## Section 1: Product

Product Name:	70VL Flank
Supplier code:	2100050

## Section 2: Supplier Details

Name:	MEATEX						
Licence Number:	GB						
Type of	Slaughter & cutting	Yes	Slaughter		Cut	ting	
processing:							
Address:							
Tel. Number:	01323 873645		Fax Number:				
Technical contact:			Commercial of	contact:		Greg Houlton	
Technical contact email address:	technical@meatex.c	o.uk	Commercial of address:	contact ema	il	greg@meatex	.co.uk
Name:	Α						
Licence Number:	GB						
Type of	Slaughter &		Slaughter	Yes	Cutti	ing	
<u>processing:</u>	<u>cutting</u>						
Address:							

## Section 3: Official Signature

For Supplier	
Signature	
Name	
Position	
Date	
For Customer	
Signature	
Name	
Position	
Date	

## Section 4: Product and sensory description.

Cut of Meat	Flank
Weight range / Size	
Speciation	Bovine
Raw Material Specification	
Visual Lean	70
Country of Origin	UK
Sensory Description	

Colour	Normal beef colour
Odour	Normal beef odour
Flavour	Normal beef flavour

#### 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.



### Section 6: Product Shelf Life

Tick as appropriate:

Chilled	✓
Vacuum packaged	
Gas flushed	
Frozen	

Total Shelf life from Kill -

Fresh - Kill + 30 days

Section 7: Product temperature

	Minimum (°C)	Target(°C)	Maximum (°C)
Storage and Transport	-2	+1	+3
On Delivery	-2	+1	+3

#### Section 7: Third party accreditation (please provide certification)

Body	Level of Accreditation
BRC	AA+
BQAP or equivalent	
Freedom foods	
Organic farmers and growers	
Soil association	

### Section 8: Packaging

	Describe packaging element			Dimension (mm)
Outer packaging	Waxed Cardboard Boxes			
Product will be suppli	ed in boxes and on wooden	25.0Kg Max box	]	

Product will be supplied in boxes and on wooden	25.0Kg Max box
pallets	weight

## Section 9: 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	
Quality Mark i.e. Freedom Food, BQAP	No	Yes	
Weight (net of packaging)	No	Yes	

Affix/insert label of each here:

70VL Chilled Beef					PLU: 2100050		
BORN IN	UK		KI	LL DATE		20-11-2023	
REARED IN	UK		PA	CK DATE		23-11-2023	
SLAUGHTERED IN	GB						
CUT IN	GE		US	SE BY		20-12-2023	
Food Safety Guidant	ce: This is a raw N PASSED +3°C	231120231123 product and therefore 000500000	requires thoro	ugh cooking pric	SPE BAT	CIES BOVINE	
USER ID:387	TARE 1.38kg	NET WEIGHT 21.72kg	PIECES: 3	Britich		T Assured	

## Section 10: Microbiological specification

	Target	Unacceptable (cfu/g)
TVC(22°C/72 hours)	<1.0 X 10 <sup>5</sup>	>1.0 X 10 <sup>5</sup>
E.Coli	<50	>50
Enterobacteriaceae	<1.0 X 10 <sup>3</sup>	>1.0 X 10 <sup>3</sup>

## Section 11: 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	
This product is nut free.	Yes	