

RAW MATERIAL SPECIFICATION

Product Name: BONELESS RINDLESS PORK BELLIES

Assurance Standard: Must be QMS Certified.

Product Weight: 4-5kg

Origin: UK ONLY


Minimum Life on Receipt: Fresh = 7 days; Frozen = Best before 6 months from DOP.

Storage Conditions: Chilled = -2°C to +5°C; Frozen = < -18°C

Microbiological Standards:

TEST	TARGET	ACCEPTABLE	UNACCEPTABLE
TVCs	<10000	10000 - 500000	>500000
Coliforms	<100	100 - 1000	>1000
S. aureus	<20	20	>20
Enterobacteria	<10	<100	>100
Salmonella	Absent in 25 g		Present

RAW MATERIAL STANDARDS

TARGET	REJECT
<p>Appearance & Aroma:</p> <ul style="list-style-type: none"> • Meat should be a red / pink colour typical of flesh, with visible streaks of creamy white fat throughout. • Minimum 60% visual lean. • Square cut at both ends. • Aroma should be typical of fresh pork – free from any off odour, chemical odour or taint. • Texture should be firm, smooth, typical of fresh meat. • Belly Width: 200mm +/- 10mm. • Belly Depth: 30mm +/- 10mm across the belly. • No rind remaining. • No foreign body contamination e.g. plastic, metal, paper, rind, grease etc. 	<p>Appearance & Aroma:</p> <ul style="list-style-type: none"> • Meat discolouration. • Streaks of fat excessive / not visible. • Ends not square cut. • Off/rancid or sour aroma. • Gritty. • Too soft / firm. • Belly out with size tolerances. • Less than 60% visual lean. • Foreign body contamination. • Rind remaining.
	

Butchery:

- Remove the sternum bone and sheet rib avoiding deep cuts to the belly.
- All flare fat, teat tissue, cartilage, rind, and hair follicles removed.
- Fat strip to be removed in a straight line, starting at the sternum.
- No bone chips or cartilage present.
- Bellies should be free from blood splashing, glands, arteries, sinew, and blood clots.
- No PSE or bruising.

**Butchery:**

- Cuts in the eye of meat visible
- Bone, gristle or cartilage tissue remaining.
- Excess fat, blood clots, glands, arteries, sinew, or bone dust / chips.
- PSE or bruising.

PACKAGING

ATTRIBUTE	TARGET	REJECT
Primary Packaging	<ul style="list-style-type: none"> • All packaging used is food grade and of sufficient strength to protect the product during transport. • If vacuum packed ensure no leaks. • Gas Flushed (preferred) 	<ul style="list-style-type: none"> • Incorrect / damaged packaging • Damaged pallet. • Pallet missing wrap
Tertiary Packaging	<ul style="list-style-type: none"> • Pallet / cardboard dolav intact • Correct overwrap used • Clearly coded outer label on the pallet 	<ul style="list-style-type: none"> • Damaged pallet / dolav. • Pallet missing wrap • Missing / Illegible pallet label

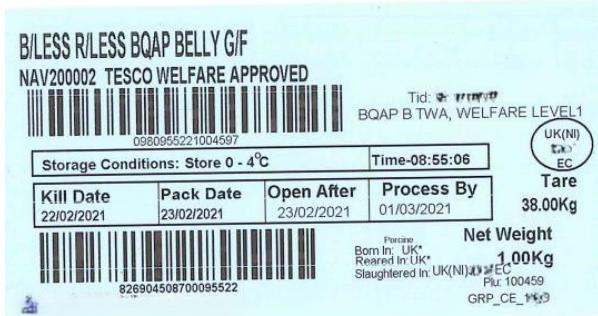




Labelling

- Label must contain:
 - Product name
 - Product weight
 - Kill date
 - Pack date
 - Process By date
 - Supplier name Address
 - Health Mark
 - Weight
 - Storage conditions

- Incorrect or missing information.
- Label illegible



Approved on behalf of SUPPLIER		Signature:	
Date:		Name:	
		Title:	
Approved on behalf of CUSTOMER		Signature:	
Date:		Name:	
		Title:	