

## Liffey Meats Product Specification- Bovine Fillet

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<b>Company Details</b>	Liffey Meats, Ballyjamesduff, Co. Cavan, Ireland.  Tel: 00353498545300 Fax: 00353498544378 E-Mail: <a href="mailto:Sales@liffeymeats.ie">Sales@liffeymeats.ie</a> <a href="http://www.liffeymeats.com">www.liffeymeats.com</a> EC 325 IE
<b>Contact Details / Out of hours</b>	Managing Director Francis Mallon  Tel: 00353498545300 Fax: 00353498544378 E-Mail: <a href="mailto:Francis.Mallon@liffeymeats.ie">Francis.Mallon@liffeymeats.ie</a>  Technical Manager Halina Lottering  Tel: 00353498545300 Fax: 00353498544378 E-Mail: <a href="mailto:Halina.Lottering@liffeymeats.ie">Halina.Lottering@liffeymeats.ie</a>
<b>Product Details</b>	
<b>Source</b>	All beef is born, reared & slaughtered in the Republic of Ireland. Slaughtered in EC 325, EC 401, EC 2003. Origin Ireland
<b>Product name</b>	Fresh Beef Fillet
<b>Product description</b>	The fillet is removed from the hindquarter
<b>Quality Aspects</b>	The cut is to be boneless, 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

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<b>Traceability</b>	All boxes are clearly and legibly marked with: Product name Pack date Use by 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
<b>Packaging</b>	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.
<b>Temperature requirements</b>	The temperature of the processing room not to exceed >12 °C. The temperature of processed beef not to exceed > 7°C.
<b>Storage</b>	Temperature of the storage to be <3°C
<b>Palletisation</b>	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
<b>Shelf life</b>	45 days from production date, unless specified less on a product label
<b>Allergen declaration</b>	See table below


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

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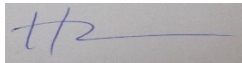
<b>Micro Criteria</b>	<b>Test</b>	<b>Lower Threshold Per g (m)</b>	<b>Upper Threshold Per g (M)</b>	<b>Unacceptable</b>
	TVC's	$5 \times 10^5$	$1 \times 10^6$	$>1 \times 10^6$
	Coliforms	$1 \times 10^3$	$5 \times 10^3$	$>5 \times 10^3$
	Staph. Aureus	$1 \times 10^2$	$5 \times 10^3$	$>5 \times 10^3$
	E. Coli	50	$3 \times 10^2$	$>3 \times 10^2$
	Entros	$5 \times 10$	$5 \times 10^3$	$>5 \times 10^3$
<b>Delivery's</b>	Vehicles to be inspected for cleanliness, odours, pests etc. Trailers must be pre-chilled prior to loading. Temperature of set point must be 0°C unless specified different by customer.			
<b>Chemical analysis</b>	Chemical analysis are conducted as per National Self-Monitoring program. Analysis includes detection of antibiotics, residues and growth promoters.			
<b>Picture Standards- acceptable</b>	 <p>The image contains two photographs of a bovine fillet. The top photograph shows a side view of a large, dark red piece of meat with some white fat and connective tissue. The bottom photograph shows a similar piece of meat from a different angle, highlighting its texture and color. Both pieces appear fresh and are presented on a plain white background.</p>			

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<b>History of amendments</b>	<b>Date</b>	<b>Authorised By</b>	<b>Change</b>
	10.07.2014	Halina Lottering	New management
	11.09.2015	Halina Lottering	New 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

**For and behalf of Liffey Meats**



Print Name: Halina Lottering

Position: Technical Manager

Date: 12.10.2021

**For Customer**

Signature: \_\_\_\_\_

Print Name: \_\_\_\_\_

Position: \_\_\_\_\_

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

Please return signed copy to [Halina.Lottering@liffeymeats.ie](mailto:Halina.Lottering@liffeymeats.ie).  
If we do not receive a signed copy within 14days then this specification becomes the version.