

# FACTORY PRODUCT SPECIFICATION



Customer:	Various
Product:	MS4247– Lamb Chop Mis-Shape Frozen
Issue Date:	11-07-2014
Version No:	003
Reason:	Update
Approved by:	Technical

## PRODUCT DETAILS

Meat to be used:	UK, NZ Origin. Lamb from packing hall.
Trimming Detail:	n/a

## PROCESSING DETAILS

Lamb chops, primal or primal cuts from production halls from the following.

1. Lamb loin or trimmings may be packed. This may include joint off-cuts, steak wedge cuts, and select pieces of chops. Due to the nature of the product, there may be dark and contact discoloured meat present.
2. Product may be packaged in original supplier vacuum pouches un-opened.
3. Product may be packaged in vacuum pouches.
4. Product may be packed into wax lined boxes or lined boxes.
5. Box sizes of typically 10kg.
6. Box sealed and weigh labelled with full traceability details. Product may be transported in crates / trays
7. Product will be blast frozen typically within 36 hours. Product maintained frozen and delivered on refrigerated vehicle.

## PACKING DETAILS

Box :	White / brown corrugated / wax-lined / crate	Bag / Liner	Clear or tinted vacuum pouch or tinted poly-liner
Temperature Control:	Temperature checked with calibrated probe.		
HACCP:	Used in production process.		
Metal Detection: Subject to tray / box size – refer to HACCP plan.			

## LABELLING

Coding Use By:	FROZEN	DOP + 12 Months.
Outer case Label Details: Product description, net weight, production / freeze date, best before date, slaughter and cutting plant details, country of origin, traceability details. Dawn Group site details. EC seal Storage details		

## Temperature Range

	Fresh	Frozen
Maximum	N/A	-16°C
Minimum	N/A	-25°C
Optimum	N/A	-18°C

## DESPATCH

Palletised on sound two way, or four way returnable pallets.

Packed with 25 to 50 cases per pallet

Pallet secured using stretch film wrapping.

Frozen product temperature at point of delivery must be between -16°C to -25°C, target -18°C, with vehicle fridge to be set at -18 to -20°C.

## Microbiological Data

	Target
TVC @ 30°C	<1 x 10 <sup>5</sup>
Coliforms	<5 x 10 <sup>3</sup>
E.Coli	<10

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## Allergen Details

No allergens present (the product is processed in area where allergens are processed)

## Specific customer requirement

Product may be segregated with any specific requirements for specific customer needs with advance notice.

