



Product Category OVINE					
Product Name BONE-IN OVINE CHUMPS LP (M) / (X) / (H) GRADE					
Standpack (Code) 10024-25-26	<table border="1"> <tr> <td>Date: 06/07/22</td> <td>Issue: 01</td> <td>Written by: NL</td> <td>Checked by: DR</td> </tr> </table>	Date: 06/07/22	Issue: 01	Written by: NL	Checked by: DR
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ORIGIN Country Supplier	Falkland Islands Falkland Islands Meat Company Ltd FK-01				
Animal	OVINE				
Carcass weight range: <i>Rango Carcasa-</i>	All				
PRODUCT DESCRIPTION: DESCRIPCIÓN DEL PRODUCTO: 	 <p>Butchery</p> <p>The Chump is removed by a cut at right angles across the Leg at a specified measured distance from the acetabulum. Butt Tenderloin retained. Average weight pert Ctn 18kgs. Approx 30 – 40 per ctn</p> <p>Packing</p> <p>The chumps are layer packed in a lined carton, each layer covered with a poly separator sheet. The product should be packed to fill the carton.</p>				
PHYSICAL STANDARDS					
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 carton liner and layer sheets Staple free, food industry cardboard carton (36678A) x 1 Health Seals (LB0055) x 2 Carton Label 85*115mm (LB0051) x 1 Halal Label 49x40 (LB0020) <i>if required</i> x 1												
<u>LABELLING</u> Labelling (Piece) Labelling (Outer Carton)	<ul style="list-style-type: none"> • Yes • 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 												
<u>Barcode EAN13</u> <u>Código EAN-13</u>	<table border="1"> <thead> <tr> <th>Code</th> <th>GTIN</th> <th>GTIN Check</th> </tr> </thead> <tbody> <tr> <td>10024</td> <td>9506017093203</td> <td>2</td> </tr> <tr> <td>10025</td> <td>9506017093204</td> <td>9</td> </tr> <tr> <td>10026</td> <td>9506017093225</td> <td>4</td> </tr> </tbody> </table>	Code	GTIN	GTIN Check	10024	9506017093203	2	10025	9506017093204	9	10026	9506017093225	4
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LIST OF INGREDIENTS / LISTADO DE INGREDIENTES: N/A													
QUALITY SPECIFICATIONS / ESPECIFICACIONES DE CALIDAD													
Physical Characteristics / <i>Características físicas</i>	Texture The texture should be tender, not hard, dry or excessively fibrous. Appearance Red flesh with creamy white fat.												
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 / Características sensoriales	High Tenderness – Naturally Raised <i>Alta ternera y magra – cordero orgánico</i>

GMO Declaration (Genetically Modified Organisms) Any organisms whose genetic material has been modified in an unnatural way (Indicate presence or absence of GMO's)

Not Applicable

(Organismos genéticamente modificados): cualquier organismos cuyo material genético ha sido modificado de una manera que no se produce de forma natural (Indicar materia prima y presencia o ausencia de OGM)

No Applicable

ALLERGENS / ALEGENS:

Presence or composition that could cause an adverse reaction to the consumer

CONTENIDO DE POTENCIALES ALÉRGICOS:

Presencia o compuesto que provoca una reacción adversa a la población

Cereals containing gluten <i>Cereales con gluten</i>	NO	Peanuts and derivatives <i>Maní y derivados</i>	NO	Nuts <i>Frutos secos</i>	NO	Sesame and its derivatives <i>Sésamo y sus derivados</i>	NO
Shellfish and derivatives <i>Crustáceos y derivados</i>	NO	Soy and its derivatives <i>Soja y sus derivados</i>	NO	Celery and derivatives <i>Apio y derivados</i>	NO	Sulfur dioxide and sulphites at cc to 10 mg/kg <i>Anhídrido sulfuros y sulfitos en cc a 10 mg/kg</i>	NO
Eggs and egg products <i>Huevos y sus derivados</i>	NO	Milk and milk products <i>Leche y sus derivados</i>	NO	Mustard and derivatives <i>Mostaza y derivados</i>	NO	Fish and derivatives <i>Pescados y derivados</i>	NO

GENERAL INFORMATION

Company Name / *Nombre del Proveedor / Fabricante*

Falkland Island Meat Company

Address
Dirección

Sand Bay
East Falkland
FI QQ1ZZ

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**GENERAL PROCESS FLOW /
DIAGRAMA DE FLUJO GENERAL PROCESO DE ELABORACION SALA DE CORTE**

