# SPECIALTY MEATS VENISON SPEC SHEET



NZBN 9429048706209 | Export License SM71 | Ph: +64 21 418 649 | E: sales@specialtymeats.co.nz

#### 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 live primarily on grass and hay, and are never housed: through processing in accordance with strict industry-agreed 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 standards.

## **PRODUCT SPECIFICATION**

#### VENISON BONELESS LOIN

56300

**Product Description** Product Code

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	3.3%
HS Code	02089060	Pieces Per Bag	1
NCM Code	0208.90.00	Avg. Piece Weight	1.8 - 2.8 kg

## PREPARATION

Boneless loin, silverskin on. Derived from 11-rib saddle.

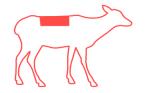
A. Whole length striploin removed from forequarter between the 2nd and 3rd ribs at the neck end through to cushion between vertebrae from leg end.

B. At the Ilium, curved knife cut taken towards the rump across the surface of the Aitch bone creating a semi-circular cut at the base of the striploin.

C. Striploin removed cleanly in one complete piece.

D. All bone fragments, loose pieces and discoloured membrane removed.

E. Cap and chain remain intact on the muscle.





### **IMAGE**