

QR 500/03

Product Title	Beef Tomahawk Portioned FROZEN
Article/PLU Number	твс
Customer Name	Open Market
Business 2 Business Customer (B2B)	TBC
<b>Country of Customer</b>	Open Market
Product Life	550 days from pack
Packaging Type	Vacuum Pack bag
Quality Assurance Status	Food Safety Guidance: This is a row product and therefore requires through cooking prior to consumption

#### THIS SPECIFICATION MUST NOT BE CHANGED WITHOUT PRIOR AGREEMENT



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Total tare: 0.32kg
Tare of tray/box: 0.28kg
Tare of bag: 0.02kg
Tare of additional packaging: n/a

Product Specifications		
Carcase Requirements	<ul> <li>Grade:n/a</li> <li>Age: n/a</li> <li>Sex: n/a</li> <li>Breed: n/a</li> <li>Weight: n/a</li> </ul>	
Cut	Tomahawk portioned Bone length 15cm +/- 2 cm PRODUCT WILL BE MIN 21 DAYS MATURED BEFORE FREEZING	
Deboning	Produced during deboning process of FQ quarters.	

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Trimming	• n/a
Packing & packaging	Bag fill 1 piece per bag and 2 bags per box.  Tick the relevant box/boxes:   ☑ Vacuum packed
	□ Naked block □ Wax box □ Liner □ Bag size: 400X400 □ Bag type: shrink bags □ Box □ Box type: BLUE SMOKE Brand
	<ul> <li>☑ Pallet type: plastic pallet 1200mmx800mm,-H1</li> <li>☑ Shrink wrap</li> <li>☐ Strapping</li> </ul>
Key Quality Checks	<ul> <li>Meat must not show evidence of bruising or blood splash</li> <li>Ensure minimum handling</li> <li>Internal Temperature must be maintained and delivered at – 18° Celsius</li> <li>Fat colour consistent (cream colour -yellow fat acceptable)</li> </ul>
Temperature requirements	Tick the relevant box:  ☐ Chilled Product: 0°C to 4°C ☐ Frozen product: -18°C
Foreign Body Control	<ul> <li>Metal detection – State the minimum requirements:</li> <li>Ferrous:6.5 mm</li> <li>Non-ferrous:6.5 mm</li> <li>Stainless steel: 10mm</li> </ul>
Allergen	Product process in an allergen free environment
Meat origin	POLAND. The animal must be born, reared and slaughtered in the same country where meat was processed and packed.
Intended Use	

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	<u>Labelling Requirements</u>				
Label Sample	Labels pe      ⊠ Inner label  TBC	er PLU:			
	GTIN: TI  All pallets must ca      ABP Orde  Tick the relevant by	arry the following inforner number / Delivery ac	nation:		
Label Details		origin te e nt of box eight ed/Slaughtered/Boned/ structions/Temperature atus ty Guidance			
	☐ MPQAS ☑ Kill date ☐ Additional lang ☐ Process by ☑ Barcode requir 01-GTIN 15-Best Before Da 3103-Net Weight 10-Batch Number	uages ements: ate (YYMMDD) (kg) , 3 decimals			
Dates requirements	Maturation Period Kill to Pack: <b>n/a</b> DNOB: n/a Process By: n/a				
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Claims	Outline any claims that are made via the label or packaging on this product

Key Quality Checks:			
Visual requirement	<ul> <li>No deviation from spec</li> <li>No discoloration</li> <li>No rancid smell or indication that the product is gone off</li> </ul>		
Unacceptable Product	Rejections for;  Failure to spec requirement. Leakers Dark Meat Bone/Cartilage Present Blood Splash Incorrect Tare Labels over labels Lines in bar codes Text not clear on label Incorrect bag Damaged cases Torn Labels Poor Presentation. Origin Poland not stated on labels.		

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Eligibility Criteria:			
Criteria	Description	Comment	
Europa Grade	One or more Europa Grades that are eligible	n/a	
Category	Categories of animal that are eligible, a min and max age can be specified for each category of animal	n/a	
FQA Status	FQA status of animal (i.e., FQA/Non-FQA)	n/a	
Breeds	One or more Breeds that are eligible.	n/a	
Excluded Breeds	List of breeds prohibited (e.g. Belgian Blue)	n/a	
Min Days from Kill	Minimum days from kill	n/a	
Organic	Organic status of animal (i.e. Organic/Non-Organic)	n/a	
Max Days from Kill	Maximum days from kill	n/a	
Weight From	Minimum side weight	n/a	
Weight To	Maximum side weight	n/a	
Number of Residencies	Maximum number of residencies	n/a	
Residency Period Last Farm	Minimum residency period on last farm	n/a	
Residency Period All Farms	Minimum FQA Residency	n/a	
Factory of Origin	Eligible Slaughter sites (Bandon, Cahir, Clones, Nenagh, Rathkeale, Waterford, Slaney, Eurofarms)	Pniewy/Tykocin	
Grass Fed Status	Grass Fed Status (i.e. Grass Fed/Non Grass Fed)	n/a	
Excluded Animal Welfare Issues	List of Animal Welfare issues that are prohibited (e.g. Severely Lame, Lactating Cow)	n/a	
Own Grade Exclusions	List of Own Grades to be excluded (e.g. HLD)	n/a	

	Supplier	Customer
Company:	ABP POLAND	
Name:	Mickey Clarke	
Position:	BH Manager	
Signature:		
Date:	01.08.2023	

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#### **AMENDMENT REGISTER**

#### **Product Name.**

Amendment		Discard		Issue		Requested By	Issued By
Date	Detail	Version Number	Date	Version Number	Date		

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