

کد قرارداد

CONTRACT:

DATED;

1- SELLER :

2- BUYER:

3- QUANTITY:

..... MT OF FRESH FROZEN BONELESS BEEF MEAT.

4- SPECIFICATIONS:

A. FIRST CLASS QUALITY 100% MALE WITH MAX. 30 MONTHS OF AGE. FRESH FROZEN BONELESS BEEF MEAT, STRAIGHT CUT ON 5 TH RIBS FOR HUMAN CONSUMPTION. FROM HEALTHY CATTLE, INNER ORGANS INCLUDING , KIDNEY FAT REMOVED, WITHOUT HEAD , FEET , FULL TAIL . THE MEAT SHOULD BE CLEANCE , SLAUGHTERING ACCORDING THD ISLAMIC RITES , WEIGHTING MIN 340 KGS PER LIVE HEAD , FAT A BOUT 7 PCT.

B. CUTS:

BREAKDOWN AS :

1-FOREQUARTER 5 RIB DERIVED FROM BEEF SIDE AFTER REMOVAL OF 8 RIB PISTOLA HINDQUARTER. THE BONELESS FOREQUARTER DEBONED REMOVING ALL BONE , BLOOD CLOTS, GLANDS , LIGUMENTAM NUCHAE , EXCESS FAT INCLUDING ACCUMULATION OF THE STERNUM , HEAVY FAT OF THE BRISKET REMOVED.

1.A: THE BONELESS 5 RIB FORQUARTER COMPRISES THE ENTIRE FOREQUARTER 5 RIB IN 1-3 KG.

CUTS INCLUDING : CHUCK , SHOULDER , CLOD , CHUCK , TENDER , SHIN , BRISKET.

1.B: NECK MEAT 10% MAX OF FOREQUARTER . FOREQUARTER 63% MAX

2- THE BONELESS HINDQUARTER 37% MIN . CUTS ARE DERIVED FROM THE ROUND CUTS AND COMPRISE THE FOLLOWING CUTS : KNUCKLE, SILVERSIDE (COMPRISED FLAT , EYE ROUND + HEEL MUSCLE) AND SHANK.

5- EXCLUSIONS:

VISIBLE LYMPHATIC GLAND REMOVED AT THE MOMENT FOREQUARTERS ARE READY FOR PACKING MAIN RED BLOOD VEINS OF THE BEEF REMOVED WITHOUT TRIMMED MEAT . CARTILAGES REMOVED. BLOOD CLOTS AND BLOOD STAINED MEAT REMOVED . INFILTRATED MEAT WITH BLOOD REMOVED . TENDONS REMOVED.

6- PACKING :

CUTS TO BE INDIVIDUALLY WRAPPED IN DOUBLE THIN FILM (POLYETHYLENE) BAG AND PACKED IN CARTONS CONTAINING THE SAME CUTS. NET. WEIGHT RANGE OF EACH CARTON SHALL BE 20 TO 25 KILOS

(EACH CUTS TO BE PACKED IN CUTS WEIGHTING 1-3 KG \pm 20%)EXCEPT TOPSIDE IN NATURAL PROPORTIONS.

PACKING OF ONE QUARTER AND FRACTION CUT BY IN ITS NATURAL VEINS IN ORDER TO USE WHOLE CAPACITY OF A CARTON IN ALLOWED. MAIN TOPSIDE OVERWEIGHTING 3 KG COULD BE WRAPPED SEPARATELY. DIFFERENT CUTS CAN NOT BE MIXED IN THE SAME CARTON.

NECK MEAT TO BE PACKED IN SEPARATE CARTONS. (WITH YELLOW LABELS)

WHEN NEEDED TO COMPLETE THE WEIGHT OF THE BOXES WITH FRACTIONS OF THE RESPECTIVE FOREQUARTER (WITH RED LABELS) OR HINDQUARTER (WITH BLACK LABELS), TOPSIDE (WITH GRAY LABELS) THE CUTS SHOULD BE DONE BY THE NATURAL INTER MUSCULAR SPACES.

- EACH CUTS MUST HOLD A LABEL AND THE SAME LABEL IDENTIFICATION SHEET STATING IN FARSI AND ENGLISH SHOULD BE ATTACHED ON CARTONS AND MUST INDICATE THE FOLLOWING INFORMATION.
- THE NAME AND PLACE OF PRODUCTION (NAME AND ADDRESS , SANITARY CODE OF SLAUGHTERHOUSE) THE DATE OF PRODUCTION (DATED OF SLAUGHTERING) , THE TYPE OF CUTS, AND THAT THE SLAUGHTERING HAS BEEN DONE AS PER ISLAMIC RITES AND UNDER SUPERVISION OF IVO. REPRESENTATIVE. DATE OF EXPIRY, COUNTRY OF ORIGIN , IMPORTING COMPANY , KEEPING CONDITION.
- THE LABELS MUST BE PUT INSIDE BETWEEN TWO POLYTHYLENE BAGS, OVER EACH WRAPPING OF THE CUTS AND BOTH END-SIDE OF EACH CARTON FROM OUTSIDE.

THE CARTONS WILL BE SUBJECTED WITH FOUR STRAPS, WITHOUT OVER WEIGHTS OF ANY CLASS IN THE BOXES AND A CORRECT ACCOMMODATION OF THE MEAT INSIDE THE BOX IS NEEDED TO INCLUDE A PERFECT SHUT OF THE LATTER.

7- CONDITION OF CHILLING AND FREEZING:

CARCASS SHOULD BE KEPT AT CHILLING ROOM FOR 24 TO 72 HOURS BEFORE GOING TO DEBONING HALL. THE TEMPERATURE OF CHILLING MUST BEE BETWEEN 0 TO +4 DEGREE C AND THE DEEP BONE TEMPERATURE SHOULD BE REACHED TO +7 DEGREE C° AT THE TIME OF DEBONING.