

 BUSTOS Y BELTRÁN	FICHA TÉCNICA / TECHNICAL DATA	Hoja: 1/2
	BOLA DE LOMO AL ROJO / KNUCKLE 100VL USA	Versión: 00
	FT-PRO-086	Fecha Emisión: 01/03/23 Fecha Revisión:

DATOS ESPECÍFICOS DEL PRODUCTO / SPECIFIC PRODUCT DATA

NOMBRE DEL PRODUCTO / PRODUCT NAME	BOLA DE LOMO AL ROJO / KNUCKLE 100VL
ESTADO / CONDITION	CONGELADO / FROZEN
DURACIÓN / DURATION	24 MESES / 24 MONTHS
TEMPERATURA DE CONSERVACIÓN / TEMPERATURE OF CONSERVATION	-18°C
DESTINO / DESTINY	USA
MARCA / MARK	BUSTOS Y BELTRAN

CARACTERÍSTICAS DEL PRODUCTO / PRODUCT CHARACTERISTICS

PESO / WHEGHT	3.750gr – 3.900gr / 8.27lbs - 8.60lbs
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DESCRIPCIÓN / DESCRIPTION: Corte ubicado en la parte anterior de la región femoral, limita hacia delante con la colita de cuadril, hacia atrás y lateral con la nalga de afuera, internamente con la nalga de adentro y hacia arriba con el cuadril. Luego se remueven a fondo los depósitos adiposos superficiales, extrayendo asimismo la membrana externa del músculo semitendinoso, de modo tal que el tejido muscular quede expuesto al rojo. / This cut is located in the fore part of the femoral region, bordering cranially on the tail o5f rump, caudally and laterally on the outside, internally on the topside and in the dorsal area on the rump. All subcutaneous and intermuscular fat, connective tissue, membrane and the silverskin of the m. semitendinosus are re1moved. After these procedures, the muscular tissue is exposed as red meat, that is, completely free of visible fat and external connective tissue.

BOLA DE LOMO AL ROJO / KNUCKLE 100VL



PRODUCTO POR:
BUSTOS Y BELTRAN S.A
 Camino a Jesús María km. 10,5 - Juárez Celman,
 Prov. de Córdoba, República Argentina -
 Establecimiento N° Oficial: 2690
 Tel / Fax: +54 351 4398384

ORIGEN ARGENTINA

**FROZEN BONELESS BEEF – CARNE VACUNA CONGELADO SIN HUESO
HINDQUARTER – CORTE DEL CUARTO TRASERO**

SHIPPING MARK: XXXX

**BOLA DE LOMO
KNUCKLE**

**PRODUCTO DE ARGENTINA
PRODUCT OF ARGENTINA**

**FECHA DE ELABORACION
ELABORATION DATE: 12/09/2022**

**FECHA DE VENCIMIENTO
EXPIRATION DATE: 28/06/2023**

LOTE N° 2245528

**ESTABLECIMIENTO FÁBRICA Y ELABORADOR
FABRICO BUSTOS Y BELTRAN
ESTABLECIMIENTO N° OFICIAL 2690**

Safe handling instructions:
 This product was prepared from inspected and passed meat and / or poultry.
 Some beef product may contain bacteria that could cause illness if the product is not handled or cooked properly.
 For your protection, follow these safe handling instructions:
 - Keep refrigerated or frozen.
 - Thaw in refrigerator or microwave.
 - Keep raw meat and poultry separate from other foods.
 - Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
 - Cook thoroughly.
 - Keep hot food hot.
 - Refrigerate leftovers immediately or discard.

**CONSERVAR A -18 °C
KEEP AT -18 °C**

ENVASADO AL VACÍO – VACUUM PACKED

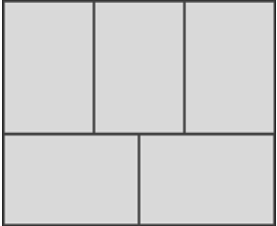
VENTA AL PESO – SOLD BY WEIGHT

**UNA VEZ DESCONGELADO, NO VOLVER A CONGELAR.
ONCE DEFROSTED, DO NOT FREEZE AGAIN.**

DATOS ESPECÍFICOS DEL EMPAQUE / SPECIFIC PRODUCT DATA

ENVASE PRIMARIO / PRIMARY PACKAGING	Bolsa con barrera multicapa de alta resistencia, termo contraíble. Diseñada específicamente para envasado al vacío de carne fresca /congelada. Tamaño: 350mm x 450mm.
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 BUSTOS Y BELTRÁN	FICHA TÉCNICA / TECHNICAL DATA	Hoja: 2/2
	BOLA DE LOMO AL ROJO / KNUCKLE 100VL USA	Versión: 00
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	Bag with high resistance multilayer barrier, heat shrinkable. Designed specifically for vacuum packaging of chilled/ frozen meat. Size: 350mm x 450mm.	
ENVASE SECUNDARIO /SECONDARY PACKAGING	Se realiza en bolsa transparente de polietileno baja densidad, 100cmx70cm, con fuelle. Espesor: 35µ It is made in a transparent low-density polyethylene bag, 100cm x 70cm, with bellows. Thickness:35µ	
ENVASE TERCARIO /TERTIARY PACKAGING	Caja de cartón / Carton box: 15cm x 60cm x 40cm (Alto x Largo x Ancho) (Height x Length x Width)	ESQUEMA DE ESTIBA 
UNIDADES X CAJA / UNITS PER BOX	5 – 6	
KILOS X CAJA / KILOS PER BOX	18Kg - 22Kg / 40lbs - 48lbs	
Nº DE CAJAS POR PALLET / BOXES PER PALLETS	40 a 50 cajas / boxes (10 filas de cajas/rows of boxes)	
DESCRIPCIÓN: Se coloca una bolsa de fondo en la caja (estandarizadas), luego se va incorporando la mercadería, previamente envasada al vacío, hasta alcanzar el total de unidades deseadas. DESCRIPTION: A bottom bag is placed in the box (standardized), then the merchandise, previously vacuum packed, is incorporated until the total number of desired units is reached.		
La ROTULACIÓN contiene la siguiente información: PRODUCTO, PESO NETO, PESO BRUTO, FECHA PRODUCCIÓN, FECHA VENCIMIENTO, FECHA DE FAENA, LOTE, DATOS DEL ELABORADOR, TEMPERATURA DE CONSERVACIÓN, NUMERO APROBACIÓN DE SENASA, SELLO DE INSPECCIÓN. The LABELING contains the following information: PRODUCT, NET WEIGHT, GROSS WEIGHT, PRODUCTION DATE, EXPIRATION DATE, SLAUGHTER DATE, BATCH, MANUFACTURER'S DATA, STORAGE TEMPERATURE, SENASA APPROVAL NUMBER, INSPECTION SEAL.		



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