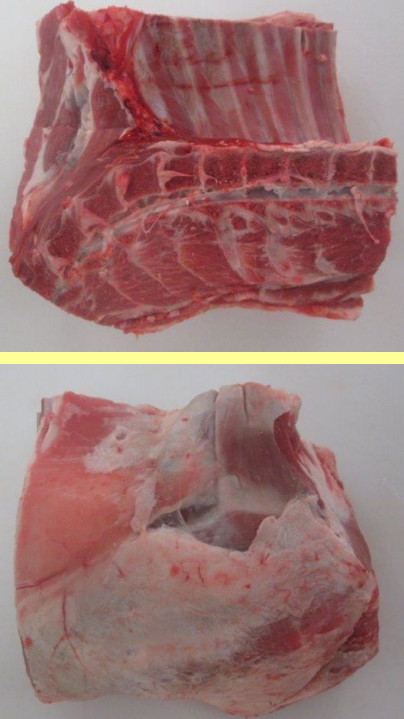



## Product Specification

Product Information		Animal / Carcass Information	
PLU Description	Spalla d'Agnello Taglio Quadrato (Gesco Lamb Square Cut Shoulder)	Origin	British
PLU Number		Age at slaughter	<12 months
Customer Article no		FQA Status	Farm assured
Species	Ovine	Grade/Fat	E1 – O5
Approval Number	UK EC	Weight range	15-25kg

Butchery	
Visual	Preparation - Description
	<ul style="list-style-type: none"> <li>Remove the front by cutting between the 6<sup>th</sup> and 7<sup>th</sup> thoracic rib following through the vertebral joint.</li> <li>Remove the round neck.</li> <li>Split the front evenly through the entire vertebrae.</li> <li>Remove the shank.</li> <li>Make a cut parallel to the vertebrae – removing the breast tip and also the ball joint of the humerus in the same cut.</li> <li>Remove all spinal cord and the paddywack.</li> <li>Remove any blood and fat around the neck area.</li> <li>Fat should be creamy white. The occasional natural blemish is acceptable.</li> <li>Free from defects, discolouration, blood drip, cysts, abscesses, bone chips, and bruising.</li> </ul>

Packaging Details	
Bag Size & Type	300x600 110mic
No. of Units per Bag	1
Box / Crate Type & Size	Pure Nature Standard Box
No. of Bags per Box	4
Pallet Type	Euro
Pallet Build (Max. Boxes)	32
Packaging Presentation	Packaging Presentation - Description
	<ul style="list-style-type: none"> <li>No excessive tails or flaps on bag.</li> <li>Packed product must immediately be passed through shrink tunnel set to correct temperature to achieve tight pack.</li> <li>Bag cut off must be removed. Any leakers identified will be repacked.</li> <li>No excessive blood drip in the bag.</li> </ul>