

Canadian Rangeland Bison & Elk

ELK FLAP MEAT (Bavette)

Item Number # 2016

Product description: ELK Flap Meat



| | |
|-----------------|---|
| SPEC | • Weight: Average 15kg or 33 lbs catch weight |
| | • Packaged: 6 bags per case, 3 pcs per bag |
| LAYOUT | • Styling: Whole Muscle Cut |
| | • Primal Cut: Bavette |
| | • Scale label: label applied outside the box |
| BAG INF | • Type of Pack: Bulk/Cryo vac/ Catch Weights |
| | • Bag WINPAK CFIA approval File #WO27 |
| Temp | • Shelf Life: 60 days |
| | • Box or case: L 24" x W 16" x D 5.5" |
| Microbiological | • Storage temperature: FRESH Refrigerated (- 1.5 °C to 2 °C) |
| | • Third Party Audit: SGS 100% Hormone & Antibiotic Free |
| | • E-Coli: 0157:H7 - NEGATIVE |
| | • Salmonella: Carcass Testing - NEGATIVE |

Office#: 1-877-844-2231

email: info@rangelandbison.ca

