



FALKLAND ISLANDS MEAT COMPANY

Product Category		OVINE		
Product Name		BONE-IN LAMB LOIN 8/75mm CHUMP OFF IWP (M/X/H GRADES)		
Standpack (Code)	21402-04	Date: 15/12/14	Issue: 01	Written by: JF
		Checked by: NL		
ORIGIN		Falkland Islands		
Country		Falkland Islands Meat Company Ltd		
Supplier		FK-01		
Animal		OVINE		
Carcass weight range: <i>Rango Carcasa-</i>		9kg +		
PRODUCT DESCRIPTION: DESCRIPCIÓN DEL PRODUCTO:		8/75mm LOIN CHUMP OFF		
				
		<p>Chump off loin. 8 ribs, approx. 75 mm. Glands and excess fat removed.</p> <p><i>Chuletero sin cuadril. 8 copstillas, aprox. 75 mm. Ganglios y excesos de grasa extraídas.</i></p>		
PHYSICAL STANDARDS				
Fat Colour		<ul style="list-style-type: none"> • No excess fat cover • Fat colour should be creamy white. • No yellow fat. 		
Odour Foreign material		<ul style="list-style-type: none"> • Free from stale/off odours • Free from any foreign body contamination 		
SHELF LIFE / CONSUMIR ANTES DEL / VENCIMIENTO		<ul style="list-style-type: none"> • 2 years from Production Date and Month of Freezing – stated on outer carton label. • Can be extended to 3 yrs in correct storage conditions. • To be stored at -18° C or lower <p> <ul style="list-style-type: none"> • <i>Consumir antes del / Vencimiento -</i> • <i>2 Años – 2 Years</i> • <i>-18°C o menor</i> • <i>La vida útil podría ser extendida a 3 años con almacenamiento correcto.</i> </p>		

PACKAGING / ENVASES	Food grade polythene Staple free, food industry approved cardboard carton Blank piece labels Health Seals Carton Label 85*115mm Halal Label 49*40mm (if required)
<u>LABELLING</u> Labelling (Piece) Labelling (Outer Carton)	<ul style="list-style-type: none"> • Nil • Standpack (Code) • Product Description • Slaughter Date • Packing and Freezing Date • Net Weight • Storage temperature • Health seal (Unique numbered) (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 / Características físicas									
Chemical Characteristics / Características químicas	Free of Metabolic Residues <i>Libre residuos metabólicos</i>								
Microbiological Characteristics / Características microbiológicas.	In accord with International microbiological standards and limits. <i>Cumple con estándares microbiológicos internacionales de límites microbiológicos.</i> Program for E Coli and Salmonella in carcasses <i>Programa de Reducción de Patógenos para E.coli y Salmonella en carcasas</i> Regulation EU 2073 <i>Reglamento EU 2073</i>								
Sensory Characteristics / Características sensoriales	High Tenderness – Naturally Raised Lamb / <i>Alta ternera y magra –cordero orgánico</i>								
Barcode EAN13 Código EAN-13	<table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: center;">GTIN</th> <th style="text-align: center;">GTIN Check</th> </tr> </thead> <tbody> <tr> <td>21402 9506017093285</td> <td style="text-align: center;">1</td> </tr> <tr> <td>21403 9506017093286</td> <td style="text-align: center;">8</td> </tr> <tr> <td>21404 9506017093287</td> <td style="text-align: center;">5</td> </tr> </tbody> </table>	GTIN	GTIN Check	21402 9506017093285	1	21403 9506017093286	8	21404 9506017093287	5
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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>Anhidrido 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 INFORMATION

Company Name / *Nombre del Proveedor / Fabricante*

Falkland Island Meat Company

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Dirección

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FI QQ1ZZ

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**GENERAL PROCESS FLOW /
DIAGRAMA DE FLUJO GENERAL PROCESO DE ELABORACION SALA DE CORTE**

