Product Specification

Product Information		Animal / Carcass Info	Animal / Carcass Information	
Dunbia PLU Description	PN Lamb Oyster Frozen	Species	Ovine	
Additional Descriptions	N/A	Origin	British	
PLU Number	2143	Age at Slaughter	<12 months	
Movex Code	LPSHO045661	FQA Status	RTA, FQA	
Approval Number	UK	Grade/Fat	E1 - O5	
Intended Customer	Meatex EU	Weight Range	12-28kg	

Butchery

Butchery Instructions:

- Remove shoulder from a front by cutting close to the ribs until the seam at the base of the ribs is reached.
- Gently pull the shoulder from the ribs
- Remove the neck fillet, paddywack and any bone chips.
- Remove the layer of muscle above the blade bone by following the natural seam
- Remove the fat and gland from the corner of the blade leaving a rounded corner.

Specific Requirements:

• Maximum external fat depth 6mm.

Quality Indicators:

- Fat should be creamy white. The occasional natural blemish is acceptable.
- Free from defects, discolouration, blood drip, cysts, abscesses, bone chips, and bruising.

Packaging Details			
Bag Size & Type	280x400 70mic	Additional Packaging	1 clear cone cap per shank
No. of Units per Bag	1	No. of Bags per Box	10
Box / Crate Type	Pure Nature standard box	Crate Target Weight	N/A
Pallet Type	Euro pallet	Pallet Build (Max. Boxes)	32

Packaging Presentation		
	No excessive tails or flaps on bag.	
	 Packed product must immediately be passed through shrink tunnel set to correct temperature to achieve tight pack. 	
	Bag cut off must be removed. Any leakers identified will be repacked.	
	No excessive blood drip in the bag.	

Packing	Boxes must be stacked vertically and not
	interstacked.
• 10 bags per box	Maximum 8 high.

 Reference No.
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 Page
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 Department

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 3
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