

## FROZEN MEAT SPECIFICATION

<b>PRODUCT DESCRIPTION</b> (Dimensions if required)	<b>Beef Omasum Frozen</b>
<b>PRODUCT WEIGHT</b>	<b>25kg</b>
<b>PRODUCT CODE</b>	

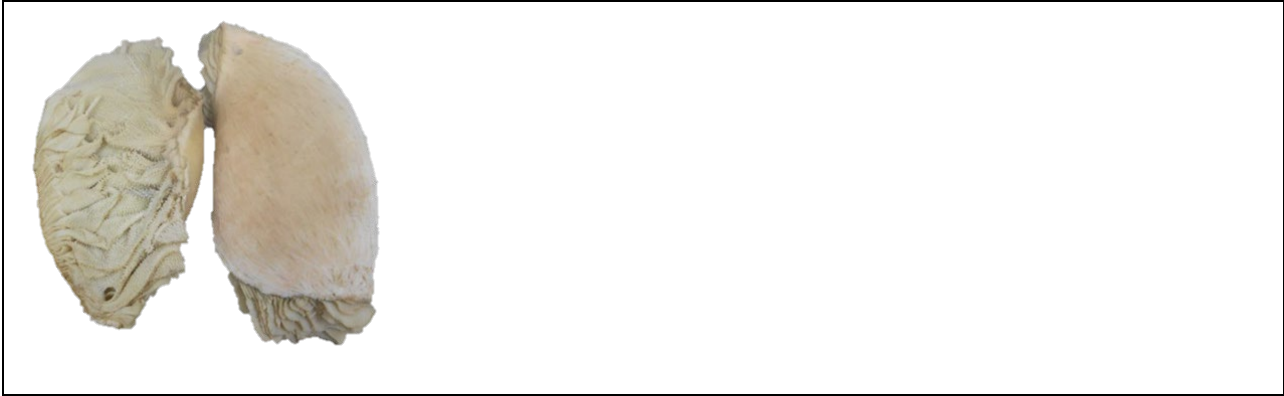
<b>Supplier Name</b>		
<b>Manufacturing Site address</b>		
<b>CONTACT NAME</b>	<b>Sales/24 Hour Contact</b>	<b>Technical</b>
<b>CONTACT TEL NO</b>	<b>01323 873645</b>	
<b>CONTACT FAX NO.</b>		
<b>EMAIL ADDRESS</b>	<b>sales@meatex.co.uk</b>	<b>technical@meatex.co.uk</b>

### **1.0 Product origin**

Origin	<b>United Kingdom</b>
Place of manufacture	<b>Scotland</b>
EC number Slaughter/Cutting Plant	<b>Slaughtered, Cut and Packed in EC</b>
Age at slaughter	<b>Not Applicable</b>
Cattle grades	<b>Not Applicable</b>
Cattle sex (delete as required)	<b>Not Applicable</b>
Farm Assurance status (PGI)	<b>Farm Assured</b>
CAA Status	<b>Not Applicable</b>

### **2.0 Butchery Specification**

The third stomach removed from the other rumen. Free of bone, bone-chips, hair and other foreign bodies.
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**3.0 Ingredient declaration (in descending order by weight).**

Ingredient	Weight (%)
Beef	100

**4.0 Physical quality / natural defects** (if applicable)

e.g.: foreign matter, seeds, major blemish, clumps etc.

Parameter / defect	Target	Limit
Dark, discoloured, blood splash meat	No defects	None
Foreign bodies e.g.: dirt, paper, hair etc.	All absent	None

**5.0 Allergen/Intolerance/Additive Data**

	Present Y / N	GIVE DETAILS
<b>Cereals containing gluten</b>	N	
<b>Crustaceans</b> and product thereof	N	
<b>Eggs</b> and products thereof	N	
<b>Fish</b> and products thereof	N	
<b>Peanuts</b> and products thereof	N	
<b>Soybeans</b> and products thereof	N	
<b>Milk</b> and products thereof	N	
<b>Nuts*</b> and products thereof	N	
<b>Celery</b> and products thereof	N	
<b>Mustard</b> and products thereof	N	
<b>Sesame</b> and products thereof	N	
<b>Sulphur dioxide and sulphites</b> at concentration of more than 10mg/kg or 10 mg/litre, expressed as SO <sub>2</sub>	N	
<b>Lupin</b> and products thereof	N	
<b>Molluscs</b> and products thereof	N	

\*Namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia/ Queensland nuts

Animal inc. beef, poultry, lamb / products thereof	Y	Product is beef
Maize / Maize derivatives	N	
Colours (Natural)	N	
Colours (Artificial) Including Southampton 6	N	
Colours (Azo dyes)	N	
Colours (Nature Identical)	N	
Flavourings (Natural)	N	
Flavourings (Artificial)	N	
Flavourings (Nature Identical)	N	

Preservatives	N	
Benzoates	N	
Other Additives	N	
Seed products	N	
Yeast / Yeast derivatives	N	
Hydrogenated / Partially Hydrogenated Fats	N	
Other Known Allergens	N	
Sudan Dye I-IV, Para red dye	N	
<b>SUITABLE FOR</b>	<b>Y / N</b>	<b>DETAIL</b>
Vegetarians	N	
Halal	N	
Kosher	N	
Vegans	N	
Coeliacs	Y	Gluten Free
Nut Allergy Sufferers	Y	Produced in nut free environment

### 6.0 Metal Detection Limits

Testing-

- Non Ferrous - 8.0 mm
- Ferrous - 7.0 mm
- Stainless Steel – 10.0mm
- Ferrous - 20.00 mm

### 7.0 Microbiological standards / g:

	Target	Reject level
ACC	<1x10 <sup>5</sup> cfu/g	>1x10 <sup>6</sup> cfu/g
p. Enterobacteriaceae	<5x10 <sup>3</sup> cfu/g	>1x10 <sup>4</sup> cfu/g
Staphylococcus Aureus	<500 cfu/g	>500 cfu/g
E.coli	>100 cfu/g	>1000 cfu/g
Salmonella	Detected in 25g	Detected in 25g

### 8.0 Nutritional – Not Available

Typical values per 100gm obtained from McCance and Widdowson's

Energy		Kcal
		kJ
Protein		g
Carbohydrate		g
Fat		g
Fibre AOAC		g
Sodium		mg

### 9.0 Packaging

<b>a.</b>	Packaging Format	Cardboard/Plastic
	Primary	Plastic blue liners
	Secondary	Plain white base with plain white lid
<b>b.</b>	Label Information i.e. Crate End	Product description, Kill Date, Pack Date, Use By Date, Run

	Label	Number, PLU, No of Units. Origin, EC Numbers, Weight, Tare, Time stamp, Barcode.
<b>c.</b>	Quantity per box	25kg per box

**10.0 Shelf Life Details**

<b>a.</b>	Shelf Life From Production	Pack + 730 Days
<b>b.</b>	Min Shelf Life on Delivery	Pack + 365 Days
<b>c.</b>	Pack Date from Slaughter	1-3 Days

**11.0 Storage Conditions**

<b>a.</b>	Storage Temperature	< -18°C
<b>b.</b>	Temperature on Delivery	< -18°C

**compliant with all relevant EC regulations/legislation**

**This shall include but is not limited to**

- **Food Safety Act 1990**
- **The Food Labelling Regulations, 1996**
- **The Meat (Hazard Analysis and Critical Control Points)(Scotland) Regulations 2002**
- **Regulation (EC) 852, 3 and 4 (2004)**
- **Regulation (EC) 178/2002**

**Customer Approval**

**Specification approved by**

Company: \_\_\_\_\_

Name: \_\_\_\_\_ Print: \_\_\_\_\_

Position in Company: \_\_\_\_\_

Date: \_\_\_\_\_

**Specification issue number: 1**

Updated on: NA