



# WESTHOLME

— QUEENSLAND —  
AUSTRALIA

## PRODUCT SPECIFICATION

**Product Code:** 85514

**NAMP No:** 193

**Marble Score:** 8 - 9+

**Product Description:** BEEF FLANK STEAK MW/VAC F1 WAGYU [AA8-9+]

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### PRODUCT SPECIFICATION

**Cattle Type:** F1 WAGYU

**Destination:** GENERAL

**Refrigeration:** R

**Status:** HALAL

**Bone:** BONELESS

**Feed Type:** GRAIN FED

**Cut Type:** FLANK STEAK

**Fat Cover:** TRAF

**Additional Notes:** A Flank Steak is prepared from a Thin Flank and is the flat fleshy portion of the M. rectus abdominus and is obtained by stripping the serous membrane / connective tissue from the muscle. The Flank Steak can be trimmed of fat.

**Manufacturing Specification:** MAXIMISE SIZE

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### PACKING SPECIFICATION

**Bag Type:** WESTHOLME

**Drip:** -

**Pack:** MW/VAC

**Carton Size:** CHILL MEDIUM

**AA Insert:** AA8-9+

**Weight:** CATCH

**Country Insert:** NONE

**Pieces Per Bag:** 2

**Lid Type:** WESTHOLME

**Bags Per Carton:** 10

**AA Label:** AA8-9+

**Pieces Per Carton:** 20

**Country Label:** NONE



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PRODUCT SPECIFICATION

**Cut Type**



**Pieces in bag**



**Bags in carton**



**Carton lid**



