





95vl Beef Trim

# SPECIFICATIONS

<b>Product Name:</b>	95vl	
<b>PLU Number:</b>	485: UTM Grade O+ 3 and above 608: OTM/UTM Grade 0+ 2 to P+ 3 474 OTM/UTM Grade P + 2 and below 1131: UTM Welsh PGI Cattle Only	
		
<b>Butchery preparation:</b> <ul style="list-style-type: none"><li>• Specific requirements to be agreed with customer</li></ul>		
<b>Packaging preparation:</b>		
<b>Primary packaging</b>	Vacuum pac. - Max 10Kg	
<b>Labeling information</b>	Kill Date. Pack Date. Batch Number. Mandatory Beef Labeling Info.	
<b>Use By</b>	Kill + 21 Days	
	2- 5 Days	
<b>Product Temperature on dispatch</b>	<3°C (Chilled); <18°C (Frozen);	
<b>Secondary packaging</b>	Wax lined box. 2 bags per box	
<b>MICROBIOLOGICAL STANDARDS</b>		
<b>TEST</b>	<b>TARGET</b>	<b>FAIL</b>
<b>TVC @ 30° C</b>	< 1 x 10 <sup>5</sup>	< 5 x 10 <sup>6</sup>
<b>Coliforms</b>	< 2 x 10 <sup>2</sup>	> 1 x 10 <sup>3</sup>
<b>Salmonella</b>	ABSENT/25g	PRESENT/25g
<b>E coli 0157:h7</b>	ABSENT	PRESENT