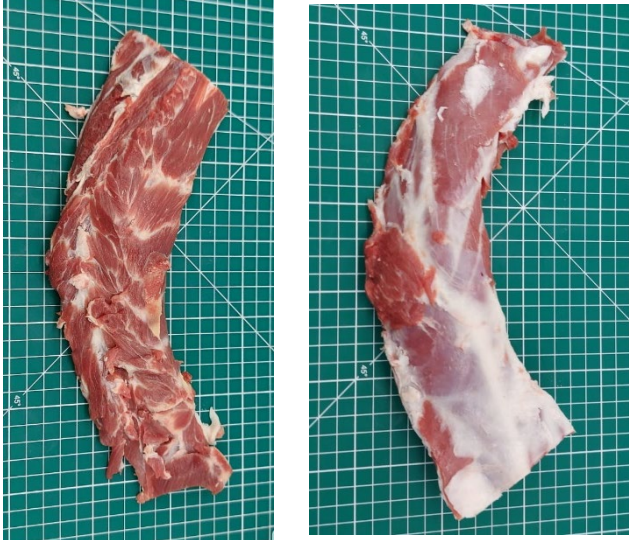



Product Specification

Product Code:	OVLNF22
Product Name:	Ovine H Grade Neck Fillet Frozen
Product Description:	<p>A fillet harvested from the seven cervical vertebrae of the neck, and the first two to five thoracic vertebrae of the loin of an ovine carcass. Connective tissue and excess fat is trimmed to give a neat presentation. Product is to be practically free of discolour, connective tissue, gristle, blood clots and glands. Shall be free of bones and cartilage.</p> 
Shelf Life:	730 days frozen when stored at -18°C.
Fat Content:	7mm maximum.
Packaging:	<p>The product is vacuum packed individually into 400x600mm food grade shrink bags. Excess bag is trimmed, and the sealed bags are then then dipped into a tank of water at 85°C to activate the shrink properties of the bags leaving tight and presentable seal around the product. Bags are then packaged within wax lined cartons. Cartons weigh 1.32kg. All packaging in contact with meat is food grade. Following metal detection, cartons are strapped twice with a 12mm strapping to seal.</p> 

Product Specification

Ingredients:	Pre-stunned halal sheep carcass between 19 and 28kg. Must be white fatted and have E-O conformation and 2-4L fat cover. No allergens.
Product Tag/ Label Information:	Producer name and address, Product Code, Product Name, Production Run Number, Net Weight, Box Tare, Kill Date, Pack Date, Use By Date, Origin, Cutting site healthmark Slaughter site healthmark, Barcode and internal system reference for traceability, Safe storage guidance.
Quality Statement:	Product should be in excellent condition, exposed lean and fat surfaces shall be of a colour and bloom normally associated with the product, and typical of meat which has been properly stored and handled. Surfaces shall show no more than a slight darkening or discolouration due to dehydration or microbial activity. Changes in colour or odours normally associated with fresh meat in excellent condition shall be acceptable. Must be maintained in excellent condition throughout processing, storage and transit.