

FRIULCARNI SAS
INDUSTRIAL SLAUGHTERING AND MEAT TRADE

Friulcarni sas di Battilana Carlo & C.	PRODUCT SHEET BEEF MEAT	REV. 3 OF 17/09/19
		PAG. 1 DI 2

IDENTIFICATION OF THE PRODUCT

CLASS OF MEMBERSHIP:	BEEF
PHISICAL STATE:	FRESH (0°C +2°C)
NAME OF SALE:	BONE IN HINDQUARTER
PRODUCTION SITE:	VIA NAZARIO SAURO, 27 - 33031 BASILIANO (UD)
PROVENANCE:	CE IT 191 M

The meat comes from animal approved as fit for human consupion in accordance with the health rules in force and bearing the EEC mark of the slaughterhouse.

PACKAGING AND STORAGE OF THE PRODUCT

Packaging and weight:	Hindquarter hang up on the hook
Packing:	//
Transport and Storage:	Keep the product fresh during the transport and the distribution (0°C +2°C)

LABELLING AND TRACEABILITY

Traceability system:	1. Traceability documents attached to the delivery documents.
	2. Labelling of the meat according the current legislation.
	3. Shipping unit with the original slaughter label.
Label:	1. Name and adress of the slaughterhouse 2. EEC mark - CE IT 191 M 3. Eartag of the Cattle 4. Identification code of the farm origin 5. Birth country 6. Breeding country 7. Serial number of slaughter 8. Date of slaughtering 9. Class and category (SEUROP classification) 10. Weight 11. Summary Barecode

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MICROBIOLOGICAL CHARACTERISTICS OF THE PRODUCT

PARAMETER	CONTROL VALUE
C.M.T.	According the legal limits
E. Coli	According the legal limits
Listeria Monocytogenes	According the legal limits
Salmonella spp.	According the legal limits

DICHIARAZIONE ALLERGENI E OGM

Herewith we declare that our products do not contain GMO and that they are ALLERGEN FREE.

We declare, in addition, that accidental contaminations of allergens in any step of the supply chain are void because in the plant aren't introduced other products or commodities different from our production.