

+ BEEF HONEYCOMB

It constitutes one of the three pre-stomachs of bovines. Its internal face presents folds in the form of cells that gives it the name of reticulum or net. Cooking is done at the abattoir where it remains for 20 minutes in water at 90°C. It comes defatted, without traces of towel meat. 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.

