

10040734 LAMB RACK FRENCHED 75MM



Report Version: 12
Report Date: 08/08/2025
Status: Approved / Active

BONE IN LAMB
RACK FRENCHED

Basic Information

PROGRAM:	STANDARD	YIELD:	5.5%
CLIENT:	ALEX EYCKELER		
INTENDED MARKET:	Germany		

Grading Information

GRADING ATTRIBUTES:	NFA		
TICKET GRADE:	F1N; F2N; F3N; P1N; P2N; P3N; Y1N; Y2N; Y3N		
MIN CCS WEIGHT:	1	MAX CCS WEIGHT:	22.5
ORIGINAL GRADE:		INTERNAL GRADE:	
MIN GR (CCS) / MIN FAT (PROD):		MAX GR (CCS) / MAX FAT (PROD):	

Processing Instructions

Remove rack from shoulder by a cut through the 4th and 5th or 5th and 6th ribs.
Remove loin cutting through the tip of 12th rib leaving a small portion of the 13th rib attached to the rack.
Remove flap 75mm (+5mm) from eye at both ends of the rack.
Remove chine bone.
Remove fat cap, including paddywack starting from the base of the eye ensuring membrane stays on rack.
French line to be 40mm (+5mm) from eye at both ends of the rack.
Remove all meat and fat from ribs with water frencher.
All ribs must be clean.
Full 8 ribs to be above frenching line.
Partial 13th rib is to remain under the french line and not be counted as a rib.
If first rib at shoulder end is partial, it is required to be removed.
If rack is 9 ribs, then rib at shoulder end to be removed.

Variation from Specification

Notes and Comments

UN 455G

Specific Packaging Instructions

Interweave two racks of similar length with ribs inwards and place into a bag.
7 rib racks are acceptable.
Pack 20 packs, vertically per carton.

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Paddywack/chine removed, ensure eye meat is not cut



Cap removal, membrane remains on



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Packing/Carton Attributes

PIECES PER PACK:	2	PACKS PER CARTON:	20
MIN PIECE WEIGHT:		MAX PIECE WEIGHT:	
MIN PACK WEIGHT:	0.4000	MAX PACK WEIGHT:	0.9100
MIN CARTON WEIGHT:	10.0000	MAX CARTON WEIGHT:	27.2000
FIXED CARTON WEIGHT:	0.0000	FIXED PACK WEIGHT:	0.0000

Expiry Dates

EXPIRY DAYS:	1095
AIR EXPIRY DAYS:	
EXPIRY DAYS 2:	
AGEING PERIOD DAYS:	
EXPIRY DATE FROM SLAUGHTER:	YES

Bill of Materials

MFG.LOCATION	CODE	DESCRIPTION	TYPE	COUNT	ITEM TARE	TOTAL TARE
A01, A02, A03, A07, A08, A09	20001503	LAMB RACK FRENCHED		40	0.000	0.000
A01, A02, A03, A07, A08, A09	70000000	MPI Label	SHIP	1	0.000	0.000
A01, A02, A03, A07, A08, A09	70000005	Moisture Tare Pack 5g	PACK	20	0.005	0.100
A01, A02, A03, A07, A08, A09	70013535	STRAP PP 12MM PREM GRADE 3000M CLEAR	SHIP	1	0.020	0.020
A01, A02, A03, A07, A08, A09	70023178	LABEL ADHS THERM PLAIN 90X150MM 1000 ROLL	SHIP	1	0.000	0.000
A01, A02, A03, A07, A08, A09	70026295	BAG VAC PER ASH 275X355MM 85UM TPD SS FZX	PACK	20	0.018	0.360
A01, A02, A03, A07, A08, A09	70027765	LABEL ADHS THERM 75X100MM 1000 ROLL	PACK	20	0.000	0.000
A01, A02, A03, A07, A08, A09	70027934	CASE BSE SL CHILLED PLAIN 500X330X200MM 65B C205B	CARTON	1	0.635	0.635
A01, A02, A03, A07, A08, A09	70027943	CASE LID 4CNRI AGL 525X348X200MM 30E C205L	CARTON	1	0.355	0.355
				Pack	0.023	0.460
				Carton		0.990
				Pack/Carton Total		1.450
				Ship		0.020
				Total Tare		1.470

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Pack Label Information

Label design name: ASHLEY FZN	Packaging Code: 27765
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Additional Pack Label Information

Apply label opposite side to logo.
Article Number: 283082

10040734 LAMB RACK FRENCHED 75MM



(01)99401040407349
(3103)000400
(15)280804
(10)005218



LAMB RACK FRENCHED/DEEP FROZEN
LAMMCARRE MIT KNOCHEN/TIEFGEFROREN
LAMSKROON MET BEEN/DIEPGEVROREN

BEI -18°C. (TIEFKÜHLTRUHE ODER***-FACH) MINDESTENS
HALTBAR BIS (SIEHE UNTEN). AM BESTEN IM KÜHLSCHRANK

AUFTAUEN. NACH DEM AUFTAUEN NICHT WIEDER EINFRIEREN.
NICHT ZUM ROHVERZEHR GEEIGNET. VOR DEM VERZEHR GUT
DURCHERHITZEN. URSPRUNG: NEUSEELAND

BEST BEFORE (BELOW) WHEN STORED AT -18°C (DEEP FREEZE
OR *** FRIDGE). BEST IF THAWED INSIDE FRIDGE. DO NOT
REFREEZE. NOT SUITABLE FOR RAW CONSUMPTION.
HEAT WELL BEFORE CONSUMPTION. ORIGIN: NEW ZEALAND

BIJ VOORKEUR TE GEBRUIKEN VOOR (ZIE ONDERSTAANDE)
INDIEN OPGESLAGEN BIJ EEN TEMPERATUUR VAN -18°C.
(DIEPVRIESKAST OF***-VAK) BIJ VOORKEUR IN DE KOELKAST
ONTDOOIEN. NIET OPNIEUW INVRIEZEN.
NIET GESCHIKT VOOR RAUWE CONSUMPTIE. GOED VERWARMEN
VOOR CONSUMPTIE. HERKOMST: NIEUW-ZEELAND

FROZEN ON / EINGEFROREN AM / INGEVROREN OP:
PRODUCT OF NEW ZEALAND - KEEP FROZEN

06-08-2025

40734 01 5218 MEXXX

BEST BEFORE DATE:
04-08-2028

LOT# 0 5218



2 830827 004008

NET WEIGHT

0.400 kg

PREPARED FOR: ALLIANCE GROUP LIMITED, INVERCARGILL, NEW ZEALAND
Alexander Eyckeler GmbH, Düsseldorf Straße 16, D-40699 Erkrath, Germany

10040734 LAMB RACK FRENCHED 75MM

Carton Label Information

Label design name: MALT FROZEN	Packaging Code: 23178
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Additional Carton Label Information



(01)99401040407349(11)250806(3102)001860(21)011736XX5218

BONE IN LAMB
RACK FRENCHED
LAMB RACK FRENCHED/DEEP FROZEN
LAMMCARRE MIT KNOCHEN/TIEFGEFROREN
LAMSKROON MET BEEN/DIEPGEVROREN
CARRE D'AGNEAU AVEC OS/SURGELE

PRODUCT OF NEW ZEALAND ORIGIN: NEW ZEALAND
GROSS WEIGHT 20.07 Kg TOTAL TARE 1.470 Kg



PREPARED FOR
ALLIANCE GROUP LTD
INVERCARGILL, NEW ZEALAND
PREPARED BY: ALLIANCE GROUP LIMITED
FULL ADDRESS MEXXX
FULL ADDRESS
FULL ADDRESS
FULL ADDRESS

SLAUGHTER/PRODUCTION DATE 05 AUG 2025
PACKED ON 06 AUG 2025
FROZEN ON 06 AUG 2025
BEI - 18°C MINDESTENS HALTBAR BIS 04 AUG 2028

40734

Keep Frozen

Alexander Eyckeler GmbH, Düsseldorf/er Straße 16, D-40699 Erkrath, Germany

NET MEAT WEIGHT

41.0 lb

18.60 kg



(01)99401040407349(3103)018600
(15)280804(10)005218

ORDER

1815HR 01
5218 3636XX

LOT# 0 5218

Batch Label Information

Additional Loadout Label Information

Label design name: CROATIA	Packaging Code: 23178
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Market Eligibility

Mfg Location	Eligible Country	Ineligible Country	Eligible Country with Exception
Lorneville	EU; JP; NZ	GB	
Levin	EU; JP; NZ	GB	
Dannevirke	EU; JP; NZ	GB	
Nelson	EU; JP; NZ	GB	
Smithfield	EU; JP; NZ	GB	
Pukeuri	EU; JP; NZ	GB	

Generic Packaging Instructions

Approved Foreign Translation

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History

CHANGE TYPE	FIELD NAME	BEFORE VALUE	AFTER VALUE	MODIFIED DATE
Modify	Additional Carton Label Information:	German Month Expiry Date (3 years or 1095 days)		15/04/2025 11:42:44 AM
Modify	Additional Pack Label Information:	CUT OPPOSITE LOGO ASHLEY FZN German Month Expiry Date (3 years or 1095 days) Product label applied to rib side opposite logo label 27765	Apply label opposite side to logo. Article Number: 283082	15/04/2025 11:42:35 AM
Modify	BUTCHERY_INSTR	Remove rack from shoulder by a cut through the 4th and 5th or 5th and 6th ribs. Remove loin cutting through the tip of 12th rib leaving a small portion of the 13th rib attached to the rack. Remove flap 75mm from eye at both ends of the rack. Remove chine bone. Remove fat cap, including paddywack starting from the base of the eye ensuring membrane stays on rack. French line to be 25mm (+5mm) from eye at both ends of the rack. Remove all meat and fat from ribs with water frencher ensuring all ribs are clean. Full 8 ribs to be above frenching line. Partial 13th rib is to remain under the french line and not be counted as a rib. If first rib at shoulder end is partial, it is required to be removed. If rack is 9 ribs then rib at shoulder end to be removed.	Remove rack from shoulder by a cut through the 4th and 5th or 5th and 6th ribs. Remove loin cutting through the tip of 12th rib leaving a small portion of the 13th rib attached to the rack. Remove flap 75mm (+5mm) from eye at both ends of the rack. Remove chine bone. Remove fat cap, including paddywack starting from the base of the eye ensuring membrane stays on rack. French line to be 40mm (+5mm) from eye at both ends of the rack. Remove all meat and fat from ribs with water frencher. All ribs must be clean. Full 8 ribs to be above frenching line. Partial 13th rib is to remain under the french line and not be counted as a rib. If first rib at shoulder end is partial, it is required to be removed. If rack is 9 ribs, then rib at shoulder end to be removed.	28/03/2025 12:40:18 PM
Modify	PKG_INSTR	Interweave two racks of similar length with ribs inwards and place into a bag 7 rib racks are acceptable Pack 20 packs, vertically per carton	Interweave two racks of similar length with ribs inwards and place into a bag. 7 rib racks are acceptable. Pack 20 packs, vertically per carton.	13/03/2025 13:42:49 PM

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Modify	BUTCHERY_INSTR	<p>REMOVE RACK FROM SHOULDER BY A CUT THROUGH THE 4TH AND 5TH OR 5TH AND 6TH RIBS</p> <p>REMOVE LOIN CUTTING THROUGH THE TIP OF 12TH RIB LEAVING A SMALL PORTION OF THE 13TH RIB ATTACHED TO THE RACK</p> <p>REMOVE FLAP 75MM FROM EYE AT BOTH ENDS OF THE RACK REMOVE CHINE BONE</p> <p>REMOVE FAT CAP, INCLUDING PADDYWACK STARTING FROM THE BASE OF THE EYE ENSURING MEMBRANE STAYS ON RACK</p> <p>FRENCH LINE TO BE 25MM + 5MM FROM EYE AT BOTH ENDS OF THE RACK REMOVE ALL MEAT AND FAT FROM RIBS WITH WATER FRENCHER. ALL RIBS MUST BE CLEAN. FULL 8 RIBS TO BE ABOVE FRENCHING LINE. PARTIAL 13TH RIB IS TO REMAIN UNDER THE FRENCH LINE AND NOT BE COUNTED AS A RIB IF FIRST RIB AT SHOULDER END IS PARTIAL, IT IS REQUIRED TO BE REMOVED. IF RACK IS 9 RIBS THEN RIB AT SHOULDER END TO BE REMOVED</p>	<p>Remove rack from shoulder by a cut through the 4th and 5th or 5th and 6th ribs. Remove loin cutting through the tip of 12th rib leaving a small portion of the 13th rib attached to the rack.</p> <p>Remove flap 75mm from eye at both ends of the rack. Remove chine bone. Remove fat cap, including paddywack starting from the base of the eye ensuring membrane stays on rack. French line to be 25mm (+5mm) from eye at both ends of the rack. Remove all meat and fat from ribs with water frencher ensuring all ribs are clean. Full 8 ribs to be above frenching line. Partial 13th rib is to remain under the french line and not be counted as a rib. If first rib at shoulder end is partial, it is required to be removed. If rack is 9 ribs then rib at shoulder end to be removed.</p>	13/03/2025 13:42:49 PM
Add	DM_LINE_ID		6	25/06/2024 23:20:17 PM
Add	FIELD2		A09	25/06/2024 23:20:17 PM
Add	FIELD3		EU; JP; NZ	25/06/2024 23:20:17 PM
Add	FIELD4		GB	25/06/2024 23:20:17 PM
Add	DM_LINE_ID		5	25/06/2024 23:20:15 PM
Add	FIELD2		A08	25/06/2024 23:20:15 PM
Add	FIELD3		EU; JP; NZ	25/06/2024 23:20:15 PM
Add	FIELD4		GB	25/06/2024 23:20:15 PM
Add	DM_LINE_ID		4	25/06/2024 23:20:14 PM

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Add	FIELD2		A07	25/06/2024 23:20:14 PM
Add	FIELD3		EU; JP; NZ	25/06/2024 23:20:14 PM
Add	FIELD4		GB	25/06/2024 23:20:14 PM
Add	DM_LINE_ID		3	25/06/2024 23:20:13 PM
Add	FIELD2		A03	25/06/2024 23:20:13 PM
Add	FIELD3		EU; JP; NZ	25/06/2024 23:20:13 PM
Add	FIELD4		GB	25/06/2024 23:20:13 PM
Add	DM_LINE_ID		2	25/06/2024 23:20:11 PM
Add	FIELD2		A02	25/06/2024 23:20:11 PM
Add	FIELD3		EU; JP; NZ	25/06/2024 23:20:11 PM
Add	FIELD4		GB	25/06/2024 23:20:11 PM
Add	DM_LINE_ID		1	25/06/2024 23:20:10 PM
Add	FIELD2		A01	25/06/2024 23:20:10 PM
Add	FIELD3		EU; JP; NZ	25/06/2024 23:20:10 PM
Add	FIELD4		GB	25/06/2024 23:20:10 PM
Modify	Intended Market		DE	22/05/2024 10:49:16 AM
Modify	FIELD3	EU; NZ	EU; JP; NZ	11/01/2023 07:47:01 AM
Modify	FIELD3	EU; NZ	EU; JP; NZ	11/01/2023 07:47:01 AM
Modify	FIELD3	EU; NZ	EU; JP; NZ	11/01/2023 07:47:01 AM
Modify	FIELD3	EU; NZ	EU; JP; NZ	11/01/2023 07:47:01 AM
Modify	FIELD3	EU; NZ	EU; JP; NZ	11/01/2023 07:47:01 AM
Modify	FIELD3	EU; NZ	EU; JP; NZ	11/01/2023 07:47:01 AM

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