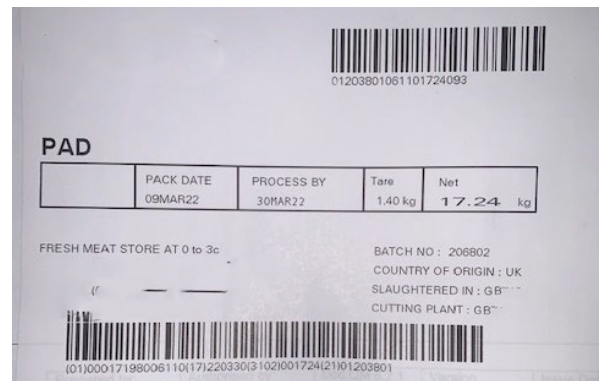




Meatex

SPECIFICATIONS:-

Product Name:	PAD
PLU Number:	WS282 – 0611C - Grade O WS382 - 0477 - Grade I



Butchery preparation:
Whole forequarter & hindquarter muscles, trim of all visual fat, gristle, and sinew to 100% visual lean.

Packaging:	
Primary and Secondary packaging	Standard 600 x 400mm Cardboard Plain box. Printed health marked vac pack bag

	Authorised by: Technical	Issue Date: 21/03/22	Doc Ref: BS059	Issue No:10	Page 1 of 2
--	-----------------------------	----------------------	----------------	-------------	-------------

CONTROLLED DOCUMENT

**SPECIFICATIONS:-**

	10Kg vac pack bag, 2 bags/box 20Kg/case
Total Tare Weight	1.40 Kg
Labeling information	
Kill Date. Pack Date. Batch Number. Storage temperature. Supplier address. – Origin (Born & Raised Info) Slaughtered in, and cutting plant information	
Fresh: Process by date Frozen: Freeze Date, Best Before End Date.	
Internal Barcode – Top right corner. Scannable EAN 128: barcode with product/plant ID, used by, weight information – spec. can be issued separately	
Process by:	Fresh Pack 21 days Frozen Pack +2 years frozen.
Product Temperature on dispatch	Fresh: <3°C Frozen: <-18°C
Kill to Bone:	2- 5 Days

MICROBIOLOGICAL STANDARDS

TEST	TARGET	FAIL
TVC @ 30° C	< 1 x 10 ⁵	< 5 x 10 ⁶
Coliforms	< 2 x 10 ²	> 1 x 10 ³
Salmonella	ABSENT/25g	PRESENT/25g
E coli 0157:h7	ABSENT	PRESENT

All spec must be signed of by a member of the technical department and/or At Least One Senior Manager (MD, Planning or Technical Manager).

Commercial Sign Off	Technical Sign Off
Name	Name:
Signature:	
Date:	Date: 21/03/2022