

+ SEMICOOKED BEEF OMASUM

It constitutes one of the three pre-stomachs of bovines. The interior presents folds in a laminar shape that resembles a booklet. The cooking is done in the abattoir where it remains 40 to 45 minutes in water at 90°C. The shell and leaves are clean and free of any ingestion traces. Slightly brownish white color.



Weight

Gross weight: 10.5kg.
Net weight: 10kg.

Primary packaging

Low density polyethylene sheet approved by SENASA.

Secondary packaging

30 cm x 40cm x 10cm corrugated fiberboard box.

Labeling

Self-adhesive label on the box front.

Expiration date

18 months at -18°C from manufacturing date.

Product use

Cooked foods.

