

# STOCKYARD BEEF PRODUCT SPECIFICATION



**PRODUCT CODE:** 266169  
**PRODUCT DESCRIPTION:** \*YG\*STRIPLOIN IW/VAC GF-HQB

|                           |                |
|---------------------------|----------------|
| <b>ANIMAL CATEGORY:</b>   | LONG FED       |
| <b>ESTABLISHMENT NO.:</b> | 243            |
| <b>REFRIGERATION:</b>     | C              |
| <b>CATEGORY:</b>          | *YG*           |
| <b>HAM NO.:</b>           | 2142           |
| <b>AHECC:</b>             | 02013013       |
| <b>PACK TYPE</b>          | IV             |
| <b>BONE STATUS:</b>       | BONELESS BEEF  |
| <b>GTIN:</b>              | 99333700661696 |
| <b>HALAL STATUS:</b>      | HALAL          |
| <b>SA ELIGIBLE:</b>       | Yes            |
| <b>EU ELIGIBLE:</b>       | EU             |
| <b>HGP FREE STATUS:</b>   | HGP Free       |

|                            |                              |
|----------------------------|------------------------------|
| <b>QUALITY INSERT:</b>     | SY Gold                      |
| <b>FOREIGN INSERT:</b>     | EU                           |
| <b>DRIP KEEPER:</b>        | L                            |
| <b>LID:</b>                | SY Gold                      |
| <b>CTN SIZE:</b>           | 4                            |
| <b>PCS/BAG:</b>            | 1                            |
| <b>BAG/CTN:</b>            | 2                            |
| <b>AV. PC WEIGHT (KG)</b>  | 5.72                         |
| <b>AV. CTN WEIGHT (KG)</b> | 11.44                        |
| <b>FAT DEPTH:</b>          | 10                           |
| <b>NO. RIBS:</b>           | 1                            |
| <b>BEST BEFORE:</b>        | 139 Days from production day |

## CUTTING SPECIFICATION:

A ONE (1) RIB STRIPLOIN IS DERIVED FROM A LOIN BY REMOVING THE THIN FLANK.VENTRAL CUTTING LINE:A CUT COMMENCES APPROXIMATELY 50 mm FROM THE EDGE OF THE M.LONGISSIMUS DORSI AT THE CRANIAL END AND RUNS PARALLEL WITH THE DORSAL ASPECT TO THE VENTRAL ASP

## PACKING SPECIFICATION:

AFTER VACUUM, PACK THE VENTRAL EDGE TO THE BOTTOM OF THE CARTON.ENSURE NEAT PRESENTATION.

## TRIMMING SPECIFICATION:

FAT DEPTH SHOULD NOT EXCEED 10mm.ENSURE BONE CHIPS AND CARTILAGE IS REMOVED.KNIFE SCORES AND SCOLLOPING MUST BE AVOIDED.THE FAT COVER ON THE SUPRASPINOUS LIGAMENT (SILVER SKIN) ALONG THE DORSAL/LATERAL EDGE IS REMOVED DOWN TO THE LIGAMENT SURFACE (SI

## SAMPLE LABEL:

BONELESS BEEF  
\*YG\*STRIPLOIN  
IW/VAC  
GF-HQB

266169

Best Before: 13-07-2023  
Slaughter Date: 23-02-2023



(01)99333700661696(3102)002000(13)230224(21)010000144662



KEEP REFRIGERATED  
PACKED ON: 24-02-2023  
NETT WGT: 20.00 KG 44.1 lb

## SAMPLE INSERT / STICKER:

266169 SY: 41247  
\*YG\*STRIPLOIN IW/VAC  
**GRAIN FED** Roastbeef  
MARMORIERUNG DOPPELT GEPRUEFT  
FLEISCHART/KATEGORIE: RINDFLEISCH  
**PRODUCTION DATE:** 24/02/2023  
(PRODUKTIONSdatum / CHARGENnummer)  
**BEST BEFORE DATE:** 13/07/2023  
(MINDESTENS HALTBAR BIS)  
SLAUGHTERED IN (GESCHLACHTET IN): EST NO. 243  
CUTTING IN (ZERLEGT IN): EST NO. 243  
JOHN DEE WARWICK, QLD AUSTRALIA 4370  
ORIGIN (HERKUNFT): AUSTRALIA  
IDENTNUMMER: 240223  
BEI 0.0° to +2.0°C LAGERN

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