

PRODUCT SPECIFICATION MANUAL

REF: SPEC 38

REV: 05

ISSUED BY: Technical

DATE: 03.03.2023

APPROVED BY: Technical

DATE: 03.03.2023

1. PRODUCT NAME : PORK BELLY STRIPS

2. PRODUCT DESCRIPTION:

Strips cut from all sides of the belly. Derinded by machine and hand. Totally boneless.

No blood clots	No foreign bodies	No bone/bone dust/cartilage
No glands	No hair	No rind

3. ORIGIN: Product produced from pigs sourced in ROI from Bord Bia Quality Assured Farms.

4. MICROBIOLOGICAL STANDARDS:	TARGET cfu/gr	MAX ACCEPTABLE cfu/gr	UNACCEPTABLE
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(A) Std. Plate Count, PCA 30°C X 48 hours	<50,000/gr.	100,000/gr.	>100,000/gr.
(B) Coliform, VRBA 37°C X 24 hours	<500/gr.	1000/gr.	>1000/gr.

5. WEIGHT RANGE: NA

6. FAT RANGE : N/A

7. PACKAGING:

- (A) Packed in polylined cartons or trays. Standard weight 25kgs.
- (B) Vac packed and packed in a multipurpose carton or tray. Standard weight 25kgs.

8. PHOTO:

