



## Product Specification

<b>Product Name</b>	95vl Beef ROI																
<b>PLU</b>																	
<b>Origin</b>	IRL																
<b>Slaughtered in</b>	UK (NI) EC																
<b>Cut / Packed in</b>	UK (NI) EC																
<b>Welfare</b>	Animals shall be reared in accordance with UK Farm Assured standards																
<b>Product Description</b>	Beef 95vl shall derive from muscles/trim of IRL Farm Assured bovine carcasses slaughtered and processed in accordance with all relevant legislation.																
<b>Net Weight</b>	Catch Weight (25 KG Target)																
<b>Packaging</b>	<ul style="list-style-type: none"> <li>• 2 Bags per box.</li> <li>• 40 boxes per Pallet; 5 Boxes flat, stacked 8 high.</li> <li>• Logo Bag</li> <li>• White Box</li> <li>• Box 25kg Box</li> <li>• Veterinary Controlled Strapping</li> <li>• Label to be applied to side wall of box detailing – <ul style="list-style-type: none"> <li>- Name of product</li> <li>- Kill Date</li> <li>- Pack Date</li> <li>- Use By Date</li> <li>- Batch number</li> <li>- Plant Slaughter number</li> <li>- Plant Deboning number</li> <li>- Metal Detection Declaration</li> <li>- 'Born In' and 'Reared in' information.</li> <li>- Weight</li> <li>- Farm Quality Assured Declaration</li> </ul> </li> </ul>																
<b>Quality Attributes</b>	The product shall be free from foreign body contamination and be reddish purple in colour. There shall be a normal odour associated with fresh beef muscles/trim. Meat should not exhibit signs of bruising, blood splash or dark cutting. The product must be free from tumours, abscesses, and cysts. Meat must be free bone splinters and cartilage.																
<b>Allergen Status</b>	Product does not contain any known allergen material																
<b>Micro Standards</b>	<p>All bovine meat shall undergo regular microbiological analysis, to a recognised standard, in accordance with relevant legislation.</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 40%;"></th> <th style="width: 20%; text-align: center;">Target</th> <th style="width: 20%; text-align: center;">Action</th> <th style="width: 20%; text-align: center;">Reject</th> </tr> </thead> <tbody> <tr> <td>TVC @30°C/48hrs</td> <td style="text-align: center;">&lt;5x10<sup>5</sup></td> <td style="text-align: center;">&gt;5x10<sup>5</sup></td> <td></td> </tr> <tr> <td>Enteros</td> <td style="text-align: center;">&lt;5x10<sup>2</sup></td> <td style="text-align: center;">&gt;5x10<sup>2</sup></td> <td></td> </tr> <tr> <td>E.coli</td> <td style="text-align: center;">&lt;5x10<sup>2</sup></td> <td style="text-align: center;">&gt;5x10<sup>2</sup></td> <td></td> </tr> </tbody> </table>		Target	Action	Reject	TVC @30°C/48hrs	<5x10 <sup>5</sup>	>5x10 <sup>5</sup>		Enteros	<5x10 <sup>2</sup>	>5x10 <sup>2</sup>		E.coli	<5x10 <sup>2</sup>	>5x10 <sup>2</sup>	
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<b>Quality Assurance</b>	All meat shall be produced under the principles of a HACCP based system, which shall be regularly monitored and verified.																
<b>Labelling</b>	To comply with compulsory beef labelling, plus kill date, pack date, use by date, storage requirements, farm assurance status.																
<b>Shelf Life</b>	Kill + 30 Days (Fresh) Kill + 2 Years (Frozen)																
<b>Storage Conditions</b>	<3°C (Fresh) >-18°C (Frozen)																

**Product Photo**



**Carton Label**

<b>95VL Frozen Beef</b>				PLU: <b>3000019</b>	
ROI					
BORN IN	IRL	KILL DATE	14-12-2021		
REARED IN	IRL/UK(NI)	PACK DATE	17-12-2021		
SLAUGHTERED IN	UK(NI) EC	FREEZE DATE	18-12-2021		
CUT IN	UK(NI) EC	BEST BEFORE	14-12-2023		
 013000 2211214211217231214025003480 <span style="float: right; border: 1px solid black; border-radius: 50%; padding: 2px;">UK(NI)</span>					
Food Safety Guidance: This is a raw product and therefore requires thorough cooking prior to consumption					
METAL DETECTION PASSED STORE BELOW -18°C				 00039000000067456925	
SPECIES BOVINE		BATCH <b>213511015</b>			
User ID:272	TARE 1.22kg	NET WEIGHT 25kg	PIECES: 1	RTA / NIFQAS FARM ASSURED	
Scale ID:2371					