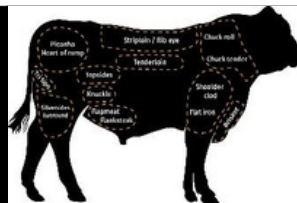


Prime Cuts Product Specification
boneless beef

Tenderloin

(Filet/Filetpur/Dunnelende / Lomo)



Origin: Argentina, Brazil, Uruguay, Paraguay
Description: tenderloin
Range: 2/3 – 3/4 - 4/5 – 5+
Specifications: grass fed, grain fed – chilled, frozen
Packing: individual pieces, each vacuum packed, with internal labels, packed in a labelled carton box
Brand: different brands on stock
Remarks: Bovine

This cut is located in the sub-lumbar region, next to the striploin in the dorsal area and the rump in the caudal area. Head and tip are still on, the silver skin and chain has been taken off.

Storage	Shelf life	pH	Color	Odor	Fat
Chilled / 0-2 C°	4 months	max 5,9	bright red	odourless	creamy white
Frozen / -18°C	24 months				



Microbiological test: available on request
Quality certification: available on request
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