



## PRODUCT SPECIFICATION

**PRODUCT NAME:** Fillet Chain Off 2.2kgs+

**PLU CODE:** 1405 / 1406 / 1407 / 1408

**APPROVED BY:** ROLAND DALTON

**SPEC REV.:** 4

**DATE:** Dec 2020

### VISUAL APPEARANCE



SOURCE	Hindquarter derived from cattle born and reared in Ireland or the United Kingdom. Declaration of same on box label. Removed from the rump and loin.
TRACEABILITY	Full traceability back to the farms of origin is available. Outer cases will carry the EC code, Kill Date, Pack Date, Best Before Date, Batch Number
DATE SPECIFICATION	Kill Date = Day 0 Pack Date = 2 to 7 days from Kill Date Best Before = 42 days from Pack Date
APPEARANCE	The product should be boneless, free of cartilage, gristle, back strap, bruising, blood clots, all foreign material and extraneous matter. Trim away all suet, exposed blood vessels, discolouration and bone tissue taking care not to cut the silverskin or muscle. The chain needs to be removed.

BUTCHERY / QUALITY CHARACTERISTICS		Satisfactory	Tolerance
	Blood Clots	Absent	
	Cartilage / Bone	Absent	
	Hide / Hair	Absent	
	Foreign Bodies	Absent	
	Odours / Taints	Absent	
	Metal Detection		
			Non Ferrous 7mm
			Stainless Steel 9mm
MICROBIOLOGICAL STANDARDS		TVC (c.f.u/g): $<5 \times 10^5$ Enterobacteriaceae (c.f.u/g): $<5 \times 10^2$	
CARTON WEIGHT		Catch weights (20-25Kg)	
PIECES PER CARTON		10	
PACKAGING		<p>Product is packaged in a Vacuum Packed Box with Factory EC No. on the box strapping</p> <p>All outer cartons must be labelled with the following information:</p> <ol style="list-style-type: none"> <li>i. Species</li> <li>ii. Product Name</li> <li>iii. Batch Number</li> <li>iv. Kill Date</li> <li>v. Pack Date</li> <li>vi. Best Before (BB)</li> <li>vii. Born In</li> <li>viii. Reared In</li> <li>ix. Slaughtered In</li> <li>x. Cut In</li> <li>xi. Tare Weight</li> <li>xii. Net Weight</li> </ol> <p>All finished cartons are metal detected to a minimum of 6mm Ferrous, 7mm Non-Ferrous and 9mm Stainless Steel.</p>	
PALLETISATION		Pallets are stacked 5 per layer, 9 layers high. All pallets are securely pallet wrapped to integrity during transport.	

TEMPERATURE

Product is Fresh and stored at 0 - 3°C.

I have understood and agree to receipt of the above specification:

Company Name: \_\_\_\_\_

Customer Signature: \_\_\_\_\_ Position: \_\_\_\_\_

Date: \_\_\_\_\_