

95vl Beef Trim

SPECIFICATIONS

Product Name:	95vl	
PLU Number:	485: UTM Grade O+ 3 an	nd above
	608: OTM/UTM Grade 0+ 2 to P+ 3	
	474 OTM/UTM Grade P	+ 2 and below
	1131: UTM Welsh PGI C	attle Only
Butchery preparation:		
Butchery preparation:Specific requirements to be agreed with cut	ustomer	
	ustomer	
Specific requirements to be agreed with cu	ustomer	
	ustomer Vacuum pac Max 10Kg	
Specific requirements to be agreed with cu Packaging preparation:		
Specific requirements to be agreed with cu Packaging preparation: Primary packaging	Vacuum pac Max 10Kg	
Specific requirements to be agreed with cu Packaging preparation: Primary packaging	Vacuum pac Max 10Kg Kill Date. Pack Date. Batc	
Specific requirements to be agreed with cup Packaging preparation: Primary packaging Labeling information Use By	Vacuum pac Max 10Kg Kill Date. Pack Date. Batc Beef Labeling Info. Kill + 21 Days 2- 5 Days	h Number. Mandatory
Specific requirements to be agreed with cu Packaging preparation: Primary packaging Labeling information Use By Product Temperature on dispatch	Vacuum pac Max 10Kg Kill Date. Pack Date. Batc Beef Labeling Info. Kill + 21 Days 2- 5 Days <3°C (Chilled); <18°C (Fro	h Number. Mandatory
Specific requirements to be agreed with cu Packaging preparation: Primary packaging Labeling information Use By Product Temperature on dispatch Secondary packaging	Vacuum pac Max 10Kg Kill Date. Pack Date. Batc Beef Labeling Info. Kill + 21 Days 2- 5 Days <3°C (Chilled); <18°C (Fro Wax lined box. 2 bags per	h Number. Mandatory
Specific requirements to be agreed with cu Packaging preparation: Primary packaging Labeling information Use By Product Temperature on dispatch Secondary packaging MICROBIO	Vacuum pac Max 10Kg Kill Date. Pack Date. Batc Beef Labeling Info. Kill + 21 Days 2- 5 Days <3°C (Chilled); <18°C (Fro Wax lined box. 2 bags per LOGICAL STANDARDS	h Number. Mandatory ozen); r box
Specific requirements to be agreed with curves Packaging preparation: Primary packaging Labeling information Use By Product Temperature on dispatch Secondary packaging MICROBIO	Vacuum pac Max 10Kg Kill Date. Pack Date. Batc Beef Labeling Info. Kill + 21 Days 2- 5 Days <3°C (Chilled); <18°C (Fro Wax lined box. 2 bags per LOGICAL STANDARDS TARGET	h Number. Mandatory ozen); r box FAIL
Specific requirements to be agreed with curves Packaging preparation: Primary packaging Labeling information Use By Product Temperature on dispatch Secondary packaging MICROBIO TEST TVC @ 30°C	Vacuum pac Max 10Kg Kill Date. Pack Date. Batc Beef Labeling Info. Kill + 21 Days 2- 5 Days <3°C (Chilled); <18°C (Fro Wax lined box. 2 bags per LOGICAL STANDARDS TARGET < 1 x 10 ⁵	h Number. Mandatory ozen); r box FAIL < 5 x 10 ⁶
Specific requirements to be agreed with cu Packaging preparation: Primary packaging Labeling information Use By Product Temperature on dispatch Secondary packaging MICROBIO TEST TVC @ 30° C Coliforms	Vacuum pac Max 10Kg Kill Date. Pack Date. Batc Beef Labeling Info. Kill + 21 Days 2- 5 Days <3°C (Chilled); <18°C (Fro Wax lined box. 2 bags per LOGICAL STANDARDS TARGET <1 x 10 ⁵ <2 x 10 ²	h Number. Mandatory ozen); r box FAIL < 5 x 10 ⁶ > 1 x 10 ³
Specific requirements to be agreed with curves Packaging preparation: Primary packaging Labeling information Use By Product Temperature on dispatch Secondary packaging MICROBIO TEST TVC @ 30°C	Vacuum pac Max 10Kg Kill Date. Pack Date. Batc Beef Labeling Info. Kill + 21 Days 2- 5 Days <3°C (Chilled); <18°C (Fro Wax lined box. 2 bags per LOGICAL STANDARDS TARGET < 1 x 10 ⁵	h Number. Mandatory ozen); r box FAIL < 5 x 10 ⁶