

Product Category		OVINE		
Product Name		BONE IN OVINE NECKS WHOLE LP		
Standpack (Code)	30073	Date: 06/07/22	Issue: 01	Written by: NL
		Checked by: DR		
ORIGIN				
Country		Falkland Islands		
Supplier		Falkland Islands		
Animal		OVINE		
Carcass weight range: <i>Rango Carcasa-</i>		ALL		
PRODUCT DESCRIPTION: DESCRIPCIÓN DEL PRODUCTO:		The Bone in Neck will be removed from the whole carcass by a suitable method. The Necks will be split to enable complete removal of the spinal cord which, will be removed by use of a dedicated tool. Any blood clots, glands or any extraneous material will be removed. The resultant necks will be layer packed in such a way as to avoid poly-entrapment.		
				
<u>PHYSICAL STANDARDS</u>				
Fat				
Colour		• No excess fat cover • Fat colour should be creamy white. • No yellow fat.		
Odour				
Foreign material		• Free from stale/off odours • Free from any foreign body contamination		
SHELF LIFE / CONSUMIR				
ANTES DEL / VENCIMIENTO		• 3 years from Production Date and Month of Freezing – stated on outer carton label. • To be stored at -18° C or lower • <i>Consumir antes del / Vencimiento -</i> • <i>3 Años – 3 Years</i> • <i>-18°C o menor.</i>		

PACKAGING / ENVASES	Food Grade Polythene (EX0911 Ctn liner) x1 Food Grade Polythene layer sheet x 3 Staple free, food industry cardboard carton (37667A) x 1 Health Seals (LB0055) x 2 Carton Label 85*115mm (LB0051) x 1 Piece Label Sand Bay (LB005) (one on ctn end) x 1 Halal Label 49x40 (LB0020) <i>if required</i> x 1
<u>LABELLING</u> Labelling (Piece) Labelling (Outer Carton)	- Sand Bay (Ctn End) - Standpack (Code) - Product Description - Slaughter Date - Packing and Freezing Date - Net Weight - Storage temperature - Health seals (2) - GTIN Code - Country where Born, Raised and Slaughtered - FIMCo name and address - Lot Code

LIST OF INGREDIENTS / LISTADO DE INGREDIENTES: N/A	
QUALITY SPECIFICATIONS / ESPECIFICACIONES DE CALIDAD	
Physical Characteristics / <i>Características físicas</i>	
Chemical Characteristics / <i>Características químicas</i>	Free of Metabolic Residues <i>Libre residuos metabólicos</i>
Microbiological Characteristics / <i>Características microbiológicas.</i>	In accord with International microbiological standards and limits. <i>Cumple con estándares microbiológicos internacionales de límites microbiológicos.</i> Program for Enterobacteriaceae and Salmonella in carcasses <i>Programa de Reducción de Patógenos para Enterobacteracea y Salmonella en carcasas</i> Regulation EU 2073 <i>Reglamento EU 2073</i>
Sensory Characteristics / <i>Características sensoriales</i>	High Tenderness – Naturally Raised Lamb / <i>Alta terneza y magra –cordero orgánico</i>
Barcode EAN13 <i>Código EAN-13</i>	GTIN 9506017093352 GTIN Check 7

GMO Declaration (Genetically Modified Organisms) Any organisms whose genetic material has been modified in an unnatural way (Indicate presence or absence of GMO's)

Not Applicable

(Organismos genéticamente modificados): cualquier organismos cuyo material genético ha sido modificado de una manera que no se produce de forma natural (Indicar materia prima y presencia o ausencia de OGM)

No Applicable

ALLERGENS / ALEGENS:

Presence or composition that could cause an adverse reaction to the consumer

CONTENIDO DE POTENCIALES ALÉRGENOS:

Presencia o compuesto que provoca una reacción adversa a la población

Cereals containing gluten <i>Cereales con gluten</i>	NO	Peanuts and derivatives <i>Maní y derivados</i>	NO	Nuts <i>Frutos secos</i>	NO	Sesame and its derivatives <i>Sésamo y sus derivados</i>	NO
Shellfish and derivatives <i>Crustáceos y derivados</i>	NO	Soy and its derivatives <i>Soja y sus derivados</i>	NO	Celery and derivatives <i>Apio y derivados</i>	NO	Sulfur dioxide and sulphites at cc to 10 mg/kg <i>Anhídrido sulfuros y sulfitos en cc a 10 mg/kg</i>	NO
Eggs and egg products <i>Huevos y sus derivados</i>	NO	Milk and milk products <i>Leche y sus derivados</i>	NO	Mustard and derivatives <i>Mostaza y derivados</i>	NO	Fish and derivatives <i>Pescados y derivados</i>	NO

GENERAL PROCESS FLOW I

DIAGRAMA DE FLUJO GENERAL PROCESO DE ELABORACION SALA DE CORTE

