



Technical Specification

ET-PRO-006

Version Nº: 04

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Bife Ancho S/ tapa – Cube Roll – UE (EYCKELER)

Emisión Date:
28/12/2017

Revisión Date:
14/06/2022

1. Product

Cube Roll

a. Item number

1011

b. Details of the cut

> It is located in the dorsal region. Limit towards cranial with the needle, towards caudal with the narrow steak and towards ventral with the portion corresponding to the roast.

> This cut is integrated by the long dorsal, dorsal multifidus, spine and long costal muscles.

CHARKING

Features

> The wide back muscles and the thoracic trapezius that correspond to the top of the steak should be removed.

> The cord must be removed in its entirety. > The aponeurosis that wraps the main muscle in its upper face should be peeled. > The vein of fat that unites both muscles must be reduced, without completely eliminating it.

> The ends should be matched with straight cuts, removing sawdust that may remain from the quartering.

2. Origin

a. Rearing

b. Slaughter

Establishments authorized by SENASA of the provinces of Cordoba, Santa Fe and Santiago del Estero

Logros S.A.- Official Establishment Nº 4069

3. Sensing / Características

a. Appearance

b. Colour

c. Odor

d. Consistency

e. Taste

Lean cut with thin streaks of fat.

Bright red
Fat: White to slightly yellowish

Distinctive

Distinctive

No defined flavor

4. Declaration

Logros S.A. (Official Establishment Nº 4069) guarantees that its products come from cattle only, coming from establishments authorized by SENASA.

In addition, it is guaranteed that none of the following species is slaughtered or processed: equine, porcine or avian.



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5. Gtin / Seal

a. Single piece

b. Carton

In process

In process

6. Microbiologibal Values / pH

pH: < 5.9	ANALYSIS	LIMIT	UNITY
	Total Viables Count 37°C	1000000	Ufc/g
	Enterobacteria	500	Ufc/g
	S. Aureus	100	Ufc/g
	Escherichia coli	10	Ufc/g
	Salmonella	ABSENCE IN 25 g	Absence / Presence In 25 g

7. Notes on the packaging

> Each court must present an individual label (PAI) with the following information:

- Name, Official Number and address of the establishment.
- Court of the front or rear quarter as appropriate.
- Denomination of the cut.
- Conditions of conservation.
- Dates of slaughter, production and expiration.
- Troop number.

> If requested by the client, an additional label with information about it will be added.

> The labels must always be placed in the same place of the cut, to optimize the presentation of the box.

> The bag must be properly sealed and heat shrunk for an optimal presentation of the cut.

> Each box must present a Romaneo label with the following information:

- Denomination of the cut.
- Court of the front or rear quarter as appropriate.
- Dates of Production, Slaughter and Expiration.
- Number of Courts.
- Gross and Net Pesos.
- Taras de Caja y Bolsa.
- Troop / s (indicating number of cuts per troop)
- Counter-brand

> A self-adhesive UE label with cutting designation must be attached.

> EU safety belts with No. of Establishment must be placed.

> A stamp with the letters "SC" (Special Cuts) must be placed.

> The box must present the Conservation Tº Indication.

> If requested by the client, an additional selfadhesive label with information about it or a specific box will be added.



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8. Type of packaging (single piece / carton)

- First use Cryovac 250 x 500 bag, 7-layer structure with PVDC as barrier layer for O2
- Corrugated cardboard bottom 600 mm x 400mm x 150mm (length x width x height) of first use.
- Virgin poly bag 1100 mm x 700 mm (30 microns)
- Corrugated cardboard corner 800 mm x 145 mm
- Corrugated cardboard cover

a. Number of pieces / carton

8 to 10 pieces per box

9. Weight: unit weight / carton weight / pallet factor

-

10. Gross / net / tare consumer unit [kg] (Unidad de consumo bruto / neto / tara [kg])

- Gross weight: 2.36 Kg
- Net weight: 2.34 Kg
- Weight Bag + Label: 0.014 Kg

11. Gross / net / tare carton unit [kg]

- Gross weight: 24.95 Kg
- Net weight: 23.66 Kg
- Carton weight: 1.15 Kg
- Weight Bag + Labels: 0.140 Kg

The net and gross weight values are by way of example. They may vary depending on the cut.

12. Length / width / height of carton [cm]

60 cm x 40 cm x 15 cm

13. Storage temperature

Chilled (-1°C / 2°C)

14. Transport temperature

Chilled (-1°C / 2°C). The container is set at -1.4 °C.

15. Minimum shelf life

120 days from the date of production



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16. Genetic Engineering Policy

Logros S.A. ensures that the products produced in our facilities comply with EU regulations 1829/2003 and 1830/2003.

The products of Logros S.A. they are not genetically modified and do not come from raw materials or from genetically modified microorganisms.

There is also no risk of cross contamination with genetically modified products.

17. Allergenic ingredients

Logros S.A. (Establishment Official Number 4069) guarantees that the product conforms to current technical specifications and has been processed and controlled in such a way as to ensure the absence of foreign bodies, such as glass, metals, allergens, pesticides or other toxic or poisonous substances and that it is free of TACC and contaminants not allowed.

18. Nutritional Values

Portion: 1 piece 100 g.

Servings Per Container: Approximate 25

	100 g	Per portion	%VD(*)
Energetic value	199 Kcal	199 Kcal	9%
Carbohydrates available	0.0 g	0.0 g	0%
Total sugars	0.0 g	0.0 g	-%
Proteins	12.5 g	12.5 g	25%
Total fats	16.6 g	16.6 g	22%
Saturated fats	8.3 g	8.3 g	33%
Monounsaturated fats	7.8 g	7.8 g	-%
Polyunsaturated fats	0.5 g	0.5 g	-%
Trans fat	0.2 g	0.2 g	-%
Cholesterol	64.0 mg	64.0 mg	21%
Dietary fiber	0.0 g	0.0 g	0%
Calcium	0.0 mg	0.0 mg	0%
Sodium	112.0 mg	112.0 mg	5%
Iron	3.0 mg	3.0 mg	21%



LOGROS S.A.

CARNES ARGENTINAS

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19. Label of the single piece and cardboard



1212066	Bife Ancho S/Tapa	Fecha de Faena Datum der Aufgabe/Trop Slaughtering Date/Trop	Tropa Cantidad Betrag Quantity
001	Cube Roll Cap Off Entrecôte	23/08/2018	201658 10
201658	Carne Bovina entriada sin Hueso – Corte del Cuadro Delantero Gekühltes rindfleisch ohne knochen – Teilstück Vom Vorderende Chilled Boneless beef – Forequarter cut	Fecha Elaboracion Produktion Datum Elaboration Date	
DE	002	27/08/2018	
18 0662	Carne Bovina entriada sin Hueso – Corte del Cuadro Delantero Gekühltes rindfleisch ohne knochen – Teilstück Vom Vorderende Chilled Boneless beef – Forequarter cut	Fecha Elaboracion Produktion Datum Elaboration Date	
102	Cantidad – Betrag – Quantity 10		
	Peso Bruto – Bruttogewicht! Gross Weight	24.95 Kg	
	Peso de Caja – Tara Verpackung Box Weight	1.15 Kg	Fecha de Vencimiento – Ablaufdatum Expiration Date
	Peso de Recambio Tara Exchange Bag Weight!	0.14 Kg	25/12/2018
	Conservar a – Lagerung bei Keep At		
	Peso Neto – Bruttogewicht Net Weight	23.66 Kg	Conservar Entre – 1° y 2° C Keep Between – 1° and 2° C
	ELABORADO POR: ESTABLECIMIENTO N° OFICIAL 4009		
	LOGROS S.A. Ctra. San José s/n 9000 – 9000 ESCOBEDO – CORRIENTES – ARGENTINA Tel. (0362) 440300 – 440300		
	890035140400*		

20. Photo of the goods

