# + 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.

#### Labeling

Self-adhesive label on the box front.

## **Primary packaging**

Low density polyethylene sheet approved by SENASA.

## **Expiration date**

18 months at -18°C from manufacturing date.

#### Secondary packaging

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

#### **Product use**

Cooked foods.

