	Product Specification - FRZ Meat & Offal			
	Issue Number : 5 Product Specification MP 10.2(1)		ssue Date 05.01.2021	
	Issued By: Technical Shift Man	oved By: General Manager		
Spec Issue date:	16.05.2023	Spec Date Revised/Reissued:	N/A	
Product Description:	RTA Beef Skirt Frozen	Spec Issue Nº : 1		
Reasons for Change / Reissue	New specification			

/ Reissu	e e	ige	New spe	ecification					
Product	Range / C	Customer	:	3 rd Party	Oracle code:	1:	1001588	Product code:	N/A
Fresh / Fro	ozen:			Frozen	Type of inner packaging:	Type of inner Colne- 10000478 SHRINK CLEAR		NR 350X550 X 350 CLEAR	
Primal Weig	ht (kg) – min:			N/A	Type of outer packaging:		Euro box		
Primal Weig	ht (kg) – targe	t:		N/A	Number of items	er of items per pack: 20kg			
Primal Weig	ht (kg) – max:			N/A	Number of packs	per ca	ise:	1	
Fat levels (m	nm or % VL):			N/A	Packaging Metho	d: Air	wrapped, Gas	Vacuum packed	
Dimensions	(mm) – min:			N/A	Flushed, Vacuum	Packe	ed		
Dimensions	(mm) – target:			N/A	Other packing requi	romon	to.	N/A	
Dimensions	(mm) – max:			N/A	Other packing requi	remen	LS:		
Bulk or Indiv	ridually Weighe	ed:	E	Bulk in basket	Shelf Life:			K+365 days	
Catch or Fix	ed Weight:			Catch	Other Shelf life re	quire	ments:	N/A	
Luggage or	adhesive label:	:		Luggage	Storage Requirements: Store Below -15°C			,C	
Internal/P	rimal Label:	• •		Yes					
Calculated	d Tare:			Yes		Label details:			
Metal Det	Metal Detection:			Yes		Internal label details: Store -18°C			
Microbiologic	tal Testing Speci	Unacceptable			Kill Date Pack Date Freeze Date				
APC	41 x 10 ⁴ cfu/g	(SOL) >1 x 10 ⁶ cfu/g	(EOL) NA	Monthly	Process By Batch Number Oracle Number				
E.coll	41 x 10 ² cfu/g	>1 x 10 ³ cfu/g	NA	Monthly					
S.aureus^	-20 cfu/g	>1 x 10 ² cfu/g	NA		Lot Number				
S.aureus**	20 dulg	SIX IO CIU/g	NA	Monthly	SL/Cut Number RTA				
Salmonella	ND in 25g	Present in 25g	NA NA	Monthly					
E.coli O157* ^Marinated/coa *Beef, lamb, ven Notes: see notes 1		Present in 25g	, NA	Monthly					
Butchery Standards			Product Photograph						
			Butchery						
Derived from RTA cattle Remove the thin skirt and peel to remove the external skin and trim to remove any loose fat. All meat should be bone and cartilage free. Free from any intrinsic/ extrinsic contamination									
Packaging Standards			Packaging						

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Product is vacuum packed and placed into a white euro box.

The box will be labelled detailing the product name, weights and traceability details.

Maximum kill to pack date 5 days.

Product temperature at loading < 5°C





Authorised Development:		Date:	
Authorised Customer/Trading:	Cianad copies on file	Date:	20/5/2022
Authorised Production:	Signed copies on file	Date:	29/5/2023
Authorised Technical :		Date:	

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QAS Standards

Product Name: Frozen Beef Thin Skirt Oracle Code: 11001588

Acceptable Standards

Remove the thin skirt and peel to remove the external skin and trim to remove any loose fat.

All meat should be bone and cartilage free.

Free from any intrinsic/ extrinsic contamination

