

# FACTORY PRODUCT SPECIFICATION



Customer:	Various
Product:	MS4225 – UK/IRE Beef Fat Fzn
Issue Date:	11/08/23
Version No:	002
Reason:	Update
Approved by:	Technical

## PRODUCT DETAILS

Meat to be used: UK & Irish

Trimming Detail: N/A

## PROCESSING DETAILS

Fresh beef trim, steaks, primal or primal cuts from production halls from the following.

1. Raw material is sourced from all UK and Irish primals. This is a trimming product which is result of excessive fat trims.
2. Product may be packed into wax lined boxes or lined boxes.
3. Box sizes of typically 10 – 15kg.
4. Box sealed and weigh labelled with full traceability details. Product may be transported in crates / trays
5. Product remains in chilled storage.

## PACKING DETAILS

Box :	White / brown corrugated / wax-lined / crate	Bag / Liner	Clear or tinted vacuum pouch or tinted poly-liner
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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, 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

# **FACTORY PRODUCT SPECIFICATION**

## **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.