

PRIMAL SPECIFICATION

DESCRIPTION Centre Cut Beef Bones

ORIGIN Sourced from British cattle only

BUTCHERY

1. The main hindquarter bone (Femur) is removed from the hindquarter during butchery (Picture 1)
2. Pass both ends of the bone through a bandsaw at the point where the centre cut ends (Picture 2)
3. Ensure that any excess bone dust has been removed from both ends (Picture 3)



Picture 1



Picture 2



Picture 3

WEIGHT RANGE Total Case Weight 25KG

LABELLING & TRACEABILITY: Each box must be labelled with the following information

Product Name	Batch Code
Supplier Name	Country of Origin - UK
Supplier's Health Mark	Slaughtered In – UK
Kill Date	Cut in – UK
Pack Date	Best Before Date = (Pack Date + 730 Days)
Freeze Date	Storage Conditions

METAL DETECTION

All cases to be checked with a metal detector capable of detecting 6.00mm ferrous, 6.00mm non-ferrous and 8.00mm stainless steel spheres at the centre of each case of meat.

TEMPERATURE

Product to be blast frozen on same day as de-boned from carcass for minimum of 36 hours or until product achieves a temperature of -18°C. Product must be stored frozen at -18°C

MICROBIOLOGICAL STANDARDS

	<u>Target Range</u>	<u>Rejectable Level</u>
Total Viable Count	<500,000 cfu/g	>5,000,000 cfu/g
Coliforms	<500 cfu/g	>5,000 cfu/g
E. coli	<50 cfu/g	>500 cfu/g
S.aureus	<50 cfu/g	>1,000 cfu/g
E. coli 0157	Negative in 25g	Positive in 25g
Salmonella	Negative in 25g	Positive in 25g
