

PRODUCT TITLE	PRODUCT CODE	PLU
BEEF BONES	RESBON03	5



PRODUCT SPECIFICATION

SECTION 1 - PRODUCT DESCRIPTION

LEGAL DESCRIPTOR	BEEF BONES RED TRACTOR ASSURED
FULL PRODUCT DESCRIPTION	Beef Bones Red Tractor Assured – Blocked Packed Frozen
WELFARE	Red Tractor Assurance Meat Processing Scheme
COUNTRY OF ORIGIN	U.K
RAW MATERIAL DESCRIPTION	Beef carcasses which have resided on an unbroken chain of Red Tractor Assured holdings for the last 90 days prior to its slaughter. Then Slaughtered and Processed.
EC No.	GB

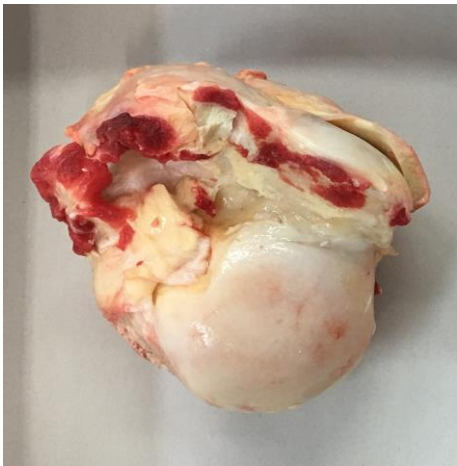
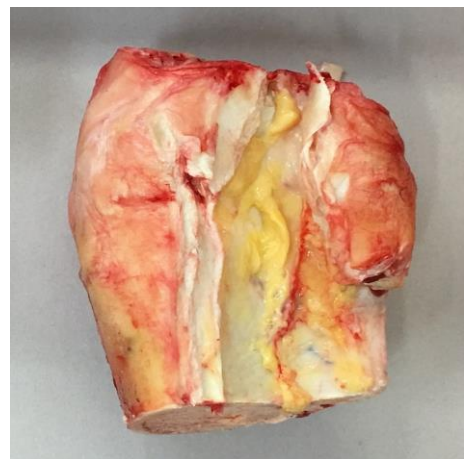
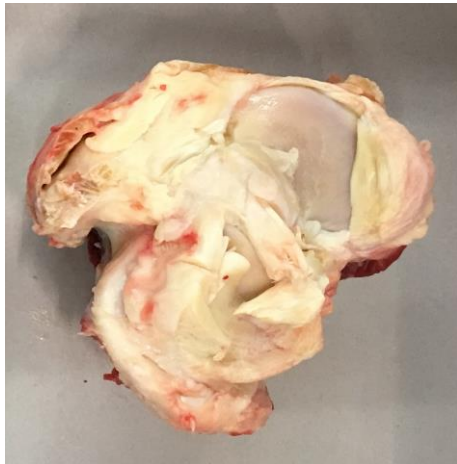
MANUFACTURING ADDRESS	
TECHNICAL CONTACT	
COMMERCIAL CONTACT	

WEIGHT OF UNIT	N/A
NUMBER OF UNITS PER BAG	N/A
NUMBER OF BAGS PER OUTER	N/A
TOTAL PRODUCT LIFE	PACK DATE + 730 DAYS
STORAGE TEMPERATURE	Between -18°C and -24°C

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SECTION 2 – BUTCHERY



- The long bones are removed from both the hindquarter and forequarter during normal butchery
- All ends are passed through a Bandsaw and the centre cut pieces are packed separately
- Check and remove any excess band saw dust if required

PRODUCT TO BE FREE FROM:

BONE CHIPS	HAIR CONTAMINATION
HARD GRISTLES	FAECAL CONTAMINATION
BRUISING	RAIL GREASE
BLOOD CLOTS	TAINTS OR OBVIOUS ODOURS
LYMPHATIC TISSUE	EXCESSIVE FAT MARBLING

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SECTION 3 – PACKING



- Use correct base and lid
- Lay bones in box flat
- Ensure no build-up of band saw dust

PRODUCT INFORMATION		
WEIGHT RANGE	BAG SIZE	NO PER BAG
N/A	N/A	N/A
No PER BOX	BASE TYPE	LID TYPE
Max 25 Kg	Wax Lined	Alec Jarrett Euro

PRODUCT LABEL DETAILS					
KILL DATE	PACK DATE	FREEZE DATE	DNOB	USE BY DATE	BEST BEFORE
✓	✓	✓			✓ PD + 730

ALL BOXES MUST BE LABELLED WITH THE FOLLOWING AS A MINIMUM

Product Title Supplier Name Health Mark Country of Origin Nett Weight	Gross Weight Tare Batch Code Slaughtered in GB Cut in GB
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SECTION 4 – FINISHED PRODUCT QUALITY ASSURANCE / PROCESS CONTROLS

METAL DETECTION
<p>All products to be checked through a metal detector capable of detecting</p> <ul style="list-style-type: none"> • 7mm Ferrous • 6mm Non Ferrous • 9mm Stainless Steel <p>Frequency of check : Start of Day, hourly during production and end of shift</p>

PHYSICAL / CHEMICAL					
PARAMETER	UNIT OF MEASURE	TARGET	TOLERANCE		METHOD USED
			MIN	MAX	
Bone	>5mm	Absent	Zero	1 per 25kg	Visual Inspection
Gristle/Cartilage	>5mm	Absent	Zero	1 per 25kg	Visual Inspection
Discoloured Meat	>20mm	Absent	Zero	1 per 25kg	Visual Inspection
pH	Carcass	5.8	5.6	5.9	Tested prior to butchery in eye of sirloin muscle
Foreign Bodies	Zero	Zero	Zero	Zero	Visual Inspection
Visual Lean	Fat Level	98%	96%	100%	Visual Inspection

MICROBIOLOGICAL				
TEST	TARGET	REJECT	TEST METHOD	FREQUENCY
TVC	<5.0 x 10 ⁵ cfu/g	>5.0 x 10 ⁶ cfu/g	Muscle	Weekly
Coliforms	<5.0 x 10 ² cfu/g	>5.0 x 10 ³ cfu/g		
E. Coli	<50 cfu/g	>5.0 x 10 ² cfu/g		
Staph. Aureus	< 50 cfu/g	>1.0 x 10 ³ cfu/g		
Salmonella	-ve in 25g	+ve in 25g		
E Coli 0157h	-ve in 25g	+ve in 25g		