

## COMMERCIAL MANUFACTURING SPECIFICATION



Customer:	Various
Product:	Beef 95vl Frozen
Issue Date:	14-07-2024
Version No:	004
Reason:	Updated
Approved by:	Technical

### PRODUCT DETAILS

Meat to be used:	UK or IRE Origin. Frozen beef from packing hall. Typically 95VL
Trimming Detail:	If necessary trim to 95VL

### PROCESSING DETAILS

Frozen beef pieces, steaks, primal or primal cuts from production halls from the following.

1. Hindquarter and / or forequarter muscle meat or pieces may be packed.
2. Product is visually inspected to target 95vl.
3. Product may be packaged in original supplier vacuum pouches un-opened.
4. Product may be packed into wax lined boxes or lined boxes.
5. Box sizes of typically 15 – 25kg.
6. Box sealed and weigh labelled with full traceability details.
7. Product blast frozen typically within 36 hours.
8. Product maintained frozen and delivered on refrigerated vehicle.

### PACKING DETAILS

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

### LABELLING

Coding Use By:	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. Storage details	

### Temperature Range

Maximum	-16°C
Minimum	-25°C
Optimum	-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.  
 Product temperature at point of delivery must be between -16°C to -25°C, target -18°C.  
 Vehicle fridge to be set at -18 to -20°C.

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## **Microbiological Data**

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

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