

## Liffey Meats Product Specification- Beef Chuck Tender

Ballyjamesduff  
Co. Cavan  
Ireland

Date Issued: 24.07.2014  
Issued By: Technical Manager

Tel: 00353 498544377  
Fax: 00353 498544378

[www.Liffeymeats.com](http://www.Liffeymeats.com)   [Sales@liffeymeats.ie](mailto:Sales@liffeymeats.ie)

|                                       |  |
|---------------------------------------|--|
| <b>Company Details</b>                | Liffey Meats, Ballyjamesduff, Co. Cavan, Ireland.<br><br>Tel: 00353498545300<br>Fax: 00353498544378<br>E-Mail: <a href="mailto:Sales@liffeymeats.ie">Sales@liffeymeats.ie</a><br><a href="http://www.liffeymeats.com">www.liffeymeats.com</a><br>EC 325 IE   |
| <b>Contact Details / Out of hours</b> | Managing Director<br>Francis Mallon<br><br>Tel: 00353498545300<br>Fax: 00353498544378<br>E-Mail: <a href="mailto:Francis.Mallon@liffeymeats.ie">Francis.Mallon@liffeymeats.ie</a><br><br>Technical Manager<br>Halina Lottering<br><br>Tel: 00353498545300<br>Fax: 00353498544378<br>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  |
| <b>Product name</b>                   | Fresh Beef Chuck Tender  |
| <b>Product description</b>            | The chuck tender is removed from the forequarter   |
| <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:<br>Product name<br>Kill date (when required)<br>Pack date<br>Expiry Date<br>Batch number<br>Farm Quality declaration (when required)<br>Net Weight<br>Storage temperature<br>Slaughter plant EC no<br>De-boning Plant EC no<br>Origin<br>Producer address where required |
| <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.<br>The temperature of processed beef not to exceed > 7°C.  |
| <b>Storage</b>                  | Temperature of the storage to be 0-2°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>               | Up to 45 days from production date  |
| <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> |
|--------------------------|--|----------------------------------|----------------------------------|
|                          | TVC's  | $5 \times 10^5$                  | $1 \times 10^6$                  |
|                          | Coliforms  | $1 \times 10^3$                  | $5 \times 10^3$                  |
|                          | Staph. Aureus  | $1 \times 10^2$                  | $5 \times 10^3$                  |
|                          | E. Coli  | 50                               | $3 \times 10^2$                  |
|                          | Cl. Perfringens  | 10                               | 50                               |
|                          | E. Coli 0157:H7  | Absent                           | Present                          |
|                          | Salmonella   | Absent                           | Present                          |
| <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>Picture Standards</b> |   |                                  |                                  |

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| <b>History of amendments</b> | <b>Date</b>       | <b>Authorised By</b>    | <b>Change</b>   |
|------------------------------|-------------------|-------------------------|---|
|                              | <b>28/09/05</b>   | <b>Heather Mitchell</b> | <b>New Management</b>                                     |
|                              | <b>30.04.2007</b> | <b>Fredlyn Sias</b>     | <b>New Management</b>                                     |
|                              | <b>20.12.2010</b> | <b>Orla Sherry</b>      | <b>New Management</b>                                     |
|                              | <b>20.09.2012</b> | <b>John Dowling</b>     | <b>New Management</b>                                     |
|                              | <b>10.07.2014</b> | <b>Halina Lottering</b> | <b>New Management</b>                                     |
|                              | <b>24.07.2014</b> | <b>Halina Lottering</b> | <b>Allergen declaration added, new layout of the spec</b> |
|                              |                   |                         |   |

### For and behalf of Liffey Meats

Signature:     *Halina Lottering*

Print Name:    Halina Lottering

Position:      Technical Manager

Date:            24.07.2014

### For Customer

Signature:     \_\_\_\_\_

Print Name:    \_\_\_\_\_

Position:      \_\_\_\_\_

Date :            \_\_\_\_\_