

NZBN : 9 [REDACTED]

[REDACTED] LIMITED

[REDACTED] New Zealand

TEL. : +64 [REDACTED]

WEB. : [REDACTED].COM

100% MADE OF NEW ZEALAND

Date: 16. MARCH 2023

PRODUCT DATASHEET FOR BEEF OMASUM 牛百叶产品数据表

PRODUCT: NEW ZEALAND BEEF OMASUM

主要产品:新西兰牛百叶

Description 产品描述:

Beef omasum, also known as bible tripe, is a part of the cow's stomach that is rich in protein and low in fat. It is considered a delicacy in many cultures and is commonly used in soups, stews, and other dishes.

牛百叶，也被称为圣经牛肚，是牛胃的一部分，富含蛋白质和低脂肪。在许多文化中，它被认为是一种美味，通常用于汤、炖菜和其他菜肴中。

Grade 等级:

The beef omasum being shipped from New Zealand to China is the best grade available, selected for its high quality and premium taste.

从新西兰运往中国的牛百叶是现有的最好的等级，以其高品质和优质的口感被选中。

Origin 原产地:

The beef omasum is sourced from carefully selected farms in New Zealand that adhere to strict animal welfare and food safety standards.

牛百叶来自新西兰精挑细选的农场，严格遵守动物福利和食品安全标准。

[REDACTED] ER's Signature 卖方的签名

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BUYER's Signatures [REDACTED]

Processing 加工处理:

The beef omasum is processed in modern facilities using state-of-the-art equipment and technology, ensuring the highest levels of quality and hygiene.

牛百叶在现代化设施中使用最先进的设备和技术进行加工，确保最高水平的质量和卫生。

Shipping 运输:

The beef omasum is shipped in refrigerated containers to maintain its freshness and quality during transit.

为了在运输过程中保持其新鲜度和质量，牛百叶是用冷藏集装箱运输的。

Specifications 规格:

- | | |
|--|-----------------------------|
| • Type: Beef omasum • | 类型: 牛百叶 |
| • Grade: Best | 等级: 最佳 |
| • Origin: New Zealand | 产地: 新西兰 |
| • Weight: 200-300g per piece | 重量: 200-300g/件 |
| • Packaging: 20 kg cartons | 包装: 20kg纸箱 |
| • Shelf life: 24 months when stored at - 18°C or below | 保质期: 储存在- 18°C或以下24个月 |
| • Storage conditions: Frozen at - 18°C or below | 储存条件: - 18°C或以下冷冻 |
| • Microbiological requirements: | 微生物要求: |
| o Total viable count (TVC): < 100,000 CFU/g | 总活菌数 (TVC): < 100,000 CFU/克 |
| o Escherichia coli (E. coli): < 100 CFU/g | 大肠杆菌(E.coli): < 100 CFU/克 |
| o Salmonella: Not detected | 沙门氏菌: 未检测到 |
| o Listeria monocytogenes: Not detected | 单核增生李斯特菌: 未检测到 |

Nutritional Information 营养信息:

- | | |
|-----------------|----------|
| • Protein: 25g | 蛋白质: 25克 |
| • Fat: 1g | 脂肪: 1克 |
| • Calories: 120 | 卡路里: 120 |

Usage 用法:

Beef omasum is a versatile ingredient that can be used in a wide range of dishes, including soups, stews, and curries. It is a popular ingredient in Chinese cuisine and is known for its unique texture and flavor.

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牛百叶是一种多功能的食材，可以用于各种各样的菜肴，包括汤、炖菜和咖喱。它是中国菜肴中很受欢迎的一种食材，以其独特的质地和风味而闻名。

Attributes 属性:

The beef omasum has a tender texture and a mild, slightly sweet flavor. It is carefully selected and processed to ensure that it meets the highest standards of quality and taste.

牛百叶质地鲜嫩，味道微甜。它经过精心挑选和加工，以确保它符合最高标准的质量和口味。

Final Destiny 最终用途:

The beef omasum is intended for use in the food industry in China, where it is commonly used as an ingredient in traditional dishes.

在中国，牛百叶是用于食品工业的，它通常被用作传统菜肴的配料。

Quality Assurance 质量保证:

The beef omasum is subjected to rigorous quality control checks throughout the entire production process, ensuring that it meets the highest standards of quality and safety. All products are Halal certified.

牛百叶在整个生产过程中都经过严格的质量控制检查，确保它符合最高的质量和安全标准。所有产品都经过清真认证。

PRODUCT DATASHEET FOR BEEF TRIPE

牛肚产品数据表

PRODUCT: NEW ZEALAND BEEF TRIPE

主要产品:新西兰牛肚

Description 产品描述:

Beef tripe is a nutritious and flavorful part of the cow's stomach that is commonly used in soups, stews, and other dishes. It has a unique texture and is prized for its ability to absorb flavors and spices.

牛肚是牛胃中营养丰富、味道鲜美的部分，常用于做汤、炖菜和其他菜肴。它有一种独特的质地，以其吸收味道和香料的能力而闻名。

Grade 等级:

The beef tripe being shipped from New Zealand to China is of the highest quality, carefully selected for its tenderness, flavor, and overall appearance.

从新西兰运往中国的牛肚质量上乘，其嫩度、风味和整体外观都经过精心挑选。

Origin 原产地:

The beef tripe is sourced from selected farms in New Zealand that adhere to strict animal welfare and food safety standards.

牛肚来自新西兰精选的农场，严格遵守动物福利和食品安全标准。

Processing 加工处理:

The beef tripe is processed in modern facilities using state-of-the-art equipment and technology, ensuring the highest levels of quality and hygiene.

牛肚在现代化设施中使用最先进的设备和技术进行加工，确保最高水平的质量和卫生。

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The beef tripe is shipped in refrigerated containers to maintain its freshness and quality during transit.

牛肚装在冷藏容器中运输，以保持其在运输过程中的新鲜度和质量。

Specifications 规格:

- | | |
|---|----------------------------|
| • Type: Beef tripe | 类型: 牛肚 |
| • Grade: High quality | 等级: 高品质 |
| • Origin: New Zealand | 产地: 新西兰 |
| • Weight: 20-30kg per carton | 重量: 每箱20-30kg |
| • Packaging: Plastic bags in 20 kg cartons | 包装: 塑料袋, 20kg纸箱 |
| • Shelf life: 24 months when stored at - 18 °C or below | 保质期: 储存在- 18°C或以下24个月 |
| • Storage conditions: Frozen at - 18 °C or below | 储存条件: - 18°C或以下冷冻 |
| • Microbiological requirements: | 微生物要求: |
| o Total viable count (TVC): < 100,000 CFU/g | 总活菌数(TVC): < 100,000 CFU/克 |
| o Escherichia coli (E. coli): < 100 CFU/g | 大肠杆菌(E. coli): < 100 CFU/克 |
| o Salmonella: Not detected | 沙门氏菌: 未检测到 |
| o Listeria monocytogenes: Not detected | 单核增生李斯特菌: 未检测到 |

Nutritional Information : 营养信息:

- | | |
|----------------|---------|
| • Protein: 10g | 蛋白质:10克 |
| • Fat: 2g | 脂肪:2克 |
| • Calories: 60 | 卡路里:60 |

Usage 用法:

Beef tripe is a versatile ingredient that can be used in a wide range of dishes, including soups, stews, and curries. It is a popular ingredient in Chinese cuisine and is known for its unique texture and ability to absorb flavors.

牛肚是一种用途广泛的食材，可以用于各种菜肴，包括汤、炖菜和咖喱。它是中国菜肴中很受欢迎的一种食材，以其独特的质地和吸收味道的能力而闻名。

Attributes 属性:

The beef tripe has a tender texture and a distinctive flavor that makes it a popular ingredient in many dishes. It is carefully selected and processed to ensure that it meets the highest standards of quality and taste.

牛肚质地鲜嫩，风味独特，是许多菜肴中很受欢迎的食材。它经过精心挑选和加工，以确保它符合最高标准的质量和口味。

Conditions and Shelf Life 条件和保质期:

The beef tripe must be stored at - 18°C or below and has a shelf life of 24 months when stored under proper conditions.

牛肚必须储存在- 18°C或以下，在适当条件下储存的保质期为24个月。

Microbiological Requirements 微生物要求:

The beef tripe must meet the following microbiological requirements:

牛肚必须符合以下微生物要求:

- | | |
|---|-----------------------------|
| • Total viable count (TVC): < 100,000 CFU/g | 总活菌数(TVC): < 100000 CFU /克 |
| • Escherichia coli (E. coli): < 100 CFU/g | 大肠杆菌(E. coli): < 100 CFU /克 |
| • Salmonella: Not detected | 沙门氏菌: 未检测到 |
| • Listeria monocytogenes: Not detected | 单核增生李斯特菌:未检测到 |

Quality Assurance 质量保证:

The beef tripe is subjected to rigorous quality control checks throughout the entire production process, ensuring that it meets the highest standards of quality and safety. All products are Halal certified.

牛肚在整个生产过程中都经过严格的质量控制检查，确保它符合最高的质量和安全标准。所有产品都经过清真认证。

Final Destiny 最终用途:

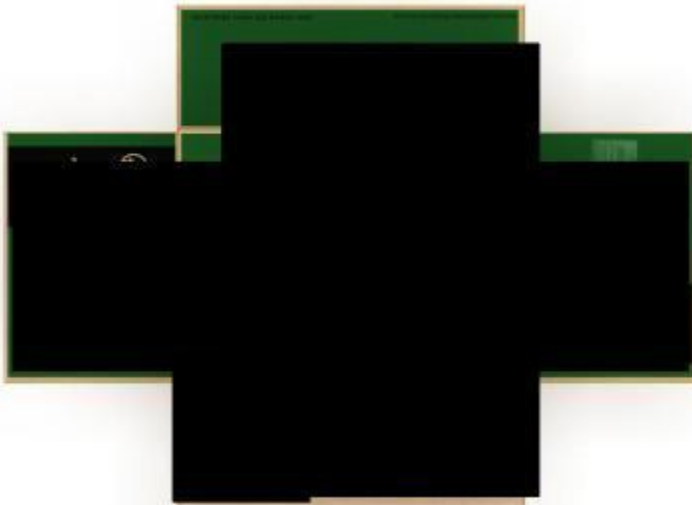
The beef tripe is intended for use in the food industry in China, where it is commonly used as an ingredient in traditional dishes.

牛肚是用于中国食品工业的，在中国，牛肚通常被用作传统菜肴的配料。

CARTONS PHOTO 纸箱照片:



MOCKUP CARTON 实物模型纸板箱:

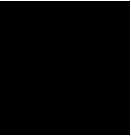


MOCKUP VACUUM PLASTIC PACK真空塑料包装模型:



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SAMPLE LABEL样品标签:



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BUYER's Signatures

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PALLET LOADING 托盘装载:

- Pallet size 托盘尺寸: 1200 mm x 1000 mm (47.24 inches x 39.37 inches)(47.24英寸× 39.37英寸)
- Pallet type 托盘类型: Standard wooden pallets 标准木制托盘
- Pallet weight capacity 托盘重量容量: Typically 1000- 1500 kg (2204-3307 lbs) depending on the specific pallet and its construction 通常1000- 1500公斤(2204-3307磅), 这取决于具体的托盘及其结构
- Pallet height 托盘高度: Generally 150-200 mm (5.91-7.87 inches) in height 一般为150- 200mm(5.91-7.87英寸)
- Carton arrangement on pallets 托盘上的纸箱排列: The cartons will be arranged in a single layer on the pallet, with no more than three cartons stacked on top of each other to avoid crushing or damage to the meat products. 纸箱在托盘上单层排列, 相互堆叠不超过3个纸箱, 以避免压碎或损坏肉类产品。
- Pallet wrapping 托盘包装: The loaded pallets will be wrapped with stretch film to secure the cartons and prevent them from shifting during transit. 装载的托盘将用拉伸膜包裹, 以固定纸箱, 防止它们在运输过程中移动。
- Temperature control 温度控制: The refrigerated containers will maintain a temperature of - 18°C (0°F) to ensure the products remain frozen during transport. 冷藏容器将保持 - 18°C (0°F) 的温度, 以确保产品在运输过程中保持冷冻状态。



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40 FOOT REFRIGERATED CONTAINER: 40英尺冷藏集装箱:

- Container type 集装箱类型: 40-foot refrigerated container (40' RF) 40英尺冷藏集装箱 (40' RF)
- Container size 集装箱尺寸: 12.19 m x 2.44 m x 2.59 m (40 ft x 8 ft x 8.5 ft) 12.19米 x 2.44米 x 2.59米 (40英尺 x 8英尺 x 8.5英尺)
- Container weight capacity 集装箱重量容量: Typically 26,000-29,000 kg (57,320-63,934 lbs) depending on the specific container and its refrigeration system 通常为26,000-29,000公斤 (57,320-63,934磅), 具体取决于集装箱及其制冷系统
- Temperature control 温度控制: The refrigerated container will maintain a temperature of - 18°C (0°F) to ensure the products remain frozen during transport. 冷藏容器将保持 - 18°C (0°F) 的温度, 以确保产品在运输过程中保持冷冻状态。
- Loading capacity 装载能力: The container will accommodate up to 20 standard wooden pallets with a maximum height of 1.8 m (5.91 ft) or 10 pallets with a maximum height of 2.4 m (7.87 ft). 集装箱可容纳20个最大高度为1.8米(5.91英尺)的标准木托盘或10个最大高度为2.4米(7.87英尺)的托盘。
- Loading process 装载过程: The pallets will be loaded into the container using a forklift or pallet jack, with care taken to ensure they are secured and properly positioned to avoid shifting or damage during transit. 托盘将使用叉车或托盘千斤顶装载到集装箱中, 小心确保它们的安全并正确定位, 以避免运输过程中移位或损坏。
- Container monitoring 集装箱监控: The refrigerated container will be equipped with a temperature monitoring system to ensure the temperature is maintained throughout the journey, and any fluctuations or issues can be immediately addressed to prevent damage to the products. 冷藏集装箱将配备温度监控系统, 以确保整个运输过程中温度保持不变, 任何波动或问题都可以立即解决, 防止产品损坏

