

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.

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 DESKINNED LEG, 4 CUT
Product Code	50130

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	10.0%
HS Code	02089060	Pieces Per Bag	4 (1 leg set)
NCM Code	0208.90.00	Avg. Piece Weight	5.0 - 7.0 kg per leg set

PREPARATION

Boneless 4-cut hind leg, deskinning with all silverskin and sinew removed. Derived from the four main hind primal muscles.

- A. Cap removed from topside and completely silverskinned.
- B. Knuckle has the cap removed then completely silverskinned.
- C. Outside removed to include cap from rump but excluding shank muscle. Silverskin removed.
- D. Rump removed of all skin and silverskin, one muscle.

IMAGE

