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Product Information		Animal / Carcass Information	
PLU Description	TWA = Tesco welfare approved TWA Pork Rind On Belly Fz	Origin	UK
Movex code	PPBEL058313	PLU	MTX1
Spec ref number	058313		
Supplier code	TBC	Quality Assured Status	BQAP/RT/Tesco welfare approved
Storage Temperature	<-18°C	Customer	Tesco

Primal Butchery & Presentation	
    	<p>Sternum bone removed, skirt then released, and belly sheet rib removed limiting deep cuts to the belly.</p> <p>Lean bellies to be used, remove the teats and square cut 220mm+/-20mm width, 480-580mm length.</p> <p>Check the bellies for bone chips.</p> <p>Quality stds Target zero bones (max 5 pieces per ton) Free from extrinsic Foreign Bodies Free from off odours and taints Bruises <10% Surface Area: - Free from Intrinsic Foreign Bodies target zero (5% practical tolerance as part of improvement project) (Including hard gristle, clots etc) Bruises >10% Surface Area: - number 0 Visual lean: 60% Blood spots <1mm max number 0</p>

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Primal Packing	
Bag Requirements	Blue liner
Units per Pack	NA
Units per Case / Crate	NA
Box / Crate Type	Cardboard box with white strapping
Pallet Type	Standard pallet
Pallet Build (Max. Boxes)	N/A
Maximum Case Fill	25kg

Packaging Presentation	
	<p>Internal label to be applied.</p> <p>The tray will be labelled detailing the product name, weights and traceability details.</p> <p>Product temperature at despatch <-18°C (Frozen)</p>

Labelling	
Maturation on Bone to pack	N/A
DNOB	N/A
Max. Primal Life	Kill Date to freeze 7 days Freeze + 24 months (Frozen)
Internal Case Label	N/A
External case label	One OCM label neatly applied. Labels must be positioned squarely and flat with no wrinkles.

Please list Plant numbers and names used for production of this product including kill sites and de-boning sites (and if any third party storage is used). From this list, please provide details on sites which process or handle non-pork products and their adulteration control measures.

Plant type (e.g abattoir, cutting plant, cold store)	Plant numbers	Plant names	Process or handle non-pork products Y/N. If Y provide details	Adulteration control measures (e.g BRC S&D, All vehicles sealed, pork processing only, DNA tests)
Refer to attached supply chain map and risk assessment.				