

Beef Primal Product Quality Attribute Sheet

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| Product Title | Beef Tomahawk L |
| Product Life | Pack + 28 days |
| Packaging Type | 400 x 400 ABP Vac Pack Bag, Bone Guard, 15kg ABP carton |
| Article Number | 52987 |

THIS SPECIFICATION MUST NOT BE CHANGED WITHOUT PRIOR AGREEMENT



Pic 1



Pic 2



Pic 3



Pic 4



Pic 5



Tare will be comprised of: 10 pieces x 44g + Carton 680g

Pic 6

| Appearance | | Detail | | | | | |
|---|---|--------|--------------------|---------------|-----------------|---------|-------|
| Key Butchery Attributes | <ul style="list-style-type: none"> Tomahawk Primal must be squared off at both ends The Rib Bones well cleaned Steaks : Portioned between the Rib Bones (ca 1kg pieces) | | | | | | |
| Weight Range & Selection | <ul style="list-style-type: none"> Beef Tomahawk 1kg +/- (ca. 0.9kg – 1.1kg) No Yellow Fat As much marbling as possible in the muscle eye | | | | | | |
| Packaging Detail | <ul style="list-style-type: none"> Bone Guard covering the Rib Bone as per Pict 2 & 3 Avoid covering the Rib Eye Muscle with the Bone Guard Packed in 400x400mm ABP Bag as per picture 3 Pack Tare: 44g (Bag + Bone Guard) 10 Pieces in 15kg ABP Carton as per picture 4 | | | | | | |
| Appearance and Possible Defects | <ul style="list-style-type: none"> The product must be free from bone chips, tumours, abscesses and cysts. Meat should not exhibit signs of bruising, blood splash or dark cutting. | | | | | | |
| Nutritional Information (Average Values per 100g) | Energy | Fat | Of which Saturates | Carbohydrates | Of which sugars | Protein | Salt |
| | 643 kj 154 kcal | 8.1g | 3.99g | 0g | <0.1g | 19.2g | 0.18g |
| Microbiological Criteria | <p>TVC : <5,000,000cfu/g Enterobacteriaceae: <3,000cfu/g</p> | | | | | | |

