SPECIALTY MEATS VENISON SPEC SHEET



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New Zealand has led the field globally as one of the main countries to breed, grow, feed, process and export premium farmed venison.

Specialty Meats natural tender venison is raised naturally without hormones or steroids on the fresh open pastures of New Zealand.

Most deer are farmed in New Zealand's mountainous regions with vast fields stretching over hundreds of acres. they are never kept in feedlots or confined spaces.

As Cervena® venison, the animals are 3 years and under, have access to pasture all year round, and come from farms that are compliant with the industry quality assurance standards.

Quality and consistency of taste and tenderness are ensured They live primarily on grass and hay, and are never housed: through processing in accordance with strict industry-agreed standards.

PRODUCT SPECIFICATION			
Product Description	VENISON STRIPLOIN		
Product Code	56400		

Bone-in or Boneless	Boneless	Country of Origin	New Zealand
Preservation State	Frozen	Prepared for	Export
Preservation Temperature	-18.0 to -20.0 °C	Grade	U3 + child eligible O3
Pack Type	Vacuum-packed	Feeding	Grass-fed
Expiry Days	3 Years	Grazing	Free Range
Quality Mark	Cervena®	Cut Yield	1.0%
HS Code	02089060	Pieces Per Bag	1
NCM Code	0208.90.00	Avg. Piece Weight	500 - 700 g

PREPARATION IMAGE

Boneless striploin, silverskin on.

- A. Striploin is removed from the forequarter between the 2nd and 3rd ribs at the neck end through to the cushion between the 1st and 2nd vertebrae from the leg end.
- B. All bone fragments, loose pieces and discoloured membrane removed.
- C. Cap and chain removed from the muscle down to silverskin.
- **D.** Striploin is completely trimmed of fat, bloodstains, discoloured membrane and loose pieces.



