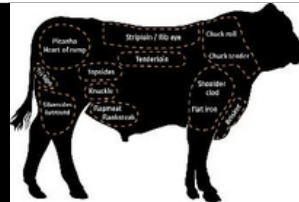


Prime Cuts Product Specification
boneless beef

Flap meat

(Flap Meat / Bavette d'Aloyau / Bavette /
Bife grande devació)



Origin: Argentina, Brazil, Uruguay, Paraguay
Description: flap meat
Range: -
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

It is located in the fore part of the dorsal region, and
borders cranially the neck, caudally the fore ribs and
ventrally the

corresponding portion of the rib cage

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



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