Raw Material Specification

Section 1: Product

Product Name:	Chain On Fillet 2.7-3.2kg
Supplier code:	2000048

Section 2: Supplier Details

Name:	ABP Langport				
Licence Number:	GB8285				
Type of	Slaughter & cutting	Yes	Slaughter	Cutting	
processing:					
	Muchelney Road, Hu			set, TA10 9HG	
Address:					
Tel. Number:			Fax Number:		
Technical contact:			Commercial con	tact:	
Technical contact email address:			Commercial con address:	tact email	

Cut of Meat	Fillet
Weight / Size	Weight band 2.7-3.2kg
Speciation	Bovine
Cattle Selection	Red Tractor Assured (RTA)
Country of Origin	UK

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Section 5: Physical Attributes & Butchery Standards

Please detail the physical attributes of this product. I.e. Butchery standards, muscles removed, max level of surface fat etc.

Product must be free from contamination; in particular the following defects are unacceptable:

- Faecal or other contamination associated with poor slaughter and cutting technique
- Evidence of spoilage e.g. slime, off odours, discolouration.
- Evidence of disease e.g. abnormal tissue, lesion abscesses, inflamed glands.

The fillet shall be removed in one piece by freeing the butt of the fillet from the Ilium bone. Chain on



Section 6: Product Shelf Life

Tick as appropriate:

Chilled	
Vacuum packaged	~
Gas flushed	
Frozen	

Total Shelf life -

Fresh – Kill + 51 days

Section 7: Product temperature

	Minimum (°C)	Target(°C)	Maximum (°C)
After Slaughter	N/A	4	7
Storage and Transport	-2	+2	+3

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Section 8: Third party accreditation (please provide certification)

Body	Level of Accreditation
BRC	AA +
BQAP or equivalent	
Freedom foods	
Organic farmers and growers	
Soil association	
Produced to any other standards: i.e. Tesco agricultural standards / AFS	

Section 9: Packaging

	Describe packaging element	
Inner packaging	Fresh Vacuum Packed 45micron	200*650mm
Outer packaging	Waxed cardboard box	

Γ	Weight per box. Please indicate	25Kg Max weight
1		

Section 10: Product Labelling

	Unit (Yes/No)	Bulk (Yes/No)
Name of supplier	No	Yes
Type of Meat	No	Yes
Cut of Meat	No	Yes
Date of killing	No	Yes
Date of cutting	No	Yes
EC No.	No	Yes
Country of Origin of Meat	No	Yes
Weight (net of packaging)	No	Yes
Label:		

)el:



Section 11: Microbiological specification

Target		Unacceptable (cfu/g)	
TVC	<1.0 X 10 ⁵	>1.0 X 10 ⁵	
E.Coli	<50	>50	
Enterobacteriaceae	<1.0 X 10 ³	>1.0 X 10 ³	

Section 12: Allergen Information

Intolerance Information	Indicate if Present Yes / No	State the ingredient it is contained in
This product contains Sesame Seeds or Sesame Seed derivatives	No	
This product contains Milk, milk derivatives or Milk based Dairy ingredients (all species)	No	
This product contains Wheat or Wheat derivatives	No	
This product contains Gluten or Cereals containing Gluten	No	
This product contains Egg or Egg derivatives (all species)	No	
This product contains Fish or Fish derivatives (excluding Crustaceans & Molluscs)	No	
This product contains Crustacea, Molluscs or their derivatives	No	
This product contains Soya or Soya derivatives	No	
This product contains Sulphur Dioxide or Sulphites	No	
This product contains Mustard	No	
This product contains Celery or Celery derivatives	No	
This product contains Celeriac or Celeriac derivatives	No	
This product contains Lupin or Lupin derivatives	No	
This product contains Maize or Maize derivatives	No	
This product contains Additives (Declared Additives or Processing Aids)	No	
This product is treated using ionizing radiation	No	
This product is a possible source of histamines	No	
This product contains sweeteners	No	
This product contains Genetically Modified Ingredients	No	
This product is suitable for Coeliacs	Yes	
This product is suitable Kosher	No	
This product is suitable Halal	No	
Nut Statements:		
1. This product is nut free.	Yes	
2. There are no nuts in this recipe and there are no nuts on site, however we cannot guarantee that the raw materials entering the site are nut free.		
3. There are no nuts in this recipe and it is made in a nut free area, however the factory uses nuts and we cannot guarantee that the raw materials entering the factory are nut free.		
4. There are no nuts in this recipe, however this product was made on equipment that, before cleaning, made products containing nuts and we cannot guarantee that the raw materials entering the factory are nut free.		
5. This product contains nuts.		
State which nuts (or derivatives) are present in the product		