



Ireland Rathkeale Part of ABP Food Group

## Beef Primal Product Quality Attribute Sheet

| Produit                                  | Hereford Rib Eye                    |  |
|--|-------------------------------------|--|
| Product Title                            |                                     |  |
| Product code                             | 57748                               |  |
| IHC Code                                 | K20235507                           |  |
| DLC                                      | 42 days from pack date              |  |
| Product Life                             |                                     |  |
| Emballage<br>Packaging Type              | Hereford Branded Vacuum Bag and Box |  |
| Conditionnement<br>Bag Size / Crate Fill | 400 /400 vacuum shrink bag          |  |

## This specification must not be changed without prior agreement with ABP

| Spécifications                   |   |  |  |
|----------------------------------|---|--|--|
| Appearance                       |   |  |  |
| Key Butchery Attributes          | Hereford Rib Eye taken from a 5 bone Standing rib   |  |  |
| Packaging Detail                 |   |  |  |
|                                  | 1 per bag, packed in a 400/400 vacuum shrink bag.<br>Vacuum seal intact, secure, no evidence of seal contamination leakage.<br>Label to be applied to bag on detailing ;<br>(Name of the product;Batch / Job<br>code; Packing date;Country of Origin; Plant Slaughter number;Plant<br>deboning number; Beef labeling Cert no, Keep less than 5 *C<br>An external carton label is applied with all batch / job code data |  |  |
| Presentation                     | Packed 1 per bag, 4 bags / Rib Eyes per box – Hereford Branded Box  |  |  |
| Appearance /<br>Possible Defects | The product must be free from<br>metal,plastic,tumours, abcesses and<br>cysts and trims<br>Meat should not exhibit signs of<br>bruising blood splash or dark cutting<br>Absence of cartilage and bone tips  |  |  |

| ABP Rathkeale Hereford Rib Eye SP Specification |                 |                                   |  |  |
|---|-----------------|-----------------------------------|--|--|
| Date of Issue: 19.10.16                         | Revision No: 00 | Page 1 of 2                       |  |  |
| Issued by: James Nolan                          | Approved by     | : James Nolan Boning Hall Manager |  |  |





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## **Approbation Client/Customer Acceptance Sheet**

| Commercial Autorisation | Quality Assurance Autorisation |
|-------------------------|--------------------------------|
| Nom/Name:               | Nom/Name:                      |
| Visa/Signature:         | Visa/Signature:                |
| Date:                   | Date:                          |

## **Supplier acceptance:**

Technical criteria for Beef .This specification is applicable from date of signature by both parties.The supplier confirms agreement with the specification and is authorised to confirm that we will adhere to a HACCP – based Quality Assurance System and all appropriate legal requirements, to ensure compliance.

| Commercial Authorisation | Quality Assurance Authorisation |
|--------------------------|---------------------------------|
| Nom /Name: James Nolan   | Nom/Name: Tom Keating           |
|                          |                                 |
| Visa/Signature:          | Visa/Signature:                 |
|                          |                                 |
| Date:                    | Date:                           |
|                          |                                 |
|                          |                                 |

| ABP Rathkeale Hereford Rib Eye SP Specification |                |   |  |  |
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