Document Title: Chuck Roll			Issue No: 1	
Doc Ref:	Issue Date:	Authorised by:	Approved by:	Page
PS:12	21.04.2023	Technical	Technical	1 of 4

Product Name	Chuck Roll								
Slaughter Plants	approved suppliers:								
Cutting Plant									
Animal Origin	Ireland, UK, EU.								
Raw Material	Bull, Cows, Young bulls, Steer, Heifers.								
Butchery	Beef is to be taken from fore quarter square with neck end. Squared from the eye							he eye with outer	
	layer trimmed off base.								
	Paddy wack to be rem								
	All heavy fat and grist					-			
	Product must be free from all bone chips, bone dust, loose meat, blood clots and foreign								
D1 ' 1		material.							
Physical	Bright red colour				Free fro	om sta	le off odour	S	
Parameters			Б	-1			D - 1 1+/-		
Free From	SRM Material			al contan	nination		Rail dust/grease		
De electrica	Ingest contamination					Visible Bruising			
Packaging	 Product is vacuum packed in food grade bag in compliance with Regulation 1935/2004. Vacuum packed product to be placed into cardboard boxes and s 								
Labelling.	Product Name	Born In		*			laughtered In		
Labennig.	Tare	Net Weight		Storage		Cut In: IE EC		Kill Date	
	1 dre			Instructions		Cut		Kill Date	
	Pack Date	Use by Date		Batch N		Spec	ies	Origin	
	All labels fully complaint with the					-			
Box Weight	Variable		1000	momu	non nog	4140101		109/2011	
Allergens	No Allergens present								
Shelf Life	Date of Pack +42 days								
Metal Detection	7.0mm F, 7.0 NF, 10.0								
Palletisation		Wooden Pallet: Standard build 8H* 5 W							
Storage	Product is produced in	Product is produced in a temperature-controlled environment and stored at a temperature of							
	0°C - 3°C.	1						Ĩ	
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				25g		
Delivery	BVML Approved hau	,			h 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								

Document Title: Chuck Roll			Issue No: 1	
Doc Ref:	Issue Date:	Authorised by:	Approved by:	Page
PS:12	21.04.2023	Technical	Technical	2 of 4

V.ONE, CARNE DI BOVINO	DULTO FRESCA	SOTTOVUOTO			
Batch Code / Lotto Numero / No de Lot:	Slaughter date / Date d'	abattage/ Data di Macellazione:			
D201701-O	17/04/2020				
Origin / Paese di Origine/Origine:	Pack Date / Data di Cor	fezionamento / Data Emballage:			
Ireland/Irlanda/Irlande	21/04/2020				
Slaughtered / Sezionato In/ Abattu:	Use By / Da Consumare 02/06/2020	Entro il / A Consommer Jusqu'au:			
IE ET EC	Tare Weight / Peso Tara:				
Cut In / Macello di lavorazione / Desosse:	0.56	Species: Beef			
		Espèce: Boeuf			
	Nett Weight / I	Peso Netto:			
	21.1	0			
IE	∠ .	U			
EIL					
LU		a 0°C - 3°C / A conserver entre 0°C - 3°C king to a core temperature of 75°C			

Image 1: External Label Chuck Roll

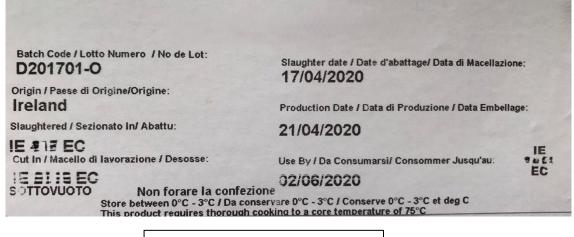


Image 2: Internal Label Chuck Roll

Document Title: Chu	Document Title: Chuck Roll			Issue No: 1	
Doc Ref:	Issue Date:	Authorised by:	Approved by:	Page	
PS:12	21.04.2023	Technical	Technical	3 of 4	



Image 3: Chuck Roll

Document Title: Chuck Roll			Issue No: 1	
Doc Ref:	Issue Date:	Authorised by:	Approved by:	Page
PS:12	21.04.2023	Technical	Technical	4 of 4



Image 4: Chuck Roll

Signed: Amy Gallagher

Date: 11.08.2023