

# RAW MATERIAL SPECIFICATION

Spec number:	GEN066	Code:	Frozen =	Supplier Code:	Fresh =
Primal Name:	Beef Body Fat				
For use in (Finished product):					

Company name	<b>Meatex</b>
Name	
Address:	
Post code	
technical contact	
title e.g. technical manager	<b>Technical Manager</b>
telephone number	<b>01323 873645</b>
fax number	
email address	
sales contact - name	
telephone number	
title e.g. sales manager	
email address	
emergency contact name	
emergency contact number	
EEC number – applicable to meat/ poultry/fish	
Species Handled Onsite	<b>Beef Only</b>

<b>RAW MATERIAL INFORMATION</b>	
RAW MATERIAL DESCRIPTION	<b>Beef Fat from Farm Assured Animals</b>
FARM ASSURANCE	<b>Yes –</b>
ORGANIC	<b>NO</b>
ORIGIN	<b>United Kingdom</b>
CUSTOMER ELIGIBILITY	<b>None</b>
UNIT SIZE	
NUMBER PER OUTER	<b>40 C/S</b>
NUMBER PER PALLET	<b>n/a</b>
LABEL / CODING DETAILS *ALL PRODUCTS MUST BE CODED WITH A BEST BEFORE DATE OR USE BY DATE (ATTACH LABEL WHERE APPLICABLE)	<b>All labels carry kill, pack 1, pack 2, DNOB (where applicable) and Use by. Beef labelling information</b>
DELIVERY TEMPERATURE - RANGE	<b>-18 to -23 degrees Celsius</b>
STORAGE CONDITIONS - RANGE (STATE AT WHAT TEMPERATURE)	<b>-18 to -23 degrees Celsius</b>
TOTAL SHELF LIFE FROM MANUFACTURE	<b>Pack plus 730 days</b>
MINIMUM SHELF LIFE ON DELIVERY	
SHELF LIFE ONCE OPENED AT WHAT TEMPERATURE	<b>Use same day, store -1 to +4 degrees Celsius</b>
FOR BEEF PRODUCTS – MATURITY WINDOW ON DELIVERY	
FOR MEAT PRODUCTS – WHERE MATURITY IS REQUIRED – DO NOT USE BEFORE DATE	<b>-</b>
IF CHILLED OR AMBIENT, CAN THE ITEM BE FROZEN? IF YES, SHELF LIFE FROZEN?	<b>No</b>
WEIGHT/VOLUME OF EACH UNIT	<b>25 kg Box</b>
DRAINED WEIGHT OR YIELD	<b>Should be no more than 1.5 % drip loss</b>
SIZE OF PRODUCT (e.g. dice size/ no. of slices, length, height, width etc...(to include tolerances.)	<b>N/A</b>

### Butchery Information

- Beef Body Fat only is to be included for packing. All gland materials shall be removed. Any excessively yellow fat must not be included. No blood clots, bruising or gelatinous material should be present.
- All meat shall be derived from chilled carcasses.
- Fat must be kept separate from gristle, bone and general trimmings.  
All gland materials, blood clots, bruising or gelatinous materials shall be removed.

### PHOTO STANDARDS

### INGREDIENT INFORMATION

Ensure all additives with name and E number including processing aids are detailed along with any carriers.

All compound ingredients to be broken down with percentages and additives.

State exact country of origin noting that EUROPE / SCANDANAVIA / ASIA / AFRICA / SOUTH AMERICA are not countries but groups of countries.

Recipe Ingredients	% in Recipe	Ingredient Breakdown of Compound Ingredients	% breakdown in compound ingredient	Supplier of all ingredients (recipe and compound) & Site of manufacture	Country of origin of all ingredients (recipe and compound)	Specification (if applicable)
Beef	100%				United Kingdom	Farm Assured

### PACKAGING DETAILS

INCLUDE ALL INITIAL AND SECONDARY PACKAGING.							
	DESCRIPTION	DIMENSION	COLOUR	MICRON	MATERIAL	WEIGHT	HOW SEALED
INITIAL	Wax Lined Carton	590x390x150mm	White	N/A	Recycled Fibre		Strapped
SECONDARY							

**FOOD INFORMATION AND ALLERGEN INFORMATION**

**IT IS VITALLY IMPORTANT THAT THE INFORMATION IS CORRECT & THAT NO UNAUTHORISED CHANGES ARE MADE TO INGREDIENTS OR RECIPES.** The information in this specification will be used without reservation to provide information to consumers on special diets or who suffer severe & potentially fatal allergic reactions to very small quantities of certain ingredients as well as for food content information.

	YES	NO	IF NO WHICH INGREDIENT?
Suitable for Ovo-Lacto Vegetarians		X	
Suitable for Vegans		X	
Suitable for Vegetarians		X	
Suitable for Halal		X	
Suitable for Kosher		X	
Suitable for Coeliacs (Gluten Free)	X		
Organic (enclose copy of certificate)		X	

**TABLE BELOW SHOWS DECLARABLE ALLERGEN INFORMATION:**

**If product is free from the category listed enter Yes under the 'YES / NO' column, if the product is not free from the category enter NO under this column.**

**\*Carry over CO is traces of product from previous runs which cannot be adequately cleaned from the product line due to technical limitations.**

**\*Cross contamination CC is traces of product which may, through current practices come into contact with products produced on a separate line or separate processing area.**

PRODUCT FREE FROM ALLERGENS CATEGORY	FREE FROM		* CO AND OR * CC. put CO or CC if applicable	COMMENTS, INCLUDING SOURCE OF ALLERGEN
	YES	NO		
Cereals containing gluten i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof. <b>This means stating the cereal present.</b>	X			
Crustaceans and products thereof	X			
Eggs and products thereof	X			
Fish and products thereof	X			
Peanuts and products thereof	X			
Soybeans and products thereof.	X			
Milk and dairy products (including lactose).	X			
Nuts: Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof.	X			
Celery and products thereof (including celeriac).	X			
Mustard and products thereof	X			
Sesame seeds and products thereof	X			
Sulphur dioxide and sulphites at conc >10mg/kg or 10mg/litre expressed as SO <sub>2</sub> .	X			PPM=
Lupin and products thereof	X			
Molluscs and products thereof	X			

## FINISHED PRODUCT MICROBIOLOGICAL STANDARDS

COMPLETE FOR ALL APPLICABLE TESTS

FINISHED PRODUCT MICRO STANDARDS	TARGET	REPORT	REJECT	FREQUENCY	METHOD
TVC	<10 <sup>4</sup>	>10 <sup>5</sup>	Weekly	48 hrs @ 30 on pca	Swab & Excision
Pseudomonas	Not tested	Not tested	Not tested	Not tested	Not tested
Enteros / Coliforms (delete as appropriate)	<200	>10 <sup>3</sup>	Weekly	24hrs @ 37 on vrba	Excision
E Coli	<20	>500	Weekly	48 hrs @ 30 on pca	Excision
E Coli 0157	Not Detected		Detected	Weekly	Excision
Yeast & Mould	Not tested	Not tested	Not tested	Not tested	Not tested
Staph Aureus	<10	>50		48 hrs @ 37 on bp	Excision
B. Cereus	Not tested	Not tested	Not tested	Not tested	Not tested
Listeria spp & enumeration	Not tested	Not tested	Not tested	Not tested	Not tested
Salmonella	Not Detected		Detected	Weekly	Swab & Excision