

FROZEN MEAT SPECIFICATION

PRODUCT DESCRIPTION (Dimensions if required)	Head Trim Frozen
PRODUCT WEIGHT	CW: 20 - 25kgs
PRODUCT CODE	

1.0 Product origin

Origin	UK
Place of manufacture	Scotland
EC number Slaughter/Cutting Plant	Slaughtered, Cut and Packed in GB
Age at slaughter	Not Applicable
Cattle grades	Not Applicable
Cattle sex (delete as required)	Not Applicable
Farm Assurance status (PGI)	Not Applicable
CAA Status	Not Applicable

2.0 Butchery Specification

No bones or bone chips, no glands or foreign body present.



3.0 Ingredient declaration (in descending order by weight).

Ingredient	Weight (%)
Beef Head Meat	100

4.0 Physical quality / natural defects (if applicable)
e.g.: foreign matter, seeds, major blemish, clumps etc.

Parameter / defect	Target	Limit
Foreign bodies e.g.: dirt, paper, hair etc	All absent	None

5.0 Allergen/Intolerance/Additive Data

	Present Y / N	GIVE DETAILS
Nuts including sesame	N	
Cereals containing gluten	N	
Eggs and products thereof	N	
Milk and products thereof	N	
Fish and products thereof	N	
Crustaceans and products thereof	N	
Soya beans and products thereof	N	
Mustard and products thereof	N	
Celery and products thereof	N	
Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10 mg/litre, expressed as SO ₂	N	

*Namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia/ Queensland nuts

Animal inc. beef, poultry, lamb / products thereof	Y	Product is beef fat
Maize / Maize derivatives	N	
Colours (Natural)	N	
Colours (Artificial)	N	
Colours (Azo dyes)	N	
Colours (Nature Identical)	N	
Flavourings (Natural)	N	
Flavourings (Artificial)	N	
Flavourings (Nature Identical)	N	
Preservatives	N	
Benzoates	N	
Other Additives	N	
Seed products	N	
Yeast / Yeast derivatives	N	
Hydrogenated / Partially Hydrogenated Fats	N	
Other Known Allergens	N	
Sudan Dye I-IV, Para red dye	N	
SUITABLE FOR	Y / N	DETAIL
Vegetarians	N	
Halal	N	
Vegans	N	
Coeliacs	Y	Product contains no gluten
Nut Allergy Sufferers	Y	Produced in nut free environment

6.0 Metal Detection Limits

Testing-

- Non Ferrous - 8.0 mm
- Ferrous - 7.0 mm
- Stainless Steel – 10.0 mm
- Ferrous - 20.00 mm

7.0 Microbiological standards / g:

	Target	Reject level
ACC	<1x10 ⁵ cfu/g	>1x10 ⁶ cfu/g
p. Enterobacteriaceae	<5x10 ³ cfu/g	>1x10 ⁴ cfu/g
Staphylococcus Aureus	<500 cfu/g	>500 cfu/g
E.coli	<100 cfu/g	>1000 cfu/g
Salmonella	Detected in 25g	Detected in 25g

8.0 Nutritional – Not available

Typical values per 100gm

Energy		Kcal
		kJ
Protein		g
Carbohydrate		g
Fat		g
Fibre AOAC		g
Sodium		mg

9.0 Packaging

a.	Packaging Format	Cardboard / Plastic
	Primary	Blue Food Grade Liner
	Secondary	Plain base, Plain lid
b.	Label Information i.e. Crate End Label	Product Name, Kill Date, Pack & Freeze Date, Best Before Date, Health Mark, Slaughtered in, Cut & Packed in, Net Weight, Tare, Run No., Barcode, PLU
c.	Quantity per box	CW. 20 – 25kg

10.0 Shelf Life Details

a.	Shelf Life From Production	Pack + 365 days
b.	Min Shelf Life on Delivery	N/A
c.	Pack Date from Slaughter	1-3 days

11.0 Storage Conditions

a.	Storage Temperature	< -18°C
b.	Temperature on Delivery	< -18°C

12. Intended Use

This product is raw and must be cooked at 70°C at core for at least 2 minutes or equivalent.

Customer Approval

Specification approved by

Company:

Name: _____ Print: _____

Position in Company: _____

Date: _____