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NAME: Cap of Topside

Product Name	Cap of Topside		
Slaughter Plant	approved suppliers:		
Origin	Ireland		
Raw Material	Steer, Heifers		
Butchery	Derived from beef carcases 3 with knife & PAD on PAD M		from top of Topside. Trimmed
Physical Parameters	Bright red in colour, Beef sha spoilage and unacceptable of		
Packaging		food, and (EU) No	(EC) 1935/2004 on materials 10/2011 of 14 January 2011 on to contact with food.
Labelling	Product Name, Batch Code, S Plant Number	Slaughtered In, Pack	Date Cut In, Use By Origin
Box Weight / Case Weight	Variable weight		
Shelf Life	Date of Pack +42 days (Fresh	/	
	Date of Pack +730 days (From		
Allergens	No allergens are used in the p		oduct.
Palletisation	Plastic Pallet: Standard build		
Storage Temperature Control	Fresh meat maintains the terr		
	Frozen meat maintains the ter	mperature at, -18°C	or lower.
Microbiological Limits		Target	Unacceptable
	TVC	<500,000cfu/g	>500,000cfu/g
	Enterobacteria	<1000cfu/g	>1000cfu/g
	Escherichia Coli	<500cfu/g	>500cfu/g
	Salmonella	Absent in 25g	Absent in 25g
	Staphylococci aureus	<100cfu/g	>100cfu/g
Delivery	CMR accompany each load.		
	Temperature setting of truck		
Intended Use	This is a raw product and the		
	consumption		

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Picture 1: Cap of Topside	
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Picture 2: Cap of Topside

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Batch Code / Lotto Numero D222603-U Oigin / Paese di Origine/Or Ireland/Irlanda Saughtered / Sezionato In/ E 24 F EC Otin / Macello di Iavorazio E21 E EC	NO ADULTO FRESCA Slaughter dat /No de Lot/ N.º de Lot: 24/06/20 Aduater 24/06/20 Pack Date / Data 01/07/20 Use By / Da Cor 12/08/20 Abattu/ Matanza: Tare Weight ne / Desosse/ Sala de despiece: Nett Weig 21.6	di Confezionamento / Data Emballage/ Fr 22 isumare Entro il / A Consommer Jusqu'au 22 / Peso Tara: Species: 5.56 Espèce: Especie: ht / Peso Netto/ Peso Ne	echa de empaquetado: I/ Consumir antes de: Beef Boeuf Vacuno eto: Al Vacio DTO		
EC Stor				Contraction of the local division of the loc	
	Picture 3: Ext	ternal Label			
LO stor	Picture 3: Ext	ernal Label			

Signed:

Date: 11.08.2023