

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.

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.

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: they are never kept in feedlots or confined spaces.

Quality and consistency of taste and tenderness are ensured through processing in accordance with strict industry-agreed standards.

PRODUCT SPECIFICATION

Product Description	VENISON FRENCHED RACK, 8-RIB
Product Code	55310

Bone-in or Boneless	Bone-in	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	1.7%
HS Code	02089060	Pieces Per Bag	1
NCM Code	0208.90.00	Avg. Piece Weight	0.9 - 1.2 kg

PREPARATION

IMAGE

Bone in 8-rib frenched rack 90 mm, silverskin and side muscle on.

- Pre trim performed, then cut between the 3rd and 4th rib from neck end of the carcass.
- Further cut made 8 ribs down between the 11th and 12th ribs.
- Shortloin removed, flap removed at 90mm from the eye of the loin / rack parallel to the backbone.
- Chine and feather bones removed to give 2 8-rib racks.
- Rib length trimmed to 90mm from the eye of the muscle. Ribs frenched back to the eye muscle.

