

Liffey Meats Product Specification-Bovine Thin skirt Angus

Version number 6	Approved by: Francis Mallon
Date Issued: 19.05.2022 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. Origin Ireland
Product name	Fresh/frozen Beef Thin Skirt- Angus
Product description	The thin skirt is removed from the Angus FQ of the carcass , trimmed and chilled
Quality Aspects	The cut is to be free of blood clots, spinal cord, spleen, hair, faecal contamination, discoloration, off odours, smells, metal, plastic, other foreign bodies


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Traceability	All boxes are clearly and legibly marked with: Product name Kill date (when required) 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 Cooking requirements
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 > 3°C.
Storage	Temperature of the storage to be <3°C fresh and -18°C frozen
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 28 days from production date fresh and 24 months frozen
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	$>5 \times 10^3$
Chemical analysis	Chemical analysis are conducted as per National Self-Monitoring program. Analysis includes detection of antibiotics, residues and growth promoters.			
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 0°C/-24°C unless specified different by customer.			
Picture Standards- acceptable				

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History of amendments	Date	Authorised By	Change
	24.07.2014	Halina Lottering	Allergen declaration added, new layout of the spec
	23.11.2015	Halina Lottering	New micro criteria
	08.11.2018	HL	Add origin
	09.08.2019	HL	Add chemical analysis
	26.11.2020	HL	No changes
	19.05.2022	HL	Add cooking instructions

For and behalf of Liffey Meats

Signature: 

Print Name: Halina Lottering

Position: Technical Manager

Date: 19.05.2022

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.