

SOKOŁÓW S.A. Al. 550-lecia 1, 08-300 Sokołów Podlaski



Data Sheet

Rev. No 1 Date: 17/06/2019

BEEF STRIPLOIN

Article Code	GTÍN	Ean 13
22514405		590056207529

Our meats derive from animals which are acknowledged as fit for human consumption in accordance with the existing health legislation and bear the EC identification number of the production establishment.

Our meats undergo the inspections provided for by the company self-monitoring programme, as well as the inspections at the time of receipt and/or processing provided for by the company quality system.

	1. PRODUCT IDENTIFICATION
PRODUCTION ESTABLISHMENT AND IDENTIFICATION BRANDS	Sokołów S.A.
PHISICAL STATE AND STORAGE TEMPERATURE	Temperature of storage between 0°C- +5°C.
EXPIRY DATE	35 days
	Single element vacuum packed into a shrinkable bag, labeled, packed in a cardboard box up to about 20 kg. Carton covered with collective labels, labels with the veterinary number of the plant and belts in two places
	Element obtained from the upper section of the abdominal-lumbar part of the hind quarter from young cattle, cut off from the front side between the last and penultimate thoracic vertebra, from the back side between the last lumbar vertebrae and the first sacral vertebrae. Boneless joint, without intercostal muscles, fat cover and chain left. Consistency-firm, elastic. Sensory details - typical for beef cooled meat. Characteristic flavor, typical for beef meat, unacceptable untypical flavor. Boneless joint, weight of element 4-5 kg

TRACEABILITY SYSTEMS	2. LABELLING - TRACEABILITY
TRACEABILITY SYSTEMS	Labelling of beef in compliance with the EC Regulations 1760/2000 and 1169/2011 Traceability form attached to the transport document
INNER PACKAGE LABEL (please indicate all the information provided on the label)	SOKOŁÓW S.A. Born in: Poland Reared in: Poland Slaughtering in: Poland PL 12630215 WE Deboning in: Poland PL 12630215 WE Batch nr: Packing date: Purchased chilled. Keep refrigerated at max. 5°C. Best before: Purchase frozen. Keep frozen at max18°C. Best before:
OUTER PACKAGE LABEL (please indicate all the information provided on the label)	SOKOŁÓW S.A. Born in: Poland Reared in: Poland Slaughtering in: Poland PL 12630215 WE Deboning in: Poland PL 12630215 WE Batch nr: Packing date: Purchased chilled. Keep refrigerated at max. 5°C. Best before: Purchased frozen. Keep frozen at max18°C. Best before: Youngbeef striploin 3 ribs, cap on, incl. sirloin, 4-5 kg Net weight: Production date: Batch/LOT: Index:



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	3. PRODUCT CHARACTERISTICS
EXTERNAL APPEARANCE	The meat color from bright red to red. The fat color from white to creamy. Consistency-firm, elastic.
INTERNAL APPEARANCE	The meat color from bright red to red. Consistency – firm, elastic.
MEAT TEXTURE WHEN SLICED	Firm, elastic
ODOUR	Typical for beef cooled meat. Characteristic flavor, typical for beef meat, unacceptable untypical flavor
TASTE	•
PH	•
GMOs	The products does not contain GMO ingredients.
ALLERGENS	The products does not contain allergens.

4. PACKAGING		
TYPE OF FOOD CONTACT MATERIAL	Shrink bag	
PIECES PER PACKAGE	1 pieces	
NET WEIGHT OF PIECE / PACKAGE (Kg)	4-5 kg	
PACKAGES PER BOX (CARTON OR CASE)	About 20 kg	
PACKAGE DIMENSIONS	584x349x142 mm	
BOXES PER LAYER	4 boxes	
LAYERS PER PALLET	8 layers	

5. PHOTO OF THE INNER PACKAGE LABEL AND OUTER PACKAGE LABEL

(Please provide photo of the label on the inner package)

package)

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(Please provide photo of the label on the outer package)

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STAMP AND SIGNATURE



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18.00.2018 TECHNOLOG

Sylwia Śmietana

DYREKTOR DS. PRODUKCJI Z-CA DYREKTORA ZAKŁADU

Agnieszka Zachwieja