

PRODUCT TITLE	PRODUCT CODE	PLU
PAD BEEF RED TRACTOR ASSURED	MS3918A	

PRODUCT SPECIFICATION


SECTION 1 - PRODUCT DESCRIPTION

LEGAL DESRIPTOR	PAD BEEF RED TRACTOR ASSURED
FULL PRODUCT DESCRIPTION	PAD Beef Red Tractor Assured– Vacuum Packed and Chilled
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.	

MANUFACTURING ADDRESS	
TECHNICAL CONTACT	
COMMERCIAL CONTACT	


WEIGHT OF UNIT	10kg Avg
NUMBER OF UNITS PER BAG	N/A
NUMBER OF BAGS PER OUTER	2
TOTAL PRODUCT LIFE	PACK DATE + 28 DAYS
STORAGE TEMPERATURE	Between -1°C and +3°C

PRODUCT TITLE	PRODUCT CODE	PLU
PAD BEEF RED TRACTOR ASSURED		

SECTION 2 – BUTCHERY	
<div data-bbox="459 255 1115 707">  </div>	
<ul style="list-style-type: none"> • All major primals are suitable for PAD use excluding fillet. • Selected primals are then PAD trimmed by completely removing of all fat and connective tissues, Wherever possible the primals will be separated by the seaming out of individual muscles either by knife trimming or by the passing over of a membrane skinning machine. • Remove all heavy gristle from the muscle. • Bruised, blood splashed or dark meat should not be present. 	
<div> <div>PRODUCT TO BE FREE FROM:</div> <div> <div>BONE CHIPS</div> <div>HARD GRISTLES</div> <div>BRUISING</div> <div>BLOOD CLOTS</div> <div>LYMPHATIC TISSUE</div> </div> <div> <div>HAIR CONTAMINATION</div> <div>FAECAL CONTAMINATION</div> <div>RAIL GREASE</div> <div>TAINTS OR OBVIOUS ODOURS</div> <div>EXCESSIVE FAT MARBLING</div> </div> </div>	

PRODUCT TITLE	PRODUCT CODE	PLU
PAD BEEF RED TRACTOR ASSURED		

SECTION 3 – PACKING



- Use correct VP Bag and seal
- Check all pouches have been sealed
- Repack any that have not sealed
- Pack all product as per diagram
- Use correct base and lid

PRODUCT INFORMATION		
WEIGHT RANGE	BAG SIZE	NO PER BAG
20Kg Avg	400 x 750	N/A
No PER BOX	BASE TYPE	LID TYPE
2	DLS	

PRODUCT LABEL DETAILS					
KILL DATE	PACK DATE	FREEZE DATE	DNOB	USE BY DATE	BEST BEFORE
✓	✓			✓ PD + 28	

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

PRODUCT TITLE	PRODUCT CODE	PLU
PAD BEEF RED TRACTOR ASSURED		

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
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		

PRODUCT TITLE	PRODUCT CODE	PLU
PAD BEEF RED TRACTOR ASSURED		

SECTION 5 – INGREDIENT BREAKDOWN

Legal Ingredient Declaration (as it would appear on retail packaging)

Beef

SECTION 6 – ALLERGENS & FOOD INTOLERANCE INFORMATION

Allergens are handled on site but are stored and processed in a separate area to the main processing line.

Alec Jarrett Ltd does not handle any allergens on site.

Alec Jarrett is a single species site processing Bovine only.

SECTION 7 – NUTRITIONAL INFORMATION

	TYPICAL VALUE / 100g	METHOD OF ANALYSIS
Energy Kj	514	McCance & Widdowson 7th
Energy kcal	122	McCance & Widdowson 7th
Fat	3.5	McCance & Widdowson 7th
Saturates	1.4	McCance & Widdowson 7th
Monounsaturates	1.6	McCance & Widdowson 7th
Polyunsaturates	0.2	McCance & Widdowson 7th
Trans Fatty Acids	0.1	McCance & Widdowson 7th
Available Carbohydrate	0.0	McCance & Widdowson 7th
Sugar	0.0	McCance & Widdowson 7th
Starch	0.0	McCance & Widdowson 7th
Fibre	0.0	McCance & Widdowson 7th
Protein	22.6	McCance & Widdowson 7th
Salt	0.17	McCance & Widdowson 7th

SECTION 8 - PACKAGING MATERIALS

Packaging	Material	Weight
Primary : Bag	Polyethylene	0.02 Kg
Primary : Bag Label	Adhesive Paper	0.02 Kg
Secondary: Outer Case	Cardboard	1.61 Kg
Secondary: Outer Case Label	Adhesive Paper	0.02 Kg
Tertiary: Shrink Wrap	Polyethylene Film	0.02 Kg
Tertiary : Pallet Label	Paper	0.02 Kg

WARRANTY STATEMENT

We warrant that all food products or packaging materials intended for food use supplied will meet the requirements Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

EU Hygiene Regulation 852/2004

EU Hygiene Regulation 853/2004

EU Hygiene Regulation 854/2004