

## Beef Primal Product Quality Attribute Sheet

<b>Product Title</b>	98VL beef Manufacturing (Cooking)
<b>Product Life</b>	547 Days from Pack
<b>Packaging Type</b>	VP in a cardboard box
<b>Crate Fill</b>	25kgs max per box

<b>Appearance</b>	<b>Detail</b>												
<b>Key Butchery Attributes</b>	<ul style="list-style-type: none"> <li>▪ Product comprises of select hind quarter and fore quarter muscles and trim pieces with fat trimmed to 98VL specification for cooking.</li> <li>▪ Dark Muscle, Gristle, bone and cartilage removed</li> <li>▪ 98% Visual Lean beef</li> </ul>												
<b>Packaging Detail</b>	<ul style="list-style-type: none"> <li>• Product packed 25kg in wax lined cardboard boxes and strapped</li> <li>• Label to be applied to bag detailing –                             <ul style="list-style-type: none"> <li>▪ Name of the product;</li> <li>▪ Batch / Job code;</li> <li>▪ Packing date;</li> <li>▪ Country of Origin;</li> <li>▪ Plant Slaughter number;</li> <li>▪ Plant Deboning number;</li> <li>▪ Keep below -18°C</li> </ul> </li> </ul>												
<b>Microbiological Criteria</b>	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: center;"><b>TVC</b></th> <th style="text-align: center;"><b>Entero.</b></th> </tr> </thead> <tbody> <tr> <td>Satisfactory</td> <td style="text-align: center;">&lt;500,000</td> <td style="text-align: center;">&lt;100</td> </tr> <tr> <td>Acceptable</td> <td style="text-align: center;">500,000-1,000,000</td> <td style="text-align: center;">&lt;500</td> </tr> <tr> <td>Unacceptable</td> <td style="text-align: center;">&gt;1,000,000</td> <td style="text-align: center;">&gt;500</td> </tr> </tbody> </table>		<b>TVC</b>	<b>Entero.</b>	Satisfactory	<500,000	<100	Acceptable	500,000-1,000,000	<500	Unacceptable	>1,000,000	>500
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<b>Presentation</b>	<ul style="list-style-type: none"> <li>• Boxes will strapped with the relevant factory's strapping “</li> </ul>												
<b>Appearance / Possible Defects</b>	<ul style="list-style-type: none"> <li>• Meat should not exhibit signs of bruising, blood splash or dark cutting.</li> <li>• The product must be free from tumours, abscesses and cysts.</li> <li>• Minimal free drip in pack.</li> <li>• Bone tips and cartilage must be removed.</li> </ul>												

I am in agreement with the attached specification and I am authorised by my Company to confirm that we agree with it, and that we will adhere to a HACCP – based Quality Assurance System and all appropriate legal requirements, to ensure compliance.

