

Liffey Meats Product Specification- Half Striploin

Version number 7	Approved by: Francis Mallon
Date Issued: 23.05.2022 Page 1 of 4	Issued By: Technical Manager

Company Details	Liffey Meats, Ballyjamesduff, Co. Cavan, Ireland. Tel: 00353498545300 Fax: 00353498544378 E-Mail: Sales@liffeymeats.ie www.liffeymeats.com EC 325 IE
Contact Details / Out of hours	Managing Director Francis Mallon Tel: 00353498545300 Fax: 00353498544378 E-Mail: Francis.Mallon@liffeymeats.ie Technical Manager Halina Lottering Tel: 00353498545300 Fax: 00353498544378 E-Mail: Halina.Lottering@liffeymeats.ie
Product Details	
Source	All beef is born, reared & slaughtered in the Republic of Ireland. Slaughtered in EC 325 IE, EC 401 IE, EC 2003 IE. Origin Ireland
Product name	Half Striploin
Product description	Boned and trimmed Striploin is removed from the Loin of carcass. Half striploin is then produced to create a 3-bone rib end striploin. All products is fit for human consumption and dispatched in frozen form in vac-packed bags.
Quality Aspects	The 3-bone rib end striploin is removed from the Loin. The cut is to be free of cartilage, gristle, bruising and blood clots. Carcass to be free from brain, spinal cord, SRM.



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Traceability	All boxes are clearly and legibly marked with: Product name Pack date Best before Date Batch number Farm Quality declaration (when required) Net Weight Storage temperature Slaughter plant EC no De-boning Plant EC no Origin Producer address where required Cooking instructions
Packaging	Packaging to be food grade. Product to be bagged into plastic bag, packed into Liffey Meats boxes, staple free, sealed with Liffey Meats strap.
Temperature requirements/ Storage	If fresh, the temperature of the processing room not to exceed >12 °C. The temperature of processed beef not to exceed > 7°C. Storage temp -18°C
Palletisation	Pallets are standard 1200 x 1000mm UK 4 way entry, in good condition. 40 Cartons per pallet. All pallets are securely cling wrapped to prevent spillage during transport
Shelf life	24 months from production date,
Allergen declaration	Allergen free product

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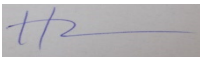
Micro Criteria	Test	Lower Threshold Per g (m)	Upper Threshold Per g (M)	Unacceptable
	TVC's	5×10^5	1×10^6	$>1 \times 10^6$
	Coliforms	1×10^3	5×10^3	$>5 \times 10^3$
	Staph. Aureus	1×10^2	5×10^3	$>5 \times 10^3$
	E. Coli	50	3×10^2	$>3 \times 10^2$
	Entros	5×10	5×10^3	$>5 \times 10^3$
Delivery's	Vehicles to be inspected for cleanliness, odours, pests etc. Trailers must be pre-chilled prior to loading. Temperature of set point must be -20°C unless specified different by customer.			
Chemical analysis	Chemical analysis are conducted as per National Self-Monitoring program. Analysis includes detection of antibiotics, residues and growth promoters.			
Picture Standards	 			

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History of amendments	Date	Authorised By	Change
	10.07.2014	Halina Lottering	New specification
	20.11.2015	Halina Lottering	Add micro criteria
	24.11.2016	Rachel Smith	New shelf life
	08.11.2018	HL	Add origin
	23.09.2019	HL	Add Chemical Analysis
	27.11.2020	HL	Reviewed no changes
	23.05.2022	HL	Add cooking statement

For and behalf of Liffey Meats

Signature: 

Print Name: Halina Lottering

Position: Technical Manager

Date: 23.05.2022

For Customer

Signature: _____

Print Name: _____

Position: _____

Date : _____

Please return signed copy to Halina.Lottering@liffeymeats.ie.

If we do not receive a signed copy within 14days then this specification becomes the version.