

<b>PRODUCT TITLE</b>	<b>PRODUCT CODE</b>	<b>PLU</b>
BEEF CARVERY RIB H RED TRACTOR ASSURED		

## PRODUCT SPECIFICATION

### SECTION 1 - PRODUCT DESCRIPTION

<b>LEGAL DESPRIPTOR</b>	BEEF CARVERY RIB H RED TRACTOR ASSURED
<b>FULL PRODUCT DESCRIPTION</b>	Beef Carvery Rib H Red Tractor Assured– Vacuum Packed and Chilled
<b>WELFARE</b>	Red Tractor Assurance Meat Processing Scheme
<b>COUNTRY OF ORIGIN</b>	U.K
<b>RAW MATERIAL DESCRIPTION</b>	Beef carcasses which have resided on an unbroken chain of Red Tractor Assured holdings for the last 90 days prior to its slaughter. Then Slaughtered and Processed.

<b>WEIGHT OF UNIT</b>	6.00 kg – 8.50 kg
<b>NUMBER OF UNITS PER BAG</b>	1
<b>NUMBER OF BAGS PER OUTER</b>	3
<b>TOTAL PRODUCT LIFE</b>	PACK DATE +35 DAYS
<b>STORAGE TEMPERATURE</b>	Between -1°C and +3°C

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**SECTION 2 – BUTCHERY**



- A 5 bone fore rib is removed from a 10 bone forequarter by sawing through parallel with the end of the cut face.
- The vertebral column (Chine) is removed from the primal with the use of a Bandsaw.
- The blade bone cartilage, the paddywax gristle, and feather bones have been removed.
- Bruised, blood splashed, and heavy marbled and dark cutting beef is unacceptable.

**PRODUCT TO BE FREE FROM:**

BONE CHIPS	HAIR CONTAMINATION
HARD GRISTLES	FAECAL CONTAMINATION
BRUISING	RAIL GREASE
BLOOD CLOTS	TAINTS OR OBVIOUS ODOURS
LYMPHATIC TISSUE	EXCESSIVE FAT MARBLING