



MARKETING

A standard 8 rib rack is removed between the 4th&5th rib&12th&13th ribs. Flaps are removed by a straight cut parallel to the back bone at 75mm from the loin eye measured from the loin end. Chine and feather bones and paddywack and cap are removed, prior to cleanly water frenching 40mm from rib ends.

Nutrition Facts

13 Servings per container

Serving Size	Whole Cut
Amount Per Serving	
Calories	237
% Daily Value*	
Total Fat 18.5 g	%
Saturated Fat 7.4 g	%
Trans Fat 1.2 g	
Cholesterol 66 mg	%
Sodium 61.1 mg	%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
55707	09400008557079	10/2.8 LB				
Brand	Brand Owner	GPC Description				
Ovation	Marx Meat	Lamb - Unprepared/Unprocessed				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
28 LBR	28 LBR	Yes	New Zealand	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
22 INH	8 INH	7 INH	0.71 FTQ	12x02	618 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Keep frozen at -18 Celcius-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Bone In Rib Frenched 4 Rib

Ovation

1101554 - Lamb Rack Frenched 4 Rib 12 oz

Ovation Bone in Rack Frenched 4 Rib



PREPARATION & COOKING SUGGESTIONS

Cook thoroughly.

SERVING SUGGESTIONS

Cook thoroughly.

MORE INFORMATION