

FROZEN PRODUCT MEAT SPECIFICATION

PRIVATE AND CONFIDENTIAL
NOT FOR ONWARD CIRCULATION WITHOUT PRIOR AGREEMENT

| | |
|--|-------------------------------|
| PRODUCT DESCRIPTION (Dimensions if required) | Beef Suet Frozen - Box |
| PRODUCT WEIGHT | CW: 15 – 24kg |
| PRODUCT CODE/ PLU | GENABSUET-002FZ, PLU |

| | | |
|-----------------------------------|------------------------------|--|
| Supplier Name | MEATEX LTD | |
| Manufacturing Site address | | |
| CONTACT NAME | Sales/24 Hour Contact | |
| CONTACT TEL NO | 01323 873645 | |
| CONTACT FAX NO. | | |
| EMAIL ADDRESS | | |

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|------------|-----------|------------|--------------|-------------|
| Issued on: | Issue no: | Issued by: | Approved by: | Page 1 of 5 |
| 31/05/2023 | 07 | | | |

1.0 Product origin

| | |
|--|----------------------------|
| Origin | United Kingdom |
| Place of manufacture | Scotland |
| GB number Slaughter/Cutting Plant | Slaughter, cut & packed in |
| Age at slaughter | N/A |
| Cattle grades | N/A |
| Cattle sex (delete as required) | N/A |
| Farm Assurance status (PGI) | Farm Assured |
| CAA Status | N/A |

2.0 Butchery Specification

Suet removed from carcass, packed and frozen.



3.0 Ingredient declaration (in descending order by weight).

| | |
|-------------------|-------------------|
| Ingredient | Weight (%) |
| Beef Suet | 100 |

4.0 Physical quality / natural defects (if applicable)

e.g.: foreign matter, seeds, major blemish, clumps etc.

| Parameter / defect | Target | Limit |
|---------------------------------------|----------------------|----------------|
| Colour | White / creamy fat | Discoloured |
| Odour | Typical of beef suet | Abnormal odour |
| Foreign bodies e.g. dirt, paper, hair | Absent | Present |

5.0 Allergen/Intolerance/Additive Data

| | Present Y / N | GIVE DETAILS |
|--|--------------------------|---------------------|
| Cereals containing gluten | N | |
| Crustaceans and product thereof | N | |
| Eggs and products thereof | N | |
| Fish and products thereof | N | |
| Peanuts and products thereof | N | |
| Soybeans and products thereof | N | |
| Milk and products thereof | N | |
| Nuts* and products thereof | N | |
| Celery and products thereof | N | |
| Mustard and products thereof | N | |
| Sesame and products thereof | N | |

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|------------|-----------|------------|--------------|-------------|
| Issued on: | Issue no: | Issued by: | Approved by: | Page 2 of 5 |
| 31/05/2023 | 07 | | | |

| | | |
|---|---|--|
| Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10 mg/litre, expressed as SO ₂ | N | |
| Lupin and products thereof | N | |
| Molluscs and products thereof | N | |

*Namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia/ Queensland nuts

| | | |
|--|--------------|---------------------------------|
| Animal inc. beef, poultry, lamb / products thereof | Y | Product is beef |
| Maize / Maize derivatives | N | |
| Colours (Natural) | N | |
| Colours (Artificial) Including Southampton 6 | N | |
| Colours (Azo dyes) | N | |
| Colours (Nature Identical) | N | |
| Flavourings (Natural) | N | |
| Flavourings (Artificial) | N | |
| Flavourings (Nature Identical) | N | |
| Preservatives | N | |
| Benzoates | N | |
| Other Additives | N | |
| Seed products | N | |
| Yeast / Yeast derivatives | N | |
| Hydrogenated / Partially Hydrogenated Fats | N | |
| Other Known Allergens | N | |
| Sudan Dye I-IV, Para red dye | N | |
| SUITABLE FOR | Y / N | DETAIL |
| Vegetarians | N | |
| Halal | N | |
| Kosher | N | |
| Vegans | N | |
| Coeliacs | Y | Product does not contain gluten |
| Nut Allergy Sufferers | Y | Produced in a nut free site |

6.0 Metal Detection Limits

Testing-

- Ferrous – 7.0mm
- Non Ferrous – 8.0mm
- Stainless Steel – 10.0mm
- Ferrous – 20.0mm

7.0 Microbiological standards / g:

| | Target (cfu/g) | Reject level | Frequency |
|---|-----------------------|---------------------|------------------|
| ACC | <5x10 ³ | >1x10 ⁶ | Bi-monthly |
| Enterobacteriaceae | <500 | >1x10 ⁴ | Bi-monthly |
| E. coli | <50 | >500 | 6 monthly |
| Salmonella spp. | Not detected in 25g | Detected in 25g | 6 monthly |
| Coagulase positive Staphylococci | <100 | >500 | 6 monthly |

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|--------------------------|-----------------|------------|--------------|-------------|
| Issued on: 31/05/2023 | Issue no: 07 | Issued by: | Approved by: | Page 3 of 5 |
| | | | | |

8.0 Nutritional – Not Available

For more details please see typical values per 100gm obtained from McCance and Widdowson's 'The composition of foods'.

9.0 Packaging

| | | |
|----|---|--|
| a. | Packaging Format | Plastic / cardboard |
| | Primary | Blue food grade liner |
| | Secondary | Plain base box / white lid |
| b. | Label Information i.e. Crate End Label | Site address, PLU, product description, kill date, pack & freeze date, best before date, net weight, tare weight, ID mark, run number, usage and storage information, species, origin, slaughtered in, cut & packed in |
| c. | Quantity per box | 15 – 24kg |
| d. | Label Example |  |

10.0 Shelf Life Details

| | | |
|----|--|------------|
| a. | Shelf Life From Production (best before) | P+365 days |
| b. | Min Shelf Life on Delivery | N/A |
| c. | Pack Date from slaughter | 1-5 days |

11.0 Storage Conditions

| | | |
|----|-------------------------|--------|
| a. | Storage Temperature | <-18°C |
| b. | Temperature on Delivery | <-18°C |
| c. | Frozen/Fresh | Frozen |

12.0 Intended of use

This product is raw and must be cooked at 70°C at core for at least 2 minutes or equivalent.

comply with all relevant EC regulations/legislation

This shall include but is not limited to:

- Food Safety Act 1990
- The Food Labelling Regulations, 1996
- The Meat (Hazard Analysis and Critical Control Points) (Scotland) Regulations 2002
- Regulation (EC) 852&853/2004
- Regulation (EC) 178/2002
- Regulation (EC) 2017/625

And any subsequent amendments thereof

Customer Approval

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|------------|-----------|------------|--------------|-------------|
| Issued on: | Issue no: | Issued by: | Approved by: | Page 4 of 5 |
| 31/05/2023 | 07 | | | |

| | | | | |
|------------|-----------|------------|--------------|-------------|
| Issued on: | Issue no: | Issued by: | Approved by: | Page 5 of 5 |
| 31/05/2023 | 07 | | | |