

	<b>Lamb shoulder B/Less BP 80CL</b>	Ref : lsbl80 Date de création : 01/09/2015 Frs : Hz
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### Product specifications

<b>Specifications</b>	Frozen lamb shoulder bone less BP 80 CL	Pictures available on demand
<b>Origin</b>	New Zealand (borned, raised and killed)	
<b>Physical standards</b>	<u>Aspect</u> : Specific to the product <i>(Free of foreign bodies)</i> <u>Color</u> : Specific to the produc <u>Odor</u> : Specific to the product.	
<b>Preparation trim</b>	<p>The bone in forequarter brace is removed by an approved method according to associated specifications. The boning of the brace arm and blade bones is to be carried out in such a manner as to ensure maximum meat recovery and minimum score marks or knife cuts are made into major muscle regions.</p> <p>The presdcapular gland and associated fat must be removed. Inter muscular fat shall be removed and external fat trimmed to a maximum of 7mm depth at any one point. The sternum fat is also to be trimmed to ensure that the product is a minimum 80% chemical lean.</p> <p>All bone pieces, paddywack, senew, bloodstains, loose pieces, ingesta, wool fibres, and any other visible defects are removed prior to packaging. Free of sawdust and thoroughly cleaned before packing. <b>"No loose pieces to be include"</b></p>	

### Packaging

Bulk pack	
<b>Temperature</b>	< -18°C
<b>Wrap</b>	Bulk pack / pallet wrap
<b>Pack</b>	Neatly bulk-pack remoulded shoulders. 1 <sup>st</sup> layer meat down balance meat facing up. One shoulder may be cut to make the carton weight.
<b>Carton</b>	Horizon Large box and lid, waxlined ctn.
<b>Carton label</b>	Boneless lamb shoulder Product of New Zealand L/SHLD 80CL B/P SD: ( ) Best Before: (24 month from pack date) Keep frozen 71922 Net Weight (Weight in LBS/KG)

