

PRODUCT TITLE	PRODUCT CODE	PLU
BEEF RUMP ROAST 6X 2.5-4KG	VES1	846

PRODUCT SPECIFICATION

SECTION 1 - PRODUCT DESCRIPTION

LEGAL DESRIPTOR	BEEF RUMP ROAST JOINTS
FULL PRODUCT DESCRIPTION	Beef Rump Roast Joints – Vacuum Packed and Frozen - 09713
WELFARE	
COUNTRY OF ORIGIN	Ire
RAW MATERIAL DESCRIPTION	
SITE	GB

MANUFACTURING ADDRESS	
TECHNICAL CONTACT	
COMMERCIAL CONTACT	

WEIGHT OF UNIT	2.5 – 4 kg
NUMBER OF UNITS PER BAG	1
NUMBER OF BAGS PER OUTER	6
TOTAL PRODUCT LIFE	PACK DATE + 730 days
STORAGE TEMPERATURE	Frozen Between -24°C and -18°C

SECTION 2 – BUTCHERY



- Starting from a AJHRUM01 Beef Rump with a fat covering of 10mm slice the primal in half lengthways.
- Place all joints through the tenderising machine meat face up
- Tie each joint with red and white string evenly along the joint at 20mm intervals.
- If required face each joint so as to gain a joint weight of between 2.5 Kg – 4.0Kg

PRODUCT TO BE FREE FROM:

BONE CHIPS
HARD GRISTLES
BRUISING
BLOOD CLOTS
LYMPHATIC TISSUE

HAIR CONTAMINATION
FAECAL CONTAMINATION
RAIL GREASE
TAINTS OR OBVIOUS ODOURS
EXCESSIVE FAT MARBLING

PRODUCT LABEL DETAILS

KILL DATE	PACK DATE	FREEZE DATE	DNOB	USE BY DATE	BEST BEFORE
✓	✓			✓ PD + 730 days	

SECTION 4 – FINISHED PRODUCT QUALITY ASSURANCE / PROCESS CONTROLS

METAL DETECTION

All products to be checked through a metal detector capable of detecting.

- 7mm Ferrous
- 6mm Non-Ferrous
- 9mm Stainless Steel

Frequency of check: Start of Day, hourly during production and end of shift.

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
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		

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	526	McCance & Widdowson 6th
Energy kcal	125	McCance & Widdowson 6th
Fat	4.1	McCance & Widdowson 6th
Saturates	1.7	McCance & Widdowson 6th
Monounsaturates	1.7	McCance & Widdowson 6th
Polyunsaturates	0.3	McCance & Widdowson 6th
Trans Fatty Acids	0.1	McCance & Widdowson 6th
Available Carbohydrate	0	McCance & Widdowson 6th
Sugar	0	McCance & Widdowson 6th
Starch	0	McCance & Widdowson 6th
Fibre	0	McCance & Widdowson 6th

Protein	22.0	McCance & Widdowson 6th
Salt	0.15	McCance & Widdowson 6th

SECTION 8 - PACKAGING MATERIALS

Packaging	Material	Weight
Primary : Bag	Polyethylene	0.02 Kg
Primary : Bag Label	Adhesive Paper	0.002 Kg
Secondary: Outer Box	Cardboard	1.60 Kg
Secondary: Outer Case Label	Adhesive Paper	0.002 Kg
Transit: Shrink Wrap	Polyethylene Film	0.210 Kg
Transit: Pallet Label	Paper	0.002 Kg
Transit: Pallet	Wood	25.00 kg

WARRANTY STATEMENT

We warrant that all food products or packaging materials intended for food use supplied by Alec Jarrett Ltd will meet the requirements Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied.

We undertake to carry out in relation to the food products or packaging intended for food use supplied by 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.