

PRODUCT TITLE	PRODUCT CODE	PLU
BEEF FILLET 1.80 KG + RED TRACTOR ASSURED		

PRODUCT SPECIFICATION

SECTION 1 - PRODUCT DESCRIPTION

LEGAL DESRIPTOR	BEEF FILLET 1.80 KG RED TRACTOR ASSURED
FULL PRODUCT DESCRIPTION	Beef Fillet 1.80 Kg + – Vacuum Packed and Chilled
WELFARE	Red Tractor Assurance Meat Processing Scheme
COUNTRY OF ORIGIN	U.K
RAW MATERIAL DESCRIPTION	Beef carcasses which have resided on an unbroken chain of Red Tractor Assured holdings for the last 90 days prior to its slaughter. Then Slaughtered and Processed in GB.
EC No.	GB

MANUFACTURING ADDRESS	
TECHNICAL CONTACT	
COMMERCIAL CONTACT	

WEIGHT OF UNIT	1.80 Kg - 2.29 Kg
NUMBER OF UNITS PER BAG	1
NUMBER OF BAGS PER OUTER	10
TOTAL PRODUCT LIFE	PACK DATE + 42 DAYS
STORAGE TEMPERATURE	Between -1°C and +3°C

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SECTION 2 – BUTCHERY



- The fillet will be removed as a long fillet to incorporate the rump fillet.
- The boning must take care not to separate the fillet chain as this will remain on the primal.
- Any loose meat and fat must be removed.
- Any excess fat on top of the primal must be removed down to the silverskin.
- Avoid any deep incision into the primal.

PRODUCT TO BE FREE FROM:	
BONE CHIPS	HAIR CONTAMINATION
HARD GRISTLES	FAECAL CONTAMINATION
BRUISING	RAIL GREASE
BLOOD CLOTS	TAINTS OR OBVIOUS ODOURS
LYMPHATIC TISSUE	EXCESSIVE FAT MARBLING

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SECTION 3 – PACKING



- 1 fillet per bag 10 fillets per case
- Use correct VP Bag and seal
- Check all pouches have been sealed
- Repack any that have not sealed
- Pack all product as per diagram
- Use correct base and lid

PRODUCT INFORMATION

WEIGHT RANGE	BAG SIZE	NO PER BAG
1.80 Kg – 2.29 Kg	230 X 625	1
No PER BOX	BASE TYPE	LID TYPE
10	DLS	

PRODUCT LABEL DETAILS

KILL DATE	PACK DATE	FREEZE DATE	DNOB	USE BY DATE	BEST BEFORE
✓	✓			✓ PD + 42	

ALL BOXES MUST BE LABELLED WITH THE FOLLOWING AS A MINIMUM

Product Title Supplier Name Health Mark Country of Origin Nett Weight	Gross Weight Tare Batch Code Slaughtered in GB Cut in GB
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SECTION 4 – FINISHED PRODUCT QUALITY ASSURANCE / PROCESS CONTROLS

METAL DETECTION
<p>All products to be checked through a metal detector capable of detecting</p> <ul style="list-style-type: none"> • 7mm Ferrous • 6mm Non Ferrous • 9mm Stainless Steel <p>Frequency of check : Start of Day, hourly during production and end of shift</p>

PHYSICAL / CHEMICAL					
PARAMETER	UNIT OF MEASURE	TARGET	TOLERANCE		METHOD USED
			MIN	MAX	
Bone	>5mm	Absent	Zero	1 per 25kg	Visual Inspection
Gristle/Cartilage	>5mm	Absent	Zero	1 per 25kg	Visual Inspection
Discoloured Meat	>20mm	Absent	Zero	1 per 25kg	Visual Inspection
pH	Carcass	5.8	5.6	5.9	Tested prior to butchery in eye of sirloin muscle
Foreign Bodies	Zero	Zero	Zero	Zero	Visual Inspection
Visual Lean	Fat Level	98%	96%	100%	Visual Inspection

MICROBIOLOGICAL				
TEST	TARGET	REJECT	TEST METHOD	FREQUENCY
TVC	<5.0 x 10 ⁵ cfu/g	>5.0 x 10 ⁶ cfu/g	Muscle	Weekly
Coliforms	<5.0 x 10 ² cfu/g	>5.0 x 10 ³ cfu/g		
E. Coli	<50 cfu/g	>5.0 x 10 ² cfu/g		
Staph. Aureus	< 50 cfu/g	>1.0 x 10 ³ cfu/g		
Salmonella	-ve in 25g	+ve in 25g		
E Coli 0157h	-ve in 25g	+ve in 25g		

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SECTION 5 – INGREDIENT BREAKDOWN

Legal Ingredient Declaration (as it would appear on retail packaging)

Beef

SECTION 6 – ALLERGENS & FOOD INTOLERANCE INFORMATION

Allergens are handled on site but are stored and processed in a separate area to the main processing line.

Alec Jarrett is a single species site processing Bovine only.

SECTION 7 – NUTRITIONAL INFORMATION

	TYPICAL VALUE / 100g	METHOD OF ANALYSIS
Energy Kj	586	McCance & Widdowson 7th
Energy kcal	140	McCance & Widdowson 7th
Fat	6.1	McCance & Widdowson 7th
Saturates	2.8	McCance & Widdowson 7th
Monounsaturates	2.4	McCance & Widdowson 7th
Polyunsaturates	0.3	McCance & Widdowson 7th
Trans Fatty Acids	0.2	McCance & Widdowson 7th
Available Carbohydrate	0.0	McCance & Widdowson 7th
Sugar	0.0	McCance & Widdowson 7th
Starch	0.0	McCance & Widdowson 7th
Fibre	0.0	McCance & Widdowson 7th
Protein	21.2	McCance & Widdowson 7th
Salt	0.11	McCance & Widdowson 7th

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SECTION 8 - PACKAGING MATERIALS		

Alec Jarrett Ltd uses packaging that complies with EC Regulation 1935/2004 for materials & articles in contact with food

Packaging	Material	Weight
Primary : Bag	Polyethylene	0.02 Kg
Primary : Bag Label	Adhesive Paper	0.02 Kg
Secondary: Outer Case	Cardboard	1.61 Kg
Secondary: Outer Case Label	Adhesive Paper	0.02 Kg
Tertiary: Shrink Wrap	Polyethylene Film	0.02 Kg
Tertiary : Pallet Label	Paper	0.02 Kg

WARRANTY STATEMENT

We warrant that all food products or packaging materials intended for food use supplied will meet the requirements Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

EU Hygiene Regulation 852/2004

EU Hygiene Regulation 853/2004

EU Hygiene Regulation 854/2004

The Food Safety Act 1990 and all relevant amendments made thereafter.

The Materials and Articles in Contact with Food Regulations 2004 and all relevant amendments made thereafter.

We undertake to carry out in relation to the food products or packaging intended for food use supplied such checks as a diligent supplier would reasonably carry out in order to ensure compliance with the Acts and Regulations mentioned and we agree to supply you, on demand, with the results of such checks in so far as they are relevant to indicating the lawful nature of the foods supplied by us to you.