

Product Title	Beef Ribe Eye 2.75-4.0kg
Article/PLU Number	TBC
Customer Name	Open Market
Country of Customer	Open Market
Product Life	42 days from pack
Storage Temperature	Fresh 0-4 <sup>0</sup> C Frozen ≤-18 <sup>0</sup>
Packaging Type	Vacuum Pack bag
Quality Assurance Status	All products is produced in accordance with HACCP principles and in compliance with all relevant EU legislation

**THIS SPECIFICATION MUST NOT BE CHANGED WITHOUT PRIOR AGREEMENT**

	
Raw Material and Selection	<ul style="list-style-type: none"> <li>Selected FQ bovine muscles.</li> </ul>
Key Butchery Attributes	<ul style="list-style-type: none"> <li>Bone less entrecote ex chain</li> <li>External Fat 10mm max</li> </ul>
Weight Range & Selection	<ul style="list-style-type: none"> <li>Min: 2.75kg</li> <li>Max: 4.0</li> <li>Box fill: 3pcs/box</li> <li>15kg box / Max Box weight 15kg</li> </ul>



<b>Packaging Detail</b>	<ul style="list-style-type: none"><li>• 400x400 vacuum packed shrink bags</li><li>• Catch Weight</li><li>• Red&amp;White Brand</li><li>• Internal / External Labelling</li><li>• Label must be applied to carton/bag: Name of product, Kill date, Pack date, Use by date, Storage Condition, Job Number, Nett Weight, Slaughterhouse Number, Cutting Plant Number, Country of Origin</li></ul>
<b>Appearance and Possible Defects</b>	<ul style="list-style-type: none"><li>• Cuts should not exhibit any sings blood clotting, bruising or knife marks</li><li>• Care should be taken to exclude bone fragments (if bone less products)</li><li>• The product must be free from tumors, abscesses and cysts</li><li>• Minimal free drip in pack</li></ul>

