




	VACIO FLANK 冷冻去骨牛肚腩	
ESPQ-E-C-M-094		Fecha: 02-jun-23
CODE 113761		

PRESENTACION - DRESSING	Vacio con falda sin pelotones de grasa Flank with navel. Without big rest of fat
CLASIFICACION - CLASSIFIED	
ENVASE PRIMARIO - PRIMARY PACKAGING	Bolsa fuelle- polytene bag 100*77*25 Etiqueta primaria – Primary label
ENVASE SECUNDARIO - SECONDARY PACKAGING CORTES/CAJA – CUT/ BOX	Caja Meatex flexo – Meatex flexo Box (600*400*150mm) Promedio – average 2 units
CONSERVAR - KEEP	Congelado - Frozen -18°C
VENCIMIENTO - BEST BEFORE	730 dias - days

UBICACION ANATOMICA - ANATOMICAL LOCATION	FOTO DEL CORTE –PICTURE
 	

EMPAQUE PRIMARIO - PRIMARY PACKING	ETIQUETA PRIMARIA – PRIMARY LABEL
	

EMPAQUE SECUNDARIO – SECONDARY PACKING	ROTULO EXTERNO - BOX LABEL
	

	TORTUGUITA HEEL MUSCLE 冷冻去骨牛龟腱肉	
ESPQ-E-C-M-20		Fecha: 02-jun-23
CODE 115202		

PRESENTACION - DRESSING	Limpiar trozos grandes de grasa, coagulos y ganglios Clean big rest of fat, clods, nodes, and ink. 95 VL
CLASIFICACION - CLASSIFIED	
ENVASE PRIMARIO - PRIMARY PACKAGING	Bolsa de vacío- vacuum bag 20*50
ENVASE SECUNDARIO - SECONDARY PACKAGING CORTES/CAJA – CUT/ BOX	Bolsa fuelle- polyetilen bag 100*77*25 Caja Meatex flexo – Meatex flexo Box (600*400*150mm) Promedio – average 10 units
CONSERVAR - KEEP	Congelado - Frozen -18°C
VENCIMIENTO - BEST BEFORE	730 días - days

UBICACION ANATOMICA - ANATOMICAL LOCATION

FOTO DEL CORTE –PICTURE

EMPAQUE PRIMARIO - PRIMARY PACKING

ETIQUETA PRIMARIA – PRIMARY LABEL

EMPAQUE SECUNDARIO – SECONDARY PACKAGING

ROTULO EXTERNO - BOX LABEL


	TRASERO HINDQUARTER 冷冻去骨牛后部位肉	
ESPQ-E-C-M-26		Fecha: 02-jun-23
CODE 115197		

PRESENTACION - DRESSING	Cuarto trasero deshuesado. No incluye garron ni tortuguita. Bien desgrasado Hindquarter boneless. Without skank and Heel Muscle. 95 VL
CLASIFICACION - CLASSIFIED	
ENVASE PRIMARIO - PRIMARY PACKAGING	Bolsa fuelle- polyetilen bag 100*77*25 Etiqueta primaria - primary label
ENVASE SECUNDARIO - SECONDARY PACKAGING CORTES/CAJA – CUT/ BOX	Caja Meatex flexo – Meatex flexo Box (600*400*150mm) 1
CONSERVAR - KEEP	Congelado - Frozen -18°C
VENCIMIENTO - BEST BEFORE	730 dias - days




UBICACION ANATOMICA - ANATOMICAL LOCATION
FOTO DEL CORTE –PICTURE

EMPAQUE PRIMARIO - PRIMARY PACKING
ETIQUETA PRIMARIA – PRIMARY LABEL



EMPAQUE SECUNDARIO – SECONDARY PACKING
ROTULO EXTERNO - BOX LABEL


	ASADO CON HUESO 4 Y 5 COSTILLAS RIB PLATE BONE IN 冷冻去骨牛4肋排 冷冻去骨牛5肋排	 Fecha: 02-jun-23
ESPQ-E-C-M-095 CODE 114620 - 114622		

PRESENTACION - DRESSING	Asado con hueso cortado a 4 + 4 y 5 costillas Rib Plate bone in 4 + 4 + 5 ribs
CLASIFICACION - CLASSIFIED	
ENVASE PRIMARIO - PRIMARY PACKAGING	Bolsa fuelle- polytene bag 100*77*25 Etiqueta primaria – Primary label
ENVASE SECUNDARIO - SECONDARY PACKAGING CORTES/CAJA – CUT/ BOX	Caja Meatex flexo – Meatex flexo Box (600*400*150mm) Promedio – average 2 units
CONSERVAR - KEEP	Congelado - Frozen -18°C
VENCIMIENTO - BEST BEFORE	730 dias - days

UBICACION ANATOMICA - ANATOMICAL LOCATION  	FOTO DEL CORTE –PICTURE 
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EMPAQUE PRIMARIO - PRIMARY PACKING 	ETIQUETA PRIMARIA – PRIMARY LABEL 
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EMPAQUE SECUNDARIO – SECONDARY PACKING 	ROTULO EXTERNO - BOX LABEL 
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	GARRON SHANK 冷冻去骨牛后腱肉	
ESPQ-E-C-M-35		Fecha: 02-jun-23
CODE 115200		

PRESENTACION - DRESSING	Limpiar trozos grandes de grasa, pelotones, coagulos, venas y dejar tendones Without big pieces of fat. Remove clots and veins, keep tendons. 95 VL
CLASIFICACION - CLASSIFIED	
ENVASE PRIMARIO - PRIMARY PACKAGING	Bolsa de vacío- vacuum bag 25*60*60
ENVASE SECUNDARIO - SECONDARY PACKAGING CORTES/CAJA – CUT/ BOX	Bolsa fuelle- polytene bag 100*77*25 Caja Meatex flexo – Meatex flexo Box (600*400*150mm) Promedio – average 10 units
CONSERVAR - KEEP	Congelado - Frozen -18°C
VENCIMIENTO - BEST BEFORE	730 dias - days

UBICACION ANATOMICA - ANATOMICAL LOCATION

FOTO DEL CORTE –PICTURE

EMPAQUE PRIMARIO - PRIMARY PACKAGING

ETIQUETA PRIMARIA – PRIMARY LABEL

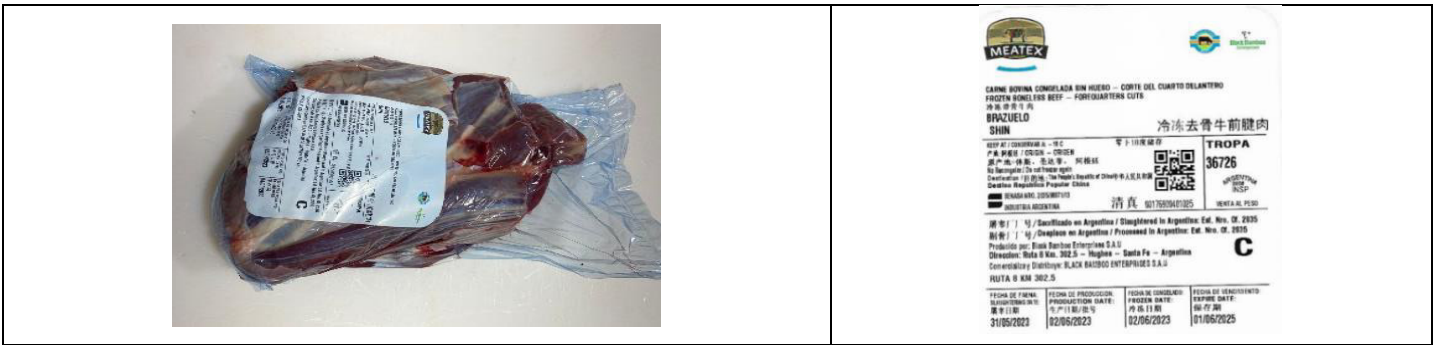
EMPAQUE SECUNDARIO – SECONDARY PACKAGING

ROTULO EXTERNO - BOX LABEL


	BRAZUELO SHIN 冷冻去骨牛前腱肉	
ESPQ-E-C-M-07		Fecha: 02-jun-23
CODE 115201		

PRESENTACION - DRESSING	Limpiar trozos grandes de grasa, coágulos y tinta. Dejar tendones Without big rest of fat, clots, and ink. Keep tendons. 95 VL
CLASIFICACION - CLASSIFIED	
ENVASE PRIMARIO - PRIMARY PACKAGING	Bolsa de vacío- vacuum bag 25*45*60
ENVASE SECUNDARIO - SECONDARY PACKAGING CORTES/CAJA – CUT/ BOX	Bolsa fuelle- polytene bag 100*77*25 Caja Meatex flexo – Meatex flexo Box (600*400*150mm) Promedio – average 10 units
CONSERVAR - KEEP	Congelado - Frozen -18°C
VENCIMIENTO - BEST BEFORE	730 dias - days

UBICACION ANATOMICA - ANATOMICAL LOCATION
FOTO DEL CORTE –PICTURE

EMPAQUE PRIMARIO - PRIMARY PACKING
ETIQUETA PRIMARIA – PRIMARY LABEL

EMPAQUE SECUNDARIO – SECONDARY PACKAGING
ROTULO EXTERNO - BOX LABEL
