



Product Category		OVINE		
Product Name		BONE-IN OVINE LOIN 8/75mm CHUMP OFF M/X/ GRADES IWP		
Standpack (Code)	30040 - 41	Date: 06/07/22	Issue: 01	Written by: TECHNICAL
		Checked by: DR		
<u>ORIGIN</u> Country Supplier	Falkland Islands FK-01			
Animal	OVINE			
Carcass weight range: <i>Rango Carcasa-</i>				
PRODUCT DESCRIPTION: <i>DESCRIPCIÓN DEL PRODUCTO:</i>	8/75mm LOIN CHUMP OFF			
				
	<p>Chump off loin. 8 ribs, approx. 75 mm. Glands and excess fat removed. Each loin is individually wrapped. Approximately 8 – 10 per ctn. Loins will be placed in the carton so as to enable ind removal.</p> <p><i>Chuletero sin cuadril. 8 copstillas, aprox. 75 mm. Ganglios y excesos de grasa extraídas.</i></p>			
<u>PHYSICAL STANDARDS</u>				
Fat Colour	<ul style="list-style-type: none"> • No excess fat cover • Fat colour should be creamy white. • No yellow fat. 			
Odour Foreign material	<ul style="list-style-type: none"> • Free from stale/off odours • Free from any foreign body contamination 			
SHELF LIFE / CONSUMIR ANTES DEL / VENCIMIENTO	<ul style="list-style-type: none"> • 3 years from Production Date and Month of Freezing – stated on outer carton label. • To be stored at -18° C or lower • <i>Consumir antes del / Vencimiento -</i> • <i>3 Años – 3 Years</i> • <i>-18°C o menor..</i> 			

PACKAGING / ENVASES	Food grade Polythene (<i>each piece</i>) x 8/10 Staple free, food industry cardboard carton (EX0601) x 1 Piece label (One on ctn End) x1 Health Seals x 2 Carton Label 85*115mm x 1 Halal Label 49*40mm (if required) x 0
<u>LABELLING</u> Labelling (Piece) Labelling (Outer Carton)	<ul style="list-style-type: none"> • Sand Bay • Standpack (Code) • Product Description • Slaughter Date • Packing and Freezing Date • Net Weight • Storage temperature • Health seal (2) • GTIN Code • Country where Born, Raised and Slaughtered • FIMCo name and address • Lot Code

LIST OF INGREDIENTS / LISTADO DE INGREDIENTES: N/A	
QUALITY SPECIFICATIONS / ESPECIFICACIONES DE CALIDAD	
Physical Characteristics / <i>Características físicas</i>	
Chemical Characteristics / <i>Características químicas</i>	Free of Metabolic Residues <i>Libre residuos metabólicos</i>
Microbiological Characteristics / <i>Características microbiológicas.</i>	In accord with International microbiological standards and limits. <i>Cumple con estándares microbiológicos internacionales de límites microbiológicos.</i> Program for Enterobacteriaceae and Salmonella in carcasses <i>Programa de Reducción de Patógenos para Enterobacteriaceae y Salmonella en carcasas</i> Regulation EU 2073 <i>Reglamento EU 2073</i>
Sensory Characteristics / <i>Características sensoriales</i>	High Tenderness – Naturally Raised / <i>Alta ternera y magra –cordero orgánico</i>