

## Liffey Meats Product Specification- Bovine Angus Flank steak

Version number 6	Approved by: Francis Mallon
Date Issued: 30.05.2022   Page 1 of 4	Issued By: Technical Manager

<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. Origin Ireland. Angus cattle used
<b>Product name</b>	Fresh Angus Beef Flank steak
<b>Product description</b>	The Flank steak is removed from the forequarter. Trimmed and PAD
<b>Quality Aspects</b>	The cut is to be boneless, free of cartilage, excessive gristle, bruising and blood clots, brain, spinal cord, Hide hair, faecal contamination, discoloration, off odours, smells, metal, plastic, other foreign bodies

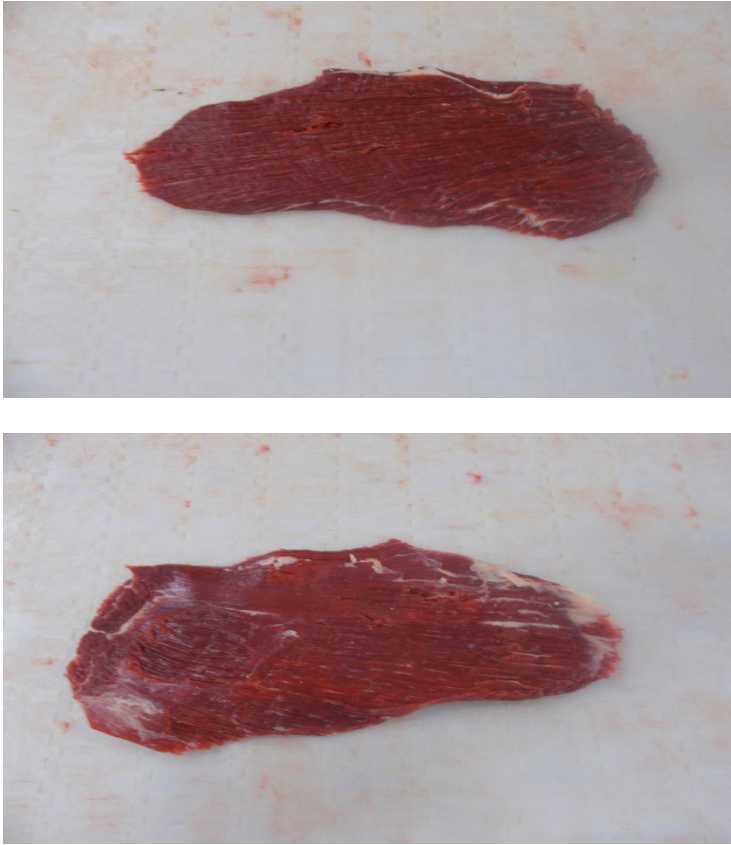
**Liffey Meats Product Specification- Bovine Angus Flank steak**

Version number 6	Approved by: Francis Mallon
Date Issued: 30.05.2022   Page 2 of 4	Issued By: Technical Manager

<b>Traceability</b>	All boxes are clearly and legibly marked with: Product name (A, AX) 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. Approximately 5 flank steaks per vac pack bag.
<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
<b>Allergen declaration</b>	Allergen free product

**Liffey Meats Product Specification- Bovine Angus Flank steak**

Version number 6	Approved by: Francis Mallon
Date Issued: 30.05.2022   Page 3 of 4	Issued By: Technical Manager

<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</b>	 <p>The image contains two photographs of a piece of Bovine Angus Flank steak. The top photograph shows a side view of the steak, highlighting its fibrous texture and reddish-brown color. The bottom photograph shows a top-down view of the same piece of steak, illustrating its irregular shape and the distribution of muscle fibers and some white connective tissue.</p>			

## Liffey Meats Product Specification- Bovine Angus Flank steak

Version number 6	Approved by: Francis Mallon
Date Issued: 30.05.2022   Page 4 of 4	Issued By: Technical Manager

<b>History of amendments</b>	<b>Date</b>	<b>Authorised By</b>	<b>Change</b>
	04.11.16	Rachel Smith	New specification
	24.11.2016	Rachel Smith	New shelf life
	08.11.2018	HL	Add origin
	23.09.2019	HL	Add Chemical Analysis
	26.11.2020	HL	No changes
	30.05.2022	HL	No changes

### For and behalf of Liffey Meats

Signature: *Halina Lottering*

Print Name: Halina Lottering

Position: Technical Manager

Date: 30.05.2022

### 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.