



Issue Status: 1.0	Date: 28/12/2018
Reference: technical	Page: Page 1 of 3

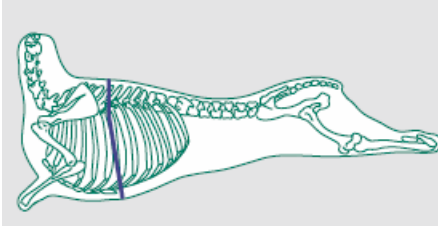
Title: Product Specification Non Allergen
Section: 3.6A

PRODUCT TITLE	VP forequarter shanks		
PRODUCT CODE	L1063		
QUANTITY / BAG FILL	Full bag	TARE:	1.34 Kg
QUANTITY / BOX FILL	10 Bags	PRODUCT / SHELF LIFE:	Production + 28 Days
BOX WEIGHT	Minimum		Maximum
	0 Kg		25 Kg
BAG TYPE	Bemis EC Logo	BAG SIZE	250 x 650 mm
EXTRA PACKAGING	N/A	BOX/TRAY	ABP Box


RAW MATERIAL

Allergen Declaration:
No Allergens are declared
Nutritional Information:
Based on the McCance & Widdowson dataset.


BUTCHERY



Position of Shoulder



Shanks to be removed with a knife, by cutting along the natural seam just above the elbow joint. The knuckle tip is also to be removed.



Tendons & Knuckle to be removed




Issued By	technical	Technical Compliance Manager
Approved By	technical	Technical Manager



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LABELS

<p>PRIMARY / INNER LABEL:</p>	<p>SECONDARY / OUTER LABEL:</p> <p>Forequarter Shanks V/P</p> <p>KILL DATE 23/MAY/19</p> <p>PACK DATE USE BY 28/MAY/19 25/JUN/19</p>  <p>(00)051000000026142229</p> <p>Packing Slings 115</p>  <p>00306326142229001778190625</p> <p>Food Safety Guidance: This is a raw product and therefore requires thorough cooking prior to consumption</p> <p style="text-align: right;">NET WEIGHT 17.78 kg TARE 1.88 kg</p> <p style="text-align: right;">SLAUGHTERED IN UK CUT IN UK ORIGIN UK SUPPLIER</p> <p style="text-align: right;">L1063 BATCH 319148231</p> <p style="text-align: right;">METAL DETECTION PASSED RED TRACTOR FARM ASSURED If frozen use within 24 months of pack</p> <p style="text-align: right;">Store at less than 3c for chilled</p> <p style="text-align: right;">OVINE Lamb 28/05/2019 10:34 Operator: 1403</p> <p style="text-align: right;"></p>
<p>TERTIARY / PALLET LABEL</p>	

MICROBIOLOGICAL STANDARDS AND FREQUENCY OF TESTING

Test	Satisfactory	Unsatisfactory	Frequency
TVC	<1.0 x 10 ⁶ CFU/g	≥1.0 x 10 ⁶ CFU/g	Weekly
E.coli	<500 CFU/g	≥500 CFU/g	Weekly
Enterobacteriaceae	<1.0 x 10 ⁴ CFU/g	≥1.0 x 10 ⁴ CFU/g	Weekly

APPROVAL

Prod - Butchery Signature: Date:	Prod - Packaging Signature: Date:	Technical Signature: Date:	Commercial Signature: Date:
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Approved By	technical	Technical Manager