

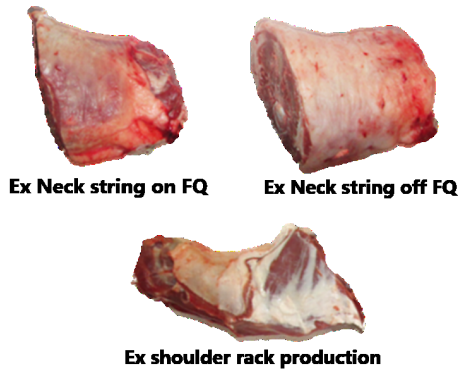


44443 - LAMB WHOLE NECK LP FZ (NS OFF CCS) - LC CAN



Edible

Eligible For Sale To	Canada, USA
Halal Status	Halal Only
Specification	L198 NECKS BONE IN
Cut From Grades	All
Spinal Cord	In Situ
Bone	Bone-In



Quality Points

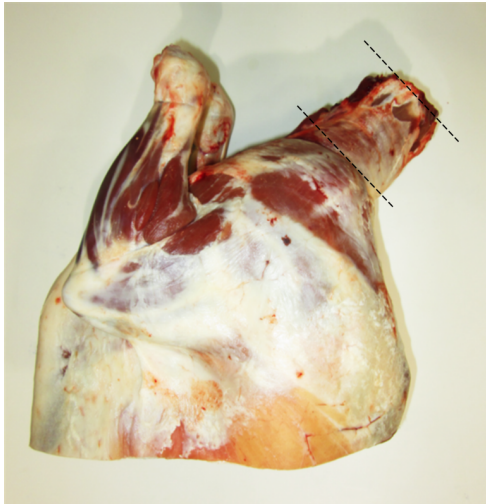
QP 1	Atlas tip removed
QP 2	Cuts to be straight

Butchery Specification

Specification	NECKS BONE IN
Also Known As	WHOLE NECKS
Derived From	FOREQUARTER BREAST OFF NECK OFF KNUCKLE TIP OFF
Sales Description	The bone in neck is cut from the forequarter or shoulder prior to any further boning or cutting. The atlas tip is removed.



Preparation Items



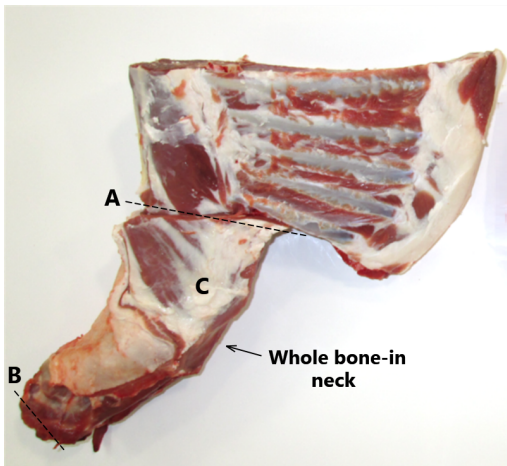
Bone in necks (ex neck string on carcass's)

- Bone-in neck to be saved ex 4-6 rib forequarters from a **neck string on carcass** that the specification requires the neck to be removed
- The neck is to consist of the entire neck from the base of the forequarter to the tip but with the atlas tip removed
- Atlas tip removal should be minimal and should not cut into the neck meat



Bone-in necks (ex neck string off carcass's)

- Bone-in neck to be saved ex 4-6 rib shoulders from a neck **string off carcass** that the specification requires the neck to be removed
- The neck is to consist of the entire neck from the base of the forequarter to the tip but with the atlas tip removed
- Atlas tip removal should be minimal and should not cut into the neck meat



Whole bone-in necks (ex shoulder rack or shoulder loin production)

- Whole bone-in neck to be cut from the ribcage after removing the oyster shoulder
- The neck is to consist of the entire neck from the first rib (A) of the forequarter to the tip but with the atlas tip (B) removed. No fell at the forequarter end (C) is acceptable as this allows the oyster to be correctly removed
- Atlas tip removal should be minimal and should not cut into the neck meat



44443 - LAMB WHOLE NECK LP FZ (NS OFF CCS) - LC CAN



Ex Neck string on FQ





Ex Neck string off FQ

- Final Product




Ex shoulder rack production

Weights

	Metric		Imperial	
	Min	Max	Min	Max
 N/A				
 Catch Weight (Kg)	0.5kg	28kg	1.1lb	61.73lb

Bill of Materials

Description	Nav Code	Design No	Packs	Mult	Qty	Total Tare		Total
						Tare		
 P/SHEET 228 400600 20UM BLUE RF G2	N26048	DES228	1	1	1			
P/LINER 709 550460680 40UM G2	N25987	DES709	1	1	1			
CTN NZCL 533X394X195 NZLC LARGE HGD	N28840	NZCL	1	1	1			

Labels

Foreign Code	CAN NZLC 10
Frozen Expiry	36 Months
Expiry Calculated By	Slaughter Date
Graphics	HAL-NZ-R



Carton

Stock N25863 HALLY Blank 13090 CTN LBL
 Format LAMB NZLC CAN FZ CTN-H

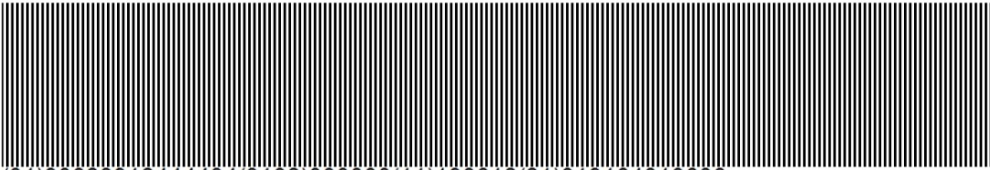
SILVER FERN FARMS LIMITED, DUNEDIN, NEW ZEALAND www.silverfernfarms.com

BONE IN LAMB WHOLE NECK
COU D'AGNEAU ENTIER AVEC OS
PRODUCT OF NEW ZEALAND



KEEP FROZEN
GARDER CONGELE

PRODUIT DE NOUVELLE ZÉLANDE



(01)90628912444434(3102)000000(11)190612(21)019164013636

Prepared by: ME###
Silver Fern Farms Limited
- Dunedin, 283 Princes
Street, Dunedin

PRODUCTION / SLAUGHTER DATE: 12 JUN 2019
PACK DATE: 13 JUN 2019
BEST BEFORE: 12 JUN 2022

NET WEIGHT:
0.0lb
0.00kg

F44443

Pcs: **1**
[H] 01 3636
0000HR 90
SUPER