



TERNEROS 2000 S.L.  
10.015773/VA



# ANGUS T-BONE

DESCRIPCIÓN LEGAL

Date

15/05/2023

BEEF MEAT (ANGUS)

DOC

4.2.305

Article code

223433C

Edition / Revision

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## PRODUCT DESCRIPTION

Detailed presentation

Cut made up of tenderloin and striploin. It is cut from the lower part of the loin and the intermediate bone is left in the shape of a T, which gives it its name.

## PRODUCT GENERAL DESCRIPTION

Breed/s	ANGUS
Age / gender	Males and females between 12 and 24 months at slaughter
Preparation	according to picture
Preservation method	Vacuum packed + frozen
Number of pieces/pack	1
Net Weight	0,6 - 0,9 Kg
State	Frozen
Shelf life*	18 months (since production date)
Storage temperature	Keep frozen below T <sup>a</sup> < -18°C
Preparation method	Temper properly. Suitable to cook on a grill or a griddle
Brand	MV
Division	Skin_frozen
Special quality characteristic	Unique beef quality



\*In strict conditions of temperature and integral packaging, without manipulation

## FOOD SAFETY AND QUALITY CONTROL INFORMATION

Target population	General population, except those who suffer from an allergy or intolerance to the mentioned allergens and/or some of the declared ingredients
Product suitable for	CELIACS (Product that naturally does not contain gluten).
Expected uses	Requires full cooking
Microbiological characteristics	According to regulation: Rgto (UE) 2073/2005 /CENAN (recomendation): A.mesofil.: 10e6 ufc/g-Enterobact.: 10e2 ufc/g- E.coli 10 ufc/g -S.aureus 10e2 ufc/g- Salmonella: Absence/25g
C. physical-chemical	pH < 5.9. Other variable parameters according to piece / breed / animal origin
Status OGMs (Reg CE-1829 y 1830/2003)	Does not contain GMOs /
Status Irradiation (1992/2/CE y 1999/3/CE)	Not subjected to any irradiation treatment
Control tests	Tests: pH, temperature and appearance control. Packing, customer specifications, logistics and external audits (microbiological, sensorial y nutritional)
Applicable legislation	According to list of legislation (list of external documentation)
Transport specifications	Condition, hygiene, T <sup>a</sup> regime and conditions of correct estiva. Proper documentation

## ORGANOLEPTIC CHARACTERISTICS

Colour, aroma and flavour	Characteristic of the breed (pinkish color, smell with buttery notes), outstanding flavor typical of the breed
Cutting appearance	Typical on this breed (remarkable marbling degree, variable according to pieces / animal)



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**ALLERGENS (According to Directive 2003/89/CE, Regulation 1169/2011 and subsequent amendments)**

	PRESENCE (Y / NO)	C.C.* (Y / NO)	TRAZAS (Y / NO)	C.C.* (Y / N)
* Our company controls the presence of allergens in a preventive and responsible way to avoid possible cross contamination. In compliance with the legislation, only the ingredients contained are labeled. C.C.*: Cross contamination				
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and derived products	NO	NO	NO	NO
Crustaceans and crustacean products	NO	NO	NO	NO
Eggs and egg-based products	NO	NO	NO	NO
Fish and fish-based products	NO	NO	NO	NO
Peanuts and peanut-based products	NO	NO	NO	NO
Soy and soy-based products	NO	NO	NO	NO
Milk and its derivatives (including lactose)	NO	NO	NO	NO
Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Para chestnuts, pistachios, macadamia nuts/Australia and prod. Derivatives	NO	NO	NO	NO
Celery and derived products	NO	NO	NO	NO
Mustard and derived products	NO	NO	NO	NO
Sesame seeds and products made from sesame seeds	NO	NO	NO	NO
Sulfur dioxide and sulfites in concentrations greater than 10 mg/kg in terms of SO2	NO	NO	NO	NO
Lupines and lupine-based products	NO	NO	NO	NO
Molluscs and mollusc-based products	NO	NO	NO	NO

**PACKING**

	In compliance with the legislation corresponding to materials intended to come into contact with food Our packages are subject to the ECOEMBES Integrated Packaging Management System
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**PRODUCT PRESENTATION**

Presentation unit	Single piece vacuum packed
Container type	Plastic film suitable for food use
Colour	Transparent
Measures	Depending specific cut

**LABELLING**

Supplier data	Plant number /RGSEAA	Born in
Regulated denomination	Denomination according to slaughter age	Fattened in
Net weight	Reference Number	Slaughtered in + RGSEAA
Sheet / Line No. (internal data not legislated)	EAN	Cut in + RGSEAA

**COMMERCIAL SPECIFICATIONS and LOGISTICS SHEET: In specific documentation**

PERFORMED BY	NAME	Marta Rupérez	VALIDATED BY	NAME	Carlota Pérez-Ordoyo
	POSITION	Quality Technician		POSITION	Food Safety Manager
	Date	15/05/2023		Validation date	16/05/2023

In case of not receiving notification/communication within a period of 15 days in relation to any aspect of this information, it will be considered accepted by the client

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