

	Specification	Date: 16.09.21	Issue: 2
Beef Snouts		Document Ref:	Page: 1 of 4



Product Specification

Product Name	Bovine Snouts																
PLU																	
Origin	UK																
Slaughtered in	UK (NI) EC																
Cut / Packed in	UK (NI) EC																
Welfare	Animals shall be reared in accordance with UK Farm Assured standards																
Product Description	<p>Bovine Snouts shall derive from UK Farm Assured bovine carcasses slaughtered and processed in accordance with all relevant legislation.</p> <p>Snout Processing Requirements</p> <ul style="list-style-type: none"> • Snouts are placed in washer with Caustic Soda. • Snouts are rinsed with hot water. • pH is must be <7.8 after washing. 																
Net Weight	Catch Weight (10 KG Target)																
Packaging	<ul style="list-style-type: none"> • Product packed into blue food grade liner. • Box to be 10KG. • Plain white 390 X 295 mm box. • Label to be applied to side wall of box detailing – <ul style="list-style-type: none"> - Name of product - Kill Date - Pack Date - Use By Date - Batch number - Plant Slaughter number - Plant Deboning number - Metal Detection Declaration - 'Born In' and 'Reared in' information. - Weight - Farm Quality Assured Declaration 																
Quality Attributes	The product shall be free from foreign body contamination. There shall be a normal odour associated with beef snouts. The product must be free from tumours, abscesses, and cysts.																
Allergen Status	Product does not contain any known allergen material																
Micro Standards	<p>All bovine meat/offal shall undergo regular microbiological analysis, to a recognised standard, in accordance with relevant legislation.</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: center;">Target</th> <th style="text-align: center;">Action</th> <th style="text-align: center;">Reject</th> </tr> </thead> <tbody> <tr> <td>TVC @30°C/48hrs</td> <td style="text-align: center;"><5x10⁵</td> <td style="text-align: center;">>5x10⁵</td> <td></td> </tr> <tr> <td>Enteros</td> <td style="text-align: center;"><5x10²</td> <td style="text-align: center;">>5x10²</td> <td></td> </tr> <tr> <td>E.coli</td> <td style="text-align: center;"><5x10²</td> <td style="text-align: center;">>5x10²</td> <td></td> </tr> </tbody> </table>		Target	Action	Reject	TVC @30°C/48hrs	<5x10 ⁵	>5x10 ⁵		Enteros	<5x10 ²	>5x10 ²		E.coli	<5x10 ²	>5x10 ²	
	Target	Action	Reject														
TVC @30°C/48hrs	<5x10 ⁵	>5x10 ⁵															
Enteros	<5x10 ²	>5x10 ²															
E.coli	<5x10 ²	>5x10 ²															
Quality Assurance	All meat/offal shall be produced under the principles of a HACCP based system, which shall be regularly monitored and verified.																
Labelling	To comply with compulsory beef labelling, plus kill date, pack date, use by date, storage requirements, farm assurance status.																
Shelf Life	Pack + 2 Years																
Storage Conditions	-18°C																

Product Photo



Carton Label

SNOUT 10KG			PLU: 1089	
ORIGIN <small>ORIGINE</small>	UK(NI)	KILL DATE <small>DATE D'ABATTAGE</small>	06/09/2021	
REARED IN <small>ELEVES DANS</small>	UK(NI)	PACK/FREEZE DATE <small>DATE D'EMBALLAGE</small>	07/09/2021	
SLAUGHTERED IN <small>ABATTU EN</small>	UK(NI) EC	USE BY <small>A CONSOMMER JUSQU'AU</small>	07/09/2023	
CUT IN <small>DECOUPE</small>	UK(NI) EC			
<p><small>Food Safety Guidance: This is a raw product and therefore requires thorough cooking prior to consumption</small></p> 				
METAL DETECTION PASSED <small>Chilled < 3°C / Frozen -18°C</small>		 0003900000005675 2	<small>Species</small>	<small>Especie</small>
			BOVINE	
			<small>BATCH</small>	<small>NO DE LOT</small>
			060921	
<small>User ID: 1</small>	<small>TARE</small> 0.74kg	<small>NET WEIGHT</small> <small>POIDS NET</small> 10kg	<small>PIECES:</small> <small>PIECES:</small> 1	RED TRACTOR FARM ASSURED