

Product specification

| | | Product Specification | |
|------------------------------------|--|----------------------------|----------------------------|
| Product Name: | Lamb Heart | | |
| Origin: | UK | Allergens: | None present |
| Storage Conditions: | Frozen: <-18 c | Chilled Shelf Life: | Pack date +28 days |
| | | Frozen Shelf Life: | Pack date +365 days |
| Product Description: | British lamb which are procured and are processed in our EC approved and BRC accredited processing facility | | |
| Processing/ Cutting Specification: | Physical Appearance: | | |
| Packed 1 day from slaughter | | | |
| Metal Detection: | 6.5mm ferrous, 6.0mm non-ferrous & 8.0mm stainless steel | | |
| Microbiological Standard: | UKAS Lab Test | Target | Unsatisfactory |
| | TVC | <5 x 10 ⁵ cfu/g | <5 x 10 ⁶ cfu/g |
| | E-Coli | <100 cfu/g | 500 cfu/g |
| | Salmonella | Absent in 25g | Detected |
| Packaging Format: | All packaging materials in direct contact with the product conform to current UK/EC Materials and Articles in Contact with Food Legislation | | |
| Primary Packaging: | Vacuum packed barrier pouches/bags | | |
| Secondary Packaging: | Solidboard EURO meat box, 580x380x150, Outer liner Brown / Inner liner White+PE | | |
| Individual Weight Kg: | Approx 16-18kg | | |
| Case Weight: | Variable | | |
| Labelling: | Case End Label Details: Company Name, Product name/Description, Origin, Batch Number, ID Mark, Pack date, Use by date or Best Before, Net Weight | | |

SIGNED ON BEHALF OF

PRINT NAME & TITLE.

TECHNICAL MANAGER

SIGN.....

DATE.....

SIGNED ON BEHALF OF CUSTOMER

PRINT NAME & TITLE.

SIGN.....

DATE.....

| DOCUMENT CONTROL | | | | | |
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| Reference | Version No | Page | Issue Date | Issued By | Department |
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