

SILVERSIDE SPECIFICATION

Product:	Silverside
Description:	Silversides hygienically derived from Bovine carcasses
Preparation:	Remove the Heel muscle and associated fat together with all glands and blood vessels. Remove all internal fat, gristle, loose meat and remains of fluid and undesirable material. Remove all remains of Aitch Bone cartilage. Maximum fat cover 6mm.
	Colour: Reddish to reddish purple with some white/creamy fat.
	Odour: Free from off-odours or taints.
	Flavour: Characteristic “beefy” flavour.
Process Controls:	Produced in a supervised temperature controlled environment with cool chain respected.
	Product free from: Glands Blood vessels Gristles Cartilage Bruising Physical contamination.
	Product packed to remain in the confines of the packaging.
Metal Detection:	Product metal detected prior to dispatch
Micro Analysis:	Based on industry standards: TVC < 5x10 ⁵ cfu/g E Coli < 5x10 ² cfu/g Salmonella- Not Detected
Packaging:	As per customer requirement generally vac-packed. Shelf life fresh; pack date plus 35 days
Coding:	As per Beef Labelling regulations.
