

COMMERCIAL MANUFACTURING SPECIFICATION



Customer:	Various
Product:	Beef 85vl Frozen
Issue Date:	14-07-2024
Version No:	004
Reason:	Updated
Approved by:	Technical

PRODUCT DETAILS

Meat to be used:	UK or Irish Origin. Frozen beef from packing hall. Typically, 85VL
Trimming Detail:	If necessary, trim to 85VL

PROCESSING DETAILS

Frozen beef pieces, steaks, primal or primal cuts from production halls from the following.

1. Hindquarter and / or forequarter muscle meat or pieces may be packed.
2. Product is visually inspected to target 85vl.
3. Product may be packaged in original supplier vacuum pouches un-opened.
4. Product may be packed into wax lined boxes or lined boxes.
5. Box sizes of typically 15 – 25kg.
6. Box sealed, and weigh labelled with full traceability details.
7. Product blast frozen typically within 36 hours.
8. Product maintained frozen and delivered on refrigerated vehicle.

PACKING DETAILS

Box :	White / brown corrugated / wax-lined	Bag / Liner	Clear vacuum pouch or tinted poly-liner
Temperature Control:	Temperature checked with calibrated probe.		
HACCP:	Used in production process.		
Metal Detection: Subject to box size – refer to HACCP plan.			

LABELLING

Coding Use By:	DOP + 12 Months.
Outer case Label Details: Product description, net weight, best before date, slaughter and cutting plant details, country of origin, traceability details. Dawn Group site details. Storage details	

Temperature Range

Maximum	-16°C
Minimum	-25°C
Optimum	-18°C

DESPATCH

Palletised on sound two way, or four-way returnable pallets.
 Packed with 25 to 50 cases per pallet
 Pallet secured using stretch film wrapping.
 Product temperature at point of delivery must be between -16°C to -25°C, target -18°C.
 Vehicle fridge to be set at -18 to -20°C.

Microbiological Data

	Target
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TVC @ 30°C	<1 x 10 ⁵
Coliforms	<5 x 10 ³
E.Coli	<10

Issue Date	14 07 2024	Prepared by	Technical
Issue Number	004	Page 2 of 2	Approved by Technical