

Species	<i>Red, Sika and Roe</i>	Product Description	<i>Bloody Trim/ C Meat</i>
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Bloody Trim / C meat is off cuts from venison carcass. It is made up of Blood contaminated tissues, lesser quality tissues, tendons and membranes. As this is trimmed it is made up of different shapes and sizes.

1. Product

Country of Origin	<i>Scotland</i>	Ingredients	<i>Venison</i>
Product Temperature	<i>< 3°C</i>		
Fresh Storage Temperature	<i>< 3°C</i>	Fresh Shelf Life from D.O.P	<i>N/A</i>
Frozen Storage Temperature	<i><-18°C</i>	Frozen Shelf Life From D.O.P.	<i>24 Months</i>
Recommended shelf life after opening	<i>Keep frozen and re-pack if not used. If defrosted, do not re-freeze</i>		

2. Packaging

Bloody trim / C meat is packed into 25kg bags inside a box. 1 box = 25kg . 1 pallet = 40 boxes

Inner Type	<i>Foodgrade polyliner</i>	Colour	<i>Clear/Blue</i>
Outer Type	<i>Foodgrade Cardboard Carton</i>	Weight per outer	<i>25kg</i>

The product will be packed, with a protective layer of plastic, in a wax lined, staple free cardboard box which will be closed and sealed immediately after packing. Each outer box will be marked and clearly identified. The cases will then be placed on a clean, sound wooden pallet. Each pallet of material is fully protected by plastic pallet wrap.

3. Label Requirements/Markings



N.B. Packaging may contain pre Brexit labelling.

4. Product Image



5. Physical Standards					
Appearance	Skin off meat, that is made up from high protein parts. Small amounts of fat allowed but not more than 15% (To be checked visually)				
Must not contain	Bones, hair, feathers, skin, hooves, horn.				
6. Processing Standards, Hygiene and Handling					
Product destined for human consumption requires to be processed in line with all GB and EC legislation and must be fit for its purpose.					
Product complies with FSS, AGHE, SQWV and SALSA standards.					
HACCP and Good Manufacturing Practice must be operational and supplied.					
Product must be fully traceable. The final product must be free from any foreign material (may contain shot).					
7. Microbiological & Chemical Standards (based on known reference source)					
Analysis	Acceptable Limits	Unacceptable Limits			
TVC (cfu/g)	<10 ⁶	>10 ⁶			
Enterobacteriaceae (cfu/g)	<10 ³	>10 ⁴			
E. Coli (cfu/g)	<10 ²	>10 ²			
Staph Aureus (cfu/g)	<10 ²	>10 ²			
Salmonella spp (in 25g)	0	>0			
8. Allergens & Additives					
The information used in this section helps provide critical data regarding product ingredients. It is vitally important that this data is correct and that no unauthorised changes are made to the product ingredients.					
CATEGORY	YES	NO	CATEGORY	YES	NO
Free from all additives	YES		Free from all pesticides/residues	YES	
Free from artificial preservatives	YES		Free from genetically modified organisms & ingredients	YES	
Free from artificial flavours/enhancers	YES		Free from heavy metal contamination	YES	
Free from anti oxidants	YES		Free from fish / fish products / crustaceans	YES	
Free from colours, natural/added	YES		Free from eggs, milk, soya, celery & gluten (cereals)	YES	
Free from sweeteners	YES		Free from all nut & nut derived products	YES	
Free from all antibiotics/antimicrobials	YES		Free from mustard, sesame seeds & sulphur dioxide	YES	
9. Transport & Storage					
Product is to be transported and stored at a minimum of –18°C except for brief fluctuations up to –15°C during loading and unloading. Product must be transported in clean and hygienic conditions fit for the purpose.					
10. Delivery Documentation					
A delivery note shall accompany each delivery and shall clearly indicate: material name, supplier's name, supplying factory and country of origin.					
11. Warranty					
The information used in this section helps provide critical data regarding product ingredients. It is vitally important that this data is correct and that no unauthorised changes are made to the product ingredients.					
Product supplied shall comply with all relevant GB or EU legislation and to the requirements of this specification. Certificates of analysis should be available on request.					
Failure to comply with the requirements of this specification will result in action being taken.					

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