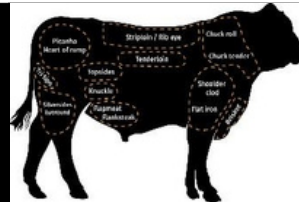


Prime Cuts Product Specification
boneless beef

Topside

(Oberschale/Tende de Tranche /
Bovenbil/Nalgade adentro)



Origin: Argentina, Brazil, Uruguay, Paraguay
Description: topside
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 prepared from the full topside/inside by removing the gracilis, sartorius and pectineus muscles. As a result of such a procedure, the cut is composed of the remaining muscles, namely m.adductor femoris and m.semimembranosus. Fat deposits are completely removed.

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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