

ALEC JARRETT LIMITED PRIMAL SPECIFICATION

DESCRIPTION: Beef Rump Caps Red Tractor Assured. Chilled and Vacuum Packed beef Primal

ORIGIN: Sourced from British cattle only which have resided on an unbroken chain of Farm Assured holding(s) for the last 90 days prior to slaughter. Slaughtered and processed at UK 8119 EC.

BUTCHERY

1. Remove primal 50mm from aitch bone and remove rump bone.
2. Remove visual gristle and bone sheaths exposed after de-boning.
3. Remove tail 25mm from end of seam of rump muscle.
4. Following the natural seam remove the top and remove an excess fat to a maximum of 10mm
5. The fat must be a creamy white colour and the flesh bright red. Bruised, blood splashed, heavy yellow, marbled fat and dark cutting beef is unacceptable.

PACKAGING: Vacuum packed immediately after boning 6 caps per bag and 4 bags per outer

LABELLING & TRACEABILITY: Each box will be health marked and must be labelled with the following information

Product Name	Batch Code
Supplier Name	Country of Origin - UK
Supplier's Health Mark	Slaughtered In - Plant Licence Number
Kill Date	Cut in – Plant Licence Number
Pack Date	Use By Date = (Pack Date + 42 Days)
Red Tractor Assured	Storage Conditions

METAL DETECTION

All cases to be checked with a metal detector capable of detecting 6mm non-ferrous, 7mm ferrous 9mm stainless steel spheres at the centre of each case of meat.

TEMPERATURE

The product storage temperature must be below 3°C so as to maintain a product temperature of below 7°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

Signed on Behalf of Alec Jarrett Ltd		Signed on Behalf of _____	
Name	Gavin Pettifer	Name	
Position	Technical Manager	Position	
Date	06 th July 2018	Date	
Signature		Signature	

Issued & Approved By	Issue Date	Issue No	Product Code: 380
Gavin Pettifer	11 th May 2018	3	Page 1 of 1