COMMERCIAL MANUFACTURING SPECIFICATION



Customer:	Various
Product:	Beef 85vl Frozen
Issue Date:	10-04-2019
Version No:	004
Reason:	Updated
Approved by:	Technical

PRODUCT DETAILS

Meat to be used: UK/IRE Origin. Frozen beef from packing hall. Typically 85VL. Non GM

Trimming Detail: If necessary trim to 85VL

PROCESSING DETAILS

Frozen beef pieces, steaks, primal or primal cuts from production halls from the following.

- 1. Hindquarter and / or forequarter muscle meat or pieces may be packed.
- 2. Product is visually inspected to target 85vl.
- 3. Product may be packaged in original supplier vacuum pouches un-opened.
- 4. Product may be packed into wax lined boxes or lined boxes.
- 5. Box sizes of typically 15 25kg.
- 6. Box sealed and weigh labelled with full traceability details.
- 7. Product blast frozen typically within 36 hours.
- 8. Product maintained frozen and delivered on refrigerated vehicle.

PACKING DETAILS

Box:	White / brown o	White / brown corrugated / wax-lined		Clear vacuum pouch or tinted poly-liner
Temperature Control:		Temperature checked with calibrated probe.		
HACCP: Used in produ		Used in production	process.	
Metal Detection: Subject to box size – refer to HACCP plan.				

LABELLING

Coding Use By: DOP + 24 Months.

Outer case Label Details: Product description, net weight, best before date, slaughter and cutting plant details, country of origin, traceability details. Dawn Group site details. Storage details

Temperature Range

<u> </u>	
Maximum	-16°C
Minimum	-25°C
Optimum	-18°C

DESPATCH

Palletised on sound two way, or four way returnable pallets.

Packed with 25 to 50 cases per pallet

Pallet secured using stretch film wrapping.

Product temperature at point of delivery must be between -16°C to -25°C, target -18°C.

Vehicle fridge to be set at -18 to -20°C.

Microbiological Data

	Target
TVC @ 30°C	<10x5 >10x7

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E.Coli	<100 >10000	
Salmonella	Not present	

UK Beef 85VL Frozen
PALLET 60390 FROZEN

FREEZE DATE: 10APR19 Tare 1.16 Kg
BEST BEFORE: 11APR21 2.38 Net
Kg
SLAUGHTERED IN:
CUT IN:
BATCH:
ORIGIN:
KEEP FROZEN
STORE AT -18 °C OR BELOW
13:30

13:30

IK
KREP FROZEN
STORE AT -18 °C OR BELOW
13:30

Raw Meat - Cook Thoroughly Prior to Consumption

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