Version number 7		Approved by: Francis Mallon	
Date Issued: 27.11.2020	Page 1 of 5	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
	EC 323 IE
Contact Details / Out of hours	Managing Director
	Francis Mallon
	Tel: 00353498545300
	Fax: 00353498544378
	E-Mail: Francis.Mallon@liffeymeats.ie
	Technical Manager
	Halina Lottering
	Tumu Zouvimg
	Tel: 00353498545300
	Fax: 00353498544378
	E-Mail: <u>Halina.Lottering@liffeymeats.ie</u>
Product Details	
Source	All beef is born, reared & slaughtered in the Republic of
	Ireland. Slaughtered in EC 325, EC 401, EC 2003. Origin
	Ireland
Product name	Fresh Beef Finger Bone Cap Off
Product description	The finger bone cap off is removed from the loin of the
	hindquarter
Quality Aspects	The cut is to be free of cartilage, excessive gristle,
	bruising and blood clots, brain, spinal cord, spleen,
	thymus, thyroid, SRM, Hide hair, faecal contamination,
	discoloration, off odours, smells, metal, plastic, other
	foreign bodies

		8	
Version number 7		Approved by: Francis Mallon	
Date Issued: 27.11.2020	Page 2 of 5	Issued By: Technical Manager	

Traceability	All boxes are clearly and legibly marked with:	
Truccusinty	Product name	
	Kill date (when required)	
	Pack date	
	Expiry 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	
	•	
Packaging	Packaging to be food grade. Product to be bagged into	
	plastic bag, vacuum sealed, packed into plastic trays or	
	Liffey Meats boxes, staple free, sealed with Liffey Meats	
	strap.	
Temperature requirements	The temperature of the processing room not to exceed	
	>12 °C.	
	The temperature of processed beef not to exceed > 7 °C.	
Storage	Temperature of the storage to be 0-2°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	Up to 45 days from production date, unless specified less	
	on a product label	
Allergen declaration	See table below	

Version number 7		Approved by: Francis Mallon
Date Issued: 27.11.2020	Page 3 of 5	Issued By: Technical Manager

INTOLERANCE DATA				
The product is:				
Suitable for ovo-lacto vegetarians	YES		NO	X
Suitable for vegans	YES		NO	X
Free from peanuts and peanut derivatives (including possible cross contamination)	YES	X	NO	
Free from other nut and nut derivatives (including possible cross contamination)	YES	X	NO	
Free from nut derived oil (including possible cross contamination)	YES	X	NO	
Free from sesame seeds / sesame seed derivatives	YES	X	NO	
Free from other seeds / seed derivatives	YES	X	NO	
Free from milk / milk derivatives	YES	X	NO	
Free from egg / egg derivatives / albumen	YES	X	NO	
Free from wheat / rye / oats / barley / and derivatives of	YES	X	NO	
Free from Soya / Soya derivatives	YES	X	NO	
Free from maize / maize derivatives	YES	X	NO	
Free from Lupin / Lupin derivatives	YES	X	NO	
Free from rice / rice derivatives	YES	X	NO	
Free from gluten	YES	X	NO	
Free from fruit / fruit derivatives	YES	X	NO	
Free from yeast / yeast derivatives	YES	X	NO	
Free from vegetable / vegetable derivatives	YES	X	NO	
Free from fish / crustaceans / molluscs and their derivatives	YES	X	NO	
Free from additives	YES	X	NO	
Free from Azo and coal tar dyes	YES	X	NO	
Free from glutamates	YES	X	NO	
Free from benzoates	YES	X	NO	
Free from sulphites	YES	X	NO	
Free from BHA / BHT	YES	X	NO	
Free from aspartame	YES	X	NO	
Free from M.R.M. (Mechanically Recovered Meat)	YES	X	NO	
Free from Natural Colours	YES	X	NO	
Free from Artificial Colours	YES	X	NO	
Free from Preservatives	YES	X	NO	
Free from Antioxidants	YES	X	NO	
Free from M.S.G. (added)	YES	X	NO	
Free from M.S.G. (naturally occurring)	YES	X	NO	
Free from Mustard / mustard derivatives	YES	X	NO	
Free from Celery / celery derivatives	YES	X	NO	

Version number 7		Approved by: Francis Mallon
Date Issued: 27.11.2020	Page 4 of 5	Issued By: Technical Manager

Date Issued: 27.11.2020 Page 4 01 5		ecnnicai Manager	1	
Micro Criteria	Test	Lower Threshold	Upper Threshold Per	Unacceptable
		Per g (m)	g (M)	
	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 x 10	5 x 10 ³	$>5 \times 10^3$
Nutritional Values, Guidelines Only,	Energy		1065kj/256kcal	
Typical values per 100g	Fat		20.0g	
	Of which satura	ates	8.9g	
	Carbohydrate		0.0g	
	Of which sugar	S	0.0g	
	Fibre		0.2g	
	Protein		19.0g	
	Salt		0.13g	
Delivery's			eanliness, odours, p	
			or to loading. Tem	
	point must be 0	°C unless speci	fied different by cu	istomer.
Chemical analysis			ed as per National	
			includes detection	of antibiotics,
	residues and gre	owth promoters		
Picture Standards				

Version number 7		Approved by: Francis Mallon	
Date Issued: 27.11.2020	Page 5 of 5	Issued By: Technical Manager	

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History of amendments	Date	Authorised By	Change
	24.07.2014	Halina Lottering	Allergen declaration
			added, new layout of
			the spec
	20.11.2015	Halina Lottering	Updated specification
	24.11.2016	Rachel Smith	New shelf life
	15.12.2017	Halina Lottering	Add nutritional
			values
	08.11.2018	HL	Add Origin
	23.09.2019	HL	Add Chemical
			Analysis
	27.11.2020	HL	Reviewed no changes
	1		

For and behalf of Liffey Meats

Signature:	Halina Lottering
Digilatare.	Jenning Dovering

Print Name: <u>Halina Lottering</u>

Position: Technical Manager

Date: <u>02.02.2021</u>

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.