



Product Category	OVINE			
Product Name	BONE-IN OVINE SQUARE CUT SHOULDER (X) GRADE IWP			
Standpack (Code)	30061	Date: 06/07/22	Issue: 01	Written by: NL
				Checked by: DR
ORIGIN	Falkland Islands			
Country	Falkland Islands			
Supplier	Falkland Islands Meat Company Ltd		FK-01	
Animal	Ovine			
Carcass weight range: <i>Rango Carcasa-</i>				
PRODUCT DESCRIPTION: <i>DESCRIPCIÓN DEL PRODUCTO:</i>	<p>SQUARE CUT SHOULDER / PALETA CUADRADA</p>  <p>Prepared with 5 ribs, taken from the forequarter. The foreshank is removed by a cut approx 30 mm above the elbow. Approx 6 – 8 Shoulders per ctn. Av weight 18kgs</p> <p><i>Preparado con 4 ó 5 costillas. El garrón está extraído 30 mm arriba de la punta del codo. El hueso de la pata delantera debe tener forma redonda. Extraer codo</i></p>			
				
<u>PHYSICAL STANDARDS</u>				
Fat Colour	<ul style="list-style-type: none"> • No excess fat cover • Fat colour should be creamy white. • No yellow fat. 			
Odour	<ul style="list-style-type: none"> • Free from stale/off odours 			
Foreign material	<ul style="list-style-type: none"> • Free from any foreign body contamination 			
SHELF LIFE / CONSUMIR ANTES DEL / VENCIMIENTO	<ul style="list-style-type: none"> • 3 years from Slaughter Date. • To be stored at -18° C or lower • <i>Consumir antes del / Vencimiento - 3 Años – 3 Years</i> • <i>-18°C o menor.</i> 			

PACKAGING / ENVASES	Food Grade Polythene (EX0800)	1 per piece
	Staple free, food industry cardboard carton (37668A)	x 1
	Halal label LB0021 (if required on carton end) 49*56mm	x 1
	Sand Bay Piece label (LB0002)	x 8
	Health Seals (LB0055)	x 2
	Carton Label 85*115mm (LB0051)	x 1
<u>LABELLING</u> Labelling (Piece)	N/A	
Labelling (Outer Carton)	<ul style="list-style-type: none"> ▪ Standpack (Code) ▪ Product Description ▪ Slaughter Date ▪ Packing and Freezing Date ▪ Net Weight ▪ Storage temperature ▪ Health seal (2) ▪ GTIN Code ▪ Country where Born, Raised and Slaughtered ▪ FIMCo name and address ▪ Customer Name & Address (If Req) 	

LIST OF INGREDIENTS / LISTADO DE INGREDIENTES: N/A	
QUALITY SPECIFICATIONS / ESPECIFICACIONES DE CALIDAD	
Physical Characteristics / <i>Características físicas</i>	Texture The texture should be tender, not hard, dry or excessively fibrous. Appearance Red flesh with creamy white fat.
Chemical Characteristics / <i>Características químicas</i>	Free of Metabolic Residues <i>Libre residuos metabólicos</i>
Microbiological Characteristics / <i>Características microbiológicas.</i>	In accord with International microbiological standards and limits. <i>Cumple con estándares microbiológicos internacionales de límites microbiológicos.</i> Program for Enterobacteriaceae and Salmonella in carcasses <i>Programa de Reducción de Patógenos para Enterobacteriaceae y Salmonella en carcasas</i> Regulation EU 2073 <i>Reglamento EU 2073</i>
Sensory Characteristics / <i>Características sensoriales</i>	High Tenderness – Naturally Raised <i>Alta ternera y magra – cordero orgánico</i>

Barcode EAN13 <i>Código EAN-13</i>		GTIN 9506017093208		GTIN Check 7			
<p>GMO Declaration (Genetically Modified Organisms) Any organisms whose genetic material has been modified in an unnatural way (Indicate presence or absence of GMO's)</p> <p>Not Applicable <i>(Organismos genéticamente modificados): cualquier organismos cuyo material genético ha sido modificado de una manera que no se produce de forma natural (Indicar materia prima y presencia o ausencia de OGM)</i></p> <p>No Applicable</p>							
<p>ALLERGENS / ALEGENS: Presence or composition that could cause an adverse reaction to the consumer</p> <p>CONTENIDO DE POTENCIALES ALÉRGENOS: <i>Presencia o compuesto que provoca una reacción adversa a la población</i></p>							
Cereals containing gluten <i>Cereales con gluten</i>	NO	Peanuts and derivatives <i>Maní y derivados</i>	NO	Nuts <i>Frutos secos</i>	NO	Sesame and its derivatives <i>Sésamo y sus derivados</i>	NO
Shellfish and derivatives <i>Crustáceos y derivados</i>	NO	Soy and its derivatives <i>Soja y sus derivados</i>	NO	Celery and derivatives <i>Apio y derivados</i>	NO	Sulfur dioxide and sulphites at cc to 10 mg/kg <i>Anhídrido sulfuros y sulfitos en cc a 10 mg/kg</i>	NO
Eggs and egg products <i>Huevos y sus derivados</i>	NO	Milk and milk products <i>Leche y sus derivados</i>	NO	Mustard and derivatives <i>Mostaza y derivados</i>	NO	Fish and derivatives <i>Pescados y derivados</i>	NO

GENERAL INFORMATION	
Company Name / <i>Nombre del Proveedor / Fabricante</i>	Falkland Island Meat Company
Address <i>Dirección</i>	Sand Bay East Falkland FI QQ1ZZ
Tel No. <i>Teléfono</i>	00500 27013
Fax	00500 27113
Operations Manager e-mail	Nigel Leach nleach@falklandmeat.co.fk

**GENERAL PROCESS FLOW /
DIAGRAMA DE FLUJO GENERAL PROCESO DE ELABORACION SALA DE CORTE**

