

FACTORY PRODUCT SPECIFICATION



Customer:	Various
Product:	MS4571– Lamb 80vl Frozen
Issue Date:	05/10/2023
Version No:	004
Reason:	Update
Approved by:	Technical

PRODUCT DETAILS

Meat to be used:	UK, NZ Origin. Lamb from packing hall. Typically 80VL
Trimming Detail:	If necessary trim to 80VL

PROCESSING DETAILS

Fresh lamb trim, steaks, primal or primal cuts from production halls from the following.

1. Hindquarter and / or forequarter muscle meat or trimmings may be packed. This may include joint off-cuts, steak wedge cuts, and select pieces of steaks and diced material. Due to the nature of the product, there may be dark and contact discoloured meat present.
2. Product is visually inspected to target 85vl.
3. Product may be packaged in original supplier vacuum pouches un-opened.
4. Product may be packaged in vacuum pouches.
5. Product may be packed into wax lined boxes or lined boxes.
6. Box sizes of typically 10 – 20kg.
7. Box sealed and weigh labelled with full traceability details. Product may be transported in crates / trays
8. Product remains in Frozen storage stock.

PACKING DETAILS

Box :	White / brown corrugated / wax-lined / crate	Bag / Liner	Clear or tinted vacuum pouch or tinted poly-liner
Temperature Control:	Temperature checked with calibrated probe.		
HACCP:	Used in production process.		
Metal Detection: Subject to tray / box size – refer to HACCP plan.			

LABELLING

Coding Use By:	FRESH LINED TRAY / BOX DOP + 12 months
Outer case Label Details: Product description, net weight, best before date, slaughter and cutting plant details, country of origin, traceability details. Dawn Group site details. EC seal Storage details	

Temperature Range

	Fresh	Frozen
Maximum	0	-16°C
Minimum	0	-25°C
Optimum	0	-18°C

DESPATCH

Palletised on sound two way, or four way returnable pallets.
Packed with 25 to 50 cases per pallet
Pallet secured using stretch film wrapping.

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Microbiological Data

	Target
TVC @ 30°C	$<1 \times 10^5$
Coliforms	$<5 \times 10^3$
E.Coli	<10

Allergen Details

No allergens present (the product is processed in area where allergens are processed)

Specific customer requirement

Product may be segregated with any specific requirements for specific customer needs with advance notice.