Raw Material	
Product Code	KY000317
Description	FROZEN BQAP PORK 95VL LEG TRIM
Health Mark	GB
Species	Pork

Inspection	
Product Temperature	Frozen below -18°C
Kill to pack max	Kill + 3 days
Shelf Life	Kill +12 months
Min shelf Life on delivery	-
Freeze date	Pack + 48 hours
Organoleptic	Appearance: Pink- red, without discoloration, bruising. Fat shall be creamy white.
	Aroma: typical of fresh pork with no off odours
	Flavour: typical of fresh pork with no off flavours
	Texture: Firm

Specific attributes	
Rind	less
Fat over Eye	-
Fat level Inflection	Max 5%
Fat in Tail	-
Visual Lean	95
Width	-
Length Range	-
Weight Range Target	Variable
Blade Bone Pocket Depth	-
Butchery Spec	Legs are cut from the carcass. Legs are then de-boned and de-rinded. Legs cut
	into topside, silverside, knuckle & chump.
Origin: Born/Reared	UK
Origin: Slaughter	UK
Welfare status	BQAP/ RTA

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Product Limits	
Foreign Body	Nil
Blood spots/ bruises<10mm	Max 3 per 100kg
Bones/ chip bone / hard gristle/ cartilage etc.	Max 3 per 100kg
Hair	-
Freezer burn or dehydration	Max 3 per 100kg
Other	

Packaging Format	
Outer packaging	Euro Poly Lined Box (EY000115, EY000026)
Food contact packaging	Euro Poly Lined Box (EY000115, EY000026)
Units per case:	Variable
Cases per pallet	Tbc

Condition of Delivery

Vehicle to be clean, free from damage and signs of pest activity.

All products must be covered or sealed.

Dolavs / pallets must be clean and free from damage.

Dolavs must be lined.

All relevant transport packaging to meet current EU regulations on food contact packaging.

Labelling Details & Label Example

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All products will be labelled with the following as a minimum:

- Label Code
- Product Code
- Process by
- Product description
- Country of Origin
- Barcode
- Net weight
- Tare
- Production date
- Kill date
- Traceability reference
- Storage instructions
- Health Mark
- Address



Microbiological Standards		
Kill +3 days	Target	Reject
TVC	<10*5	>10*6
E Coli	<20	>100
Salmonella	Negative in 25g	Positive in 25g
Frequency of sampling:	Weekly	

Chemical Standards

Product must meet required legal minimum limits for Pesticides, Antibiotics, Heavy Metals and Radiation. Use of growth promoting hormones are not permitted.

Nutritional Information	
Energy	107 kcal
Total Fat	1.6 g
Saturated Fat	0.5 g
Protein	23 g
Sodium	43.4 mg

Process Controls Foreign Body Detection Equipment

All individually packed product will be metal checked by an inline metal detector conforming to BRC requirements. All raw products (i.e. carcases, dolavs) are visual inspection only, not metal detected.

Foreign body detection equipment used: Inline metal detection

Level of detection: 7mm Ferrous, 7mm Non Ferrous, 7mm Stainless Steel

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None

Warranty Statement

Raw materials and products supplied are compliant with Red Tractor requirements. Traces to farm can be conducted to validate this upon request. Material is fit for human consumption and compliant with all current relevant UK and EC legislation including but not limited to:

- EU Hygiene Regulation 852/2004, 853/2001, 2019/627
- The Food Safety Act 1990 and all relevant amendments made thereafter
- The Materials and Articles in Contact with Food Regulations 1987 and all relevant amendments made thereafter

We undertake to carry out in relation to the food product or packaging intended for food use supplied by us such checks as a diligent supplier would reasonably carry out in order to ensure compliance with Acts and regulations mentioned and we agree to supply you, on demand, with the results of such checks in so far as they are relevant to indicating the lawful nature of the foods supplied by us to you.

Specification Approval		
Signed on behalf of supplier:	Signed on behalf of customer:	
Name	Name:	
Position: Specifications Technologist	Position:	
Signature:	Signature:	
Date: 08.07.2024	Date:	

Version No	Reason	Date
V2	Pictures and description change, trim added.	15.03.2024
V3	Product defects & freeze date added.	08.07.2024

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