



MARKETING

A 1 rib bone in saddle is removed from the carcass between the 12th & 13th rib and below the round of the aitch bone. Saddle is then deboned (by either hand or machine) and both fat cap and silverskin are removed, avoiding damage to the loin eye. Trim any fat and loose pieces and square ends.

PRODUCT SPECIFICATIONS						
Code		GTIN		Pack Description		
55709		09400008557093		24/16 OZ		
Brand	Brand Owner		GPC Description			
Ovation	Marx Meat		Lamb - Unprepared/Unprocessed			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
24 LBR	24 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	475 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'; INHI = '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

Nutrition Facts

4 Servings per container

Serving Size

Whole Cut

Amount Per Serving

Calories

121

% Daily Value*

Total Fat 4 g

%

Saturated Fat 1.3 g

%

Trans Fat 0.1 g

Cholesterol 66 mg

%

Sodium 60.1 mg

%

Total Carbohydrates 0 g

0%

Dietary Fiber 0 g

0%

Total Sugars 0 g

Includes 0 g Added Sugars

0%

Protein 21.4 g

Vitamin D 0.03 mcg

%

Calcium 4.2 mg

%

Iron 1.5 mg

%

Potassium 367.6 mg

%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Ovation Boneless Striploin Skinless

Ovation

1101694 - Lamb Striploin Boneless

Ovation Boneless Strip loin Skinless



PREPARATION & COOKING SUGGESTIONS

Cook thoroughly.

SERVING SUGGESTIONS

Cook thoroughly.

MORE INFORMATION