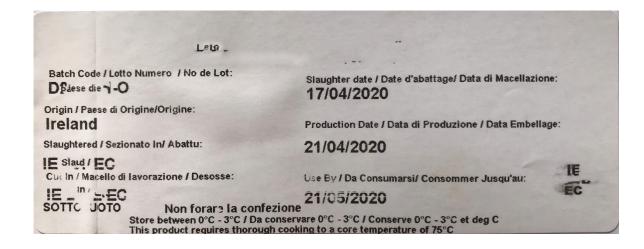
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Product Name	100VL F/Q							
Slaughter Plants	BVML approved supp	liers:						
Cutting Plant								
Animal Origin	Ireland, UK, EU.							
Raw Material	Bulls, Cows, Young Bulls, Steers, Heifers.							
Butchery	Beef is to be taken from	1			ngs.			
	All trimmed to a 100%							
	All bone and gristle to be removed. Product must be free from all bone chips, bone dust,							
	loose meat, blood clots	s and foreign	n mate	erial.				
Physical	Bright red colour				Free fro	om sta	le off odour	S
Parameters			_					
Free From	SRM Material		Faecal contamination			Rail dust/g	/	
	Ingest contamination		Hair				Visible Br	U
Packaging	Product is vacuum packed in food grade bag in compliance with Regulation (EC) No							
	1935/2004. Vacuum packed product to be placed into cardboard boxes and strapped.							
Labelling.	Product Name	Born In		Reared In			ghtered In	
	Tare	Net Weight		0		n: IE EC	Kill Date	
				Instructions				
	Pack Date	Use by Da		Batch N		Spec		Origin
	All labels fully complaint with the Food Information Regulations EU No.1169/2011							
Box Weight	Variable Weight							
Allergens	No Allergens present							
Shelf Life	Date of Pack +30 days							
Metal Detection	7.0mm F, 7.0 NF, 10.0mm. SS							
Palletisation	Wooden Pallet: Standard build 8H* 5 W							
Storage	Product is produced in a temperature-controlled environment and stored at a temperature of $0^{\circ}$ C - $3^{\circ}$ C.							
Microbiological			Target				Unacceptable	
Limits	ACC		<500,000 cfu/g			>500000 cfu/g		
	Enterobacteriaceae		<1000 cfu/g			>1000 cfu/g		
	Listeria		Not detected			Not detected		
	Escherichia coli		<500 cfu/g			>500 cfu/g		
	Escherichia coli 0157		Not detected		Not detected			
	Staph. Aureus		<20 cfu/g		>100 cfu/g			
	Salmonella			Absent in 25g		Absent in 25g		
Delivery	BVML Approved hauliers, CMR accompany each load.							
Temperature setting of truck Fresh 0°C- 3°C.								
Intended Use	This is a raw product and therefore requires thorough cooking prior to consumption							

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Image 1: External Label



**Image 2:** Internal Label

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Image 3: 100VL FQ Vac Pac

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Image 4: 100VL FQ

Signed: Technical

Date: 11.08.2023