

Raw Material Specification

Raw Material	
Product Code	██████████
Description	Frozen Pork Collar IVP x6
Health Mark	GB
Species	Pork

Inspection	
Product Temperature	Frozen below -18°C
Kill to pack max	Kill + 3 days
Shelf Life	Kill + 24 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	-
Fat in Tail	-
Visual Lean Target	-
Width	-
Length Range	-
Weight Range Target	-
Blade Bone Pocket Depth	-
Butchery Spec	In the head end cut off with a straight and vertical cut at a right angle on the back line as close to the cervical vertebra as possible. Divided from the middle with a straight and vertical cut at a right angle on the back line at the hindmost point of the fore leg. The neck bone cut off as close to the bones as possible. The collar cut off in the membrane with a straight cut parallel to the back line max 50mm from the point where the dark muscle line ends. The neck bone strip remaining on the collar. The "feather bone" cartilage cut off.
Origin: Born/Reared	UK
Origin: Slaughter	UK
Welfare status	NON BQAP

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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	Full Euro Box (EY000024, EY000005)
Food contact packaging	IVP Clear vacuum bags 350x450 (EY0000130)
Units per case:	1 unit per pack/ 6 units per case/ case weight range 10-20kg
Cases per pallet	35

Condition of Delivery
<p>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.</p>

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

	Target	Reject
Kill +3 days		
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	188 kcal
Total Fat	12.2 g
Saturated Fat	4.53 g
Protein	18.7 g
Sodium	44.7 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. carcasses, 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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