



<b>Primal</b>	Ribeye	<b>Supplier / s</b>	
<b>Primal Life from Kill:</b>	All primals to be vacuum packed between Kill +2 Days and Kill + 7 days.	<b>Origin</b>	Origin UK SL in UK
<b>Source:</b>	Farm assured cattle, OTM / UTM at slaughter.		
<b>Weight Range:</b>	2-3kg	4kg+	
	3-4kg		
<b>Labelling Information:</b>	2 Labels Per Case		
	Supplier, Product (as described above), Kill Date, Pack Date, DNOB Date, Open By Date, Beef Labelling information, Traceability Code, Net Weight, Farm Assured.		
<b>Primal Butchery &amp; Appearance</b>	<p><b>STANDARD BONING &amp; CUTTING STANDARDS – All meat must be bright red in appearance and square cut.</b></p> <p>Primals displaying the following will be rejected:</p> <ul style="list-style-type: none"> <li>• Impaired / damaged muscle surfaces, deep knife cuts, lacerations or stab marks.</li> <li>• Abnormal odours or colour, including DFD and heavy bruising.</li> <li>• Bone chips and cartilage.</li> <li>• Faecal or gut contamination, hide, hair or any other foreign body.</li> <li>• Coarsely grained meat.</li> <li>• Excessive intramuscular fat.</li> <li>• Leakers or seal contamination.</li> <li>• Blown packs.</li> <li>• Yellow fat.</li> </ul>		

**SPECIFIC PRIMAL REQUIREMENTS**

<p><b>External Trim:</b></p> <ul style="list-style-type: none"> <li>• Loose pieces removed</li> </ul>	
<p><b>Internal Trim:</b></p> <ul style="list-style-type: none"> <li>• Bone tips removed</li> <li>• Rough bones skin removed</li> <li>• loose pieces removed</li> </ul>	
<p><b>End:</b></p> <ul style="list-style-type: none"> <li>• Loose pieces removed</li> </ul>	

**Product Life:**

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	Quality Management System Procedures	Date: 05.01.2016	
		Issue: 1	
Product Specification			

<b>DNOB</b>	N/A	<b>Primal Open By</b>	K +42 Days
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