

FRIULCARNI SAS  
INDUSTRIAL SLAUGHTERING AND MEAT TRADE

|                                           |                                              |                    |
|-------------------------------------------|----------------------------------------------|--------------------|
| Friulcarni sas di<br>Battilana Carlo & C. | <b>PRODUCT SHEET</b><br><br><b>BEEF MEAT</b> | REV. 3 OF 17/09/19 |
|                                           |                                              | PAG. 1 DI 2        |

**IDENTIFICATION OF THE PRODUCT**

|                             |                                              |
|-----------------------------|----------------------------------------------|
| <b>CLASS OF MEMBERSHIP:</b> | BEEF                                         |
| <b>PHISICAL STATE:</b>      | FROZEN ( -18°)                               |
| <b>NAME OF SALE:</b>        | TOPSIDE CAP OFF                              |
| <b>PRODUCTION SITE:</b>     | VIA NAZARIO SAURO, 27 - 33031 BASILIANO (UD) |
| <b>PROVENANCE:</b>          | 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**

|                               |                                                                                     |
|-------------------------------|-------------------------------------------------------------------------------------|
| <b>Packaging and weight:</b>  | Single pieces in vacuum bags - 2/3pcs for cardboard.                                |
| <b>Packing:</b>               | Food-grade cardboards; Possibility of big packing in pallets of 40 cardboards.      |
| <b>Transport and Storage:</b> | Keep the product frozen during the transport and the distribution (at least -18° C) |
| <b>Cuts:</b>                  | Topside cap off                                                                     |

**LABELLING AND TRACEABILITY**

|                             |                                                                                                                                                                                                                                                                                                                      |
|-----------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Traceability system:</b> | 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.                                                                                                                                                                                                                                                                  |
| <b>Label:</b>               | 1. Name and adress of the slaughterhouse<br>2. EEC mark - CE IT 191 M<br>3. Species<br>4. Birth country<br>5. Breeding country<br>6. Country of slaughtering and EEC mark of the slaughterhouse<br>7. Lot and date production<br>8. Date of packing<br>9. Expiry date<br>10. Product type<br>11. Storage temperature |

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|               |                                                                                                                                  |
|---------------|----------------------------------------------------------------------------------------------------------------------------------|
| <b>Label:</b> | 12. Instruction for the consumption<br>13. Weight<br>14. Summary Barcode<br>15. Physical state fresh/frozen<br>16. Serial number |
|---------------|----------------------------------------------------------------------------------------------------------------------------------|

**MICROBIOLOGICAL CHARACTERISTICS OF THE PRODUCT**

| PARAMETER                     | CONTROL VALUE              |
|-------------------------------|----------------------------|
| <b>C.M.T.</b>                 | According the legal limits |
| <b>E. Coli</b>                | According the legal limits |
| <b>Listeria Monocytogenes</b> | According the legal limits |
| <b>Salmonella spp.</b>        | 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.