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| Spec Issue date: | 30.8.16, 21.8.21, 27.1.21 | Spec Date Revised/Reissued: | 10.8.2021 |
| Product Description: | 10000963 FRZ RTA 80 VI Gluten Free Pork shoulder | Spec Issue N ^o : 5 | |

Product should be:

Free from PSE and DFD, off odours, flavours, discolouration, foreign matter, insect, rodent or other contamination.







Free from unspecified bone, bone fragments, bone dust, hair, major glands or other extraneous matter.

Free from Chemical and Hormone residues, deformity and abnormal pathology.

The fat should be of a white/cream colour and the meat red/pink in colour typical of fresh meat.

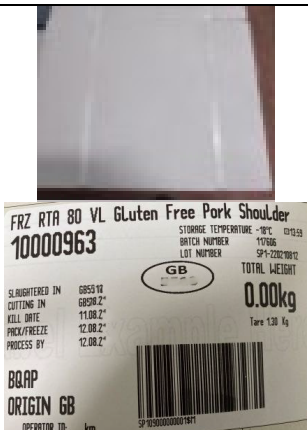
Parameters by which this product is processed are listed below.

| Meat Derived From: | BQAP Pork | | Size: N/A | | Probe: N/A | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|----------------------------|----------------------------|--------------------|---|------------|-------------------------------|--|--------------|--------------------|--------------------|-----------|-----|----------------------------|----------------------------|----|---------|--------|----------------------------|----------------------------|----|---------|-----------|-----------|----------------------------|----|---------|------------|-----------|----------------|----|---------|--------------|-----------|
| Product Range / Customer: | FBGS | | Oracle code: | | 10000963 | Product code: 100500003 - 501 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Frozen: | Frozen | | | Type of inner packaging: | | N/A | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Primal Weight (kg) – min: | N/A | | | Type of outer packaging: | | White Full euro Box | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Primal Weight (kg) – target: | N/A | | | Number of items per pack: | | N/A | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Primal Weight (kg) – max: | N/A | | | Number of packs per case: | | Up to 20Kg | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Fat levels (mm or % VL): | 80% VL | | | Packaging Method: | | Air packed | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dimensions (mm) – min: | N/A | | | Air wrapped, Gas Flushed, Vacuum Packed | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dimensions (mm) – target: | N/A | | | Other packing requirements: | | Double strapped | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dimensions (mm) – max: | N/A | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Bulk or Individually Weighed: | Individual | | | Shelf Life: | | P+365 | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Catch or Fixed Weight: | Catch | | | Other Shelf life requirements: | | Kill – Pack 3 days | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Luggage or adhesive label: | Adhesive | | | Storage temperature: -18 °C | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Internal/Primal Label: | N/A | | | <div>Label details: Internal label details: Kill Date Pack Date Process By Batch Number Oracle Number Lot Number SL/Cut Number GB5513 / GB4471 BQAP</div> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Calculated Tare: | 1.2 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Metal Detection: | Yes | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <u>Microbiological Testing Specification</u> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <table><thead><tr><th></th><th>Target (SOL)</th><th>Unacceptable (SOL)</th><th>Unacceptable (EOL)</th><th>Frequency</th></tr></thead><tbody><tr><td>APC</td><td><1 x 10⁴ cfu/g</td><td>>1 x 10⁶ cfu/g</td><td>NA</td><td>Monthly</td></tr><tr><td>E.coli</td><td><1 x 10² cfu/g</td><td>>1 x 10³ cfu/g</td><td>NA</td><td>Monthly</td></tr><tr><td>S.aureus^</td><td><20 cfu/g</td><td>>1 x 10² cfu/g</td><td>NA</td><td>Monthly</td></tr><tr><td>Salmonella</td><td>ND in 25g</td><td>Present in 25g</td><td>NA</td><td>Monthly</td></tr><tr><td>E.coli O157*</td><td>ND in 25g</td><td>Present in 25g</td><td>NA</td><td>Monthly</td></tr></tbody></table> <p>^Marinated/coated products only *Beef, lamb, venison and veal Notes: see notes 1,18, 22, 23 & 24</p> | | | | | | | | Target (SOL) | Unacceptable (SOL) | Unacceptable (EOL) | Frequency | APC | <1 x 10 ⁴ cfu/g | >1 x 10 ⁶ cfu/g | NA | Monthly | E.coli | <1 x 10 ² cfu/g | >1 x 10 ³ cfu/g | NA | Monthly | S.aureus^ | <20 cfu/g | >1 x 10 ² cfu/g | NA | Monthly | Salmonella | ND in 25g | Present in 25g | NA | Monthly | E.coli O157* | ND in 25g |
| | Target (SOL) | Unacceptable (SOL) | Unacceptable (EOL) | Frequency | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| APC | <1 x 10 ⁴ cfu/g | >1 x 10 ⁶ cfu/g | NA | Monthly | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| E.coli | <1 x 10 ² cfu/g | >1 x 10 ³ cfu/g | NA | Monthly | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| S.aureus^ | <20 cfu/g | >1 x 10 ² cfu/g | NA | Monthly | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Salmonella | ND in 25g | Present in 25g | NA | Monthly | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| E.coli O157* | ND in 25g | Present in 25g | NA | Monthly | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

| Butchery Standards | Product Photograph | | | | |
|--|--|--------------------------|--------------------------|--|---|
| <p>Derived from BQAP</p> <p>The shoulder shall be removed from carcase between the 3rd & 4th rib.</p> <p>The shoulder shall be open boned with the feather left in.</p> <p>The shoulder shall be mechanically de-rinded.</p> <p>All residual rind, bone chips & hard sandpaper shall be removed.</p> <p>The boneless, rind less shoulder shall be a minimum of 80vl.</p> <p>The LMC muscle may be left in or removed.</p> <p>The Collar may be left in or removed.</p> | <p>Butchery</p> <table><tr><td>80vl Shoulder – External</td><td>80vl Shoulder - Internal</td></tr><tr><td></td><td></td></tr></table> | 80vl Shoulder – External | 80vl Shoulder - Internal |  |  |
| | 80vl Shoulder – External | 80vl Shoulder - Internal | | | |
|  |  | | | | |

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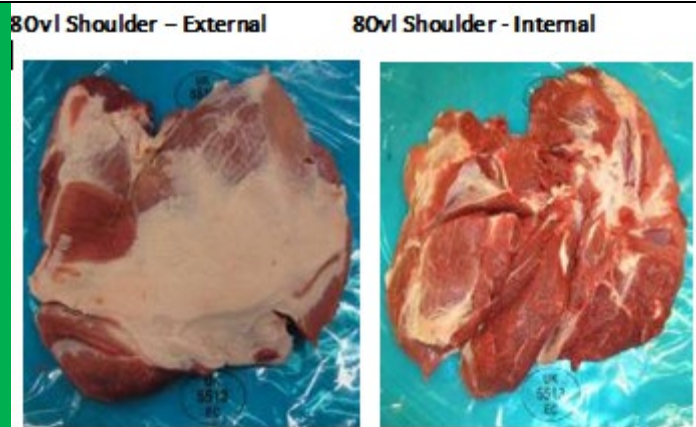
| | |
|---|--|
| <p>Origin; Only pork carcasses, cuts and boneless product from pigs compliant with the requirements of the BMPA Animal Welfare and Slaughter Standard shall be used in the manufacture of British Quality Assured Pork. All pork raw materials shall be derived from pigs which have been sourced under any of the following Certification Schemes: Red Tractor Farm Assurance - Pigs, Quality Meat Scotland Assurance - Pigs or the Genesis Quality Assurance Pig Module.</p> <p>Product will have no discoloured fat/meat, bruising, blood splash, abscess/cysts present. Free from contamination (faecal, hair, grease or other) and bone dust. Free from abnormal odours and textures.</p> | |
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| Packaging Standards | Packaging |
|---|--|
| <p>Product is packed into a Plain white Full Euro Box (20kg). The Box will be lidded, labelled, Double strapped, palletised, wrapped ready for onward distribution at 5oC for freezing.</p> |  |

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| Authorised development: | Signed Copy on File | Date: | 20.8.2021 |
| Authorised Customer/Trading: | | Date: | |
| Authorised Production: | | Date: | |
| Authorised Technical : | | Date: | |

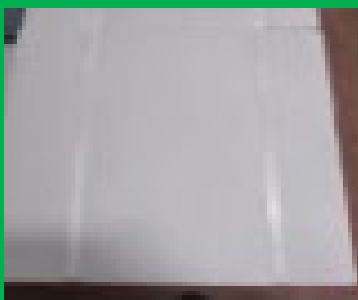
| QAS Standards | |
|--|------------------------|
| Product Name: FRZ RTA 80 VI Gluten Free Pork shoulder | |
| Oracle Code: 10000963 | |
| Acceptable Standards | Unacceptable standards |

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80VI

**Open boned, rind removed
LMC Can be left on**



**Max 20Kg
Double strapped
Individually labelled
Frozen
P+365 days**

Excess fat >20%

**Bruises, blood splash, cysts, abscess
discolour**

Rind, bone chips, connective tissue

Incorrect Pack Format

Incorrect Life applied