

Raw Material Specification

Raw Material	
Product Code	KY000075
Description	Frozen Pork Neck Bones x15kg
Health Mark	GB
Species	Pork

Inspection	
Product Temperature	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	-
Fat in Tail	-
Visual Lean Target	-
Width	-
Length Range	-
Weight Range Target	-
Blade Bone Pocket Depth	-
Butchery Spec	Neck bones cut from the shoulder, there should be a covering of meat on the bone.
Origin: Born/Reared	UK
Origin: Slaughter	UK
Welfare status	-

Issue Date: 04.10.2024	Doc Ref: FPS_KY000075	Version No: 2
Authorised by : Technical		

Raw Material Specification



Product Limits

Foreign Body	Nil
Blood spots/ bruises<10mm	Max 3 per 100kg
Bones/ chip bone / hard gristle/ cartilage etc.	Max 3 per 100 kg
Hair	-
Freezer burn or dehydration	Max 3 per 100kg
Other	-

Packaging Format

Outer packaging	Full Euro Box (EY000005, EY000024)
Food contact packaging	Blue Tray Liner (EY000028)
Units per case:	15kg
Cases per pallet	40

Condition of Delivery

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.

Labelling Details & Label Example

Issue Date: 04.10.2024	Doc Ref: FPS_KY000075	Version No: 2
Authorised by : Technical		

Raw Material Specification

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	178.5 kcal
Total Fat	11.6 g
Saturated Fat	4.01 g
Protein	19.64 g
Sodium	133.9 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

Issue Date: 04.10.2024

Doc Ref: FPS_KY000075

Version No: 2

Authorised by : Technical