

Section: 3.6A

PRODUCT TITLE	OVINE B/L SHOULDER HOG B24				
PRODUCT CODE	L1024				
QUANTITY / BAG FILL	2-3 pieces	TARE:		1.38 Kg	
QUANTITY / BOX FILL	2-3 Bags	PRODUCT / SHELF LIFE:		Production + 28 days	
BOX WEIGHT	Minimum			Maximum	
	0 Kg			25 Kg	
BAG TYPE	Sealed Air EC logo BAG SIZ		BAG SIZE		350 xx 650
EXTRA PACKAGING	NA		BOX/TRAY		ABP BOX
RAW MATERIAL					

Allergen Declaration: No Allergens are declared at ABP Yetminster Nutritional Information: Based on the McCance & Widdowson dataset.

BUTCHERY



The Neck fillet & rack are removed from the shoulder



The Scapila is exposed by opening the top flap muscle



The scapula & the underlying fat pocketare then removed as well as the humerus, ulna & radias bones.



The shoulder boned out before packing



Pack of 3 boneless Shoulders

Issued By	Nikki Trevett	Technical Compliance Manager
Approved By	Sharon Brown	Technical Manager



Section: 3.6A

	LÆ	ABELS			
PRIMARY / INNER LABEL:		(00)05100000023996962	B24 E1024 C19098051 CVINE ABATTU EN/ SLAUGHTERED IN UK8216 DECOUPE / CUT IN DECOUPE / CUT IN UK8216 DECOUPE / CUT IN DECOUPE / CUT IN DECOUPE / CUT IN UK8216 DECOUPE / CUT IN DECOUPE / CUT IN DE		
TERTIARY / PALLET LABEL		Pood Safety Guidance. This is a raw product and th	erefore requires thorough cooking prior to consumption		
MICROBIOLOGICAL STANDARDS AND FREQUENCY OF TESTING					
Test	Satisfactory	Unsatisfactory	Frequency		
TVC	<1.0 x 10 ⁶ CFU/g	≥1.0 x 10 ⁶ CFU/g	Weekly		
E.coli	<500 CFU/g	≥500 CFU/g	Weekly		
Entereobacteriacaea	<1.0 x 10 ⁴ CFU/g	≥1.0 x 10 ⁴ CFU/g	Weekly		
APPROVAL					
ABP Prod - Butchery Signature: Date:	ABP Prod - Packaging Signature: Date:	ABP Technical Signature: Date:	ABP Commercial Signature: Date:		

Issued By	Nikki Trevett	Technical Compliance Manager	
Approved By	Sharon Brown	Technical Manager	