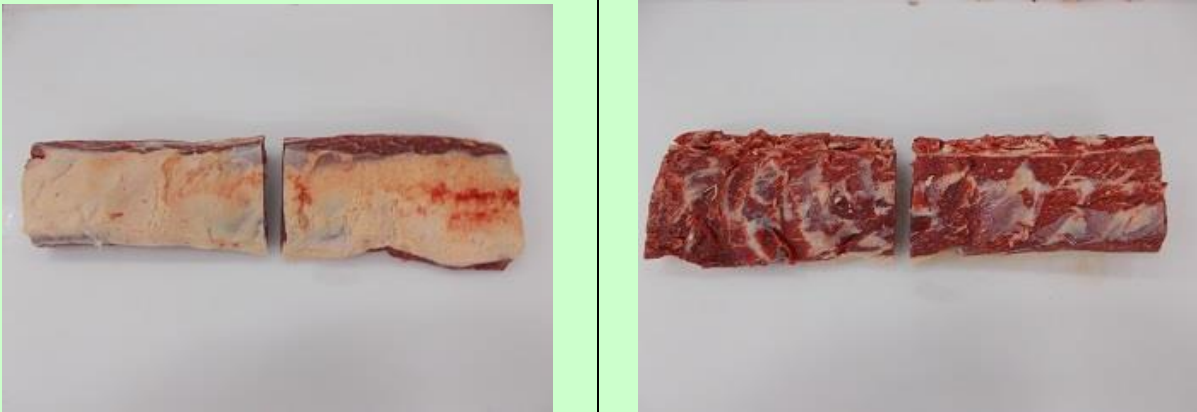


Product Title	Beef HALF Striploin 8kg+
Article/PLU Number	TBC
Customer Name	Open Market
Country of Customer	Open Market
Product Life	42 days from pack date
Storage Temperature	Fresh 0-4°C Frozen ≤-18°
Packaging Type	Vacuum Pack bag
Quality Assurance Status	All product is produced in accordance with HACCP principles and in compliance with all relevant EU legislation.

THIS SPECIFICATION MUST NOT BE CHANGED WITHOUT PRIOR AGREEMENT

	
Raw Material and Selection	Selected FQ/HQ bovine muscles.
Key Butchery Attributes	<ul style="list-style-type: none"> • Marbled BMS 4+ • Striploin chain on • Cut in half min 4,0kg per piece • Rump end squared slightly
Weight Range & Selection	<ul style="list-style-type: none"> • Min: 8 kg • Max: NA • Box fill: 2pcs cut on half/box • half piece/ bag • 15kg Box / Max box weight 15kg
Packaging Detail	<ul style="list-style-type: none"> • 400x400 vacuum packed shrink bags • Catch Weight • Red & White Brand • Internal / External Labelling • 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



Food Group

Beef Primal Product Quality Attribute Sheet

QR 00/500

Appearance and Possible Defects	<ul style="list-style-type: none">• Cuts should not exhibit any signs blood clotting, bruising or knife marks• Care should be taken to exclude bone fragments (if bone less products)• The product must be free from tumors, abscesses and cysts• Minimal free drip in pack
--	--



AMENDMENT REGISTER

Product Name.

Amendment		Discard		Issue		Requested By	Issued By
Date	Detail	Version Number	Date	Version Number	Date		