux pièces.</p> <p>Frais, tenir entre 0°C et +5°C. 1 par sous/vidé. +/- 3 kg par sous/vidé. DLC: date de production + 55 jours. Environs 40 jours de DLC lors l'arrivage en Europe.</p>	<p>Haas gesneden in 2 stukken.</p> <p>Vers, bewaren bij 0°C tot +5°C. 1 per vacuumzak. +/- 3 kg per vacuum verpakking. THT: productiedatum +55 dagen. Ongeveer nog 40 dagen houdbaarheid bij aankomst in Europa.</p>	<p>Filet in 2 Stücke zerlegt.</p> <p>Frisch, aufbewahren bei 0°C bis +5°C. 1 per vakuum Verpackung. +/- 3 kg pro Beutel. MHD: Produktionsdatum + 55 Tage. Bei Ankunft in Europa noch ungefähr 40 Tage MHD.</p>
<p>Pallet loading:</p> 	<p>1 set / 4 pieces per carton. Average carton weight: 11 kg.</p> <p>Born in : Japan. Reared in : Japan. Slaughtered in : Japan. Processed in: Japan. SANKYO K2 Kagoshima prefecture</p>	<p>1 set / 4 pièces par carton. Poids moyen par carton: 11 kg.</p> <p>Né en : Japon. Élevé en : Japon Abattu en : Japon Elaboré en: Japon SANKYO K2 Kagoshima prefecture</p>	<p>1 set / 4 stuks per carton. Gemiddeld cartongewicht: 11 kg.</p> <p>Geboren in : Japan Gekweekt in : Japan Geslacht in : Japan. Versneden in: Japan SANKYO K2 Kagoshima prefecture</p>	<p>1 set / 4 Stück pro Karton. Durchschnittl. Kartongewicht: 11kg.</p> <p>Geboren in : Japan. Aufgewachsen in : Japan. Geschlachtet in : Japan. Zerlegt in: Japan. SANKYO K2 Kagoshima prefecture</p>



8/08/2019

Energie/Energy(Kcal)	223
Energie/Energy(KJ)	933
acides gras satures/saturated(g)	7,39
Glucides/Carbohydrates(g)	0,3
Proteines/Protein(g)	19,1
Sel/Salt	0,1



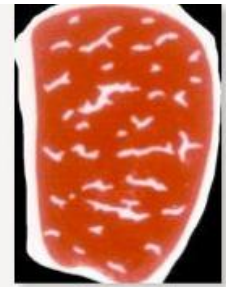
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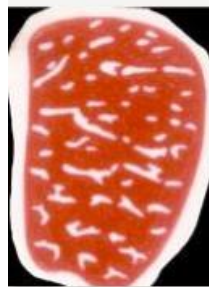
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No. 3



No. 4



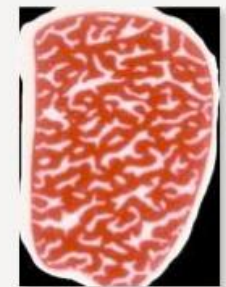
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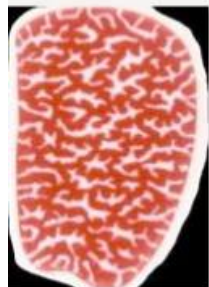
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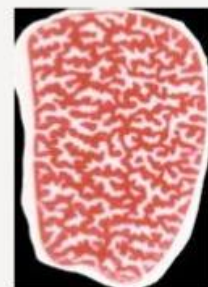
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No. 8



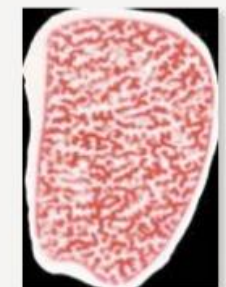
No. 9



No. 10



No. 11



No. 12

MARBLING SCORE GUIDE