

Pure Nature Product Specification



Product Information		Animal / Carcass Information		
Dunbia PLU Description	PN Lamb Rack Cap On x12	Origin	British	
		Age at slaughter	<12 months	
Dunbia PLU Number	214138	FQA Status	Farm assured	
Species	Ovine	Grade/Fat	E1 – O5	
Approval Number	UK 7015 EC	Weight range	15-25kg	

Butchery	
Visual	Preparation - Description
	 Remove a 6-8 rib bone best end from a split saddle Remove chine bone ensuring not to cut into the eye muscle. Remove back strap avoiding any deep knife cuts Remove excess meat so that the rib length represents 25% of the overall
	 Length of bone to meat ratio 25:75. 8mm fat thickness Fat should be creamy white. The occasional natural blemish is acceptable. Free of defects, discolouration, blood drip, cysts, abscesses, bone chips, and bruising.

Packaging Details			
Bag Size & Type	250x350 70mic		
No. of Units per Bag	2		
Box / Crate Type & Size	Pure Nature Half Box		
No. of Bags per Box	6		
Pallet Type	Euro pallet		
Pallet Build (Max. Boxes)	64		
Packaging Presentation	Packaging Presentation - Description		



- No excessive tails or flaps on bag.
- Packed product must immediately be passed through shrink tunnel set to correct temperature to achieve tight pack.
- Bag cut off must be removed. Any leakers identified will be repacked.
- No excessive blood drip in the bag.
- Packed interlocked.

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Packing





- Boxes must be stacked vertically and not interstacked.
- Maximum 8 high.

6 bags per box

Labelling Criter	ia ·				
Kill to Butchery	1	Maximum kill + 5 days			
Product shelf li	fe	Pack + 28 days			
Internal case la	bel	One per bag			
External case la	abel	One per case			
Storage Tempe	rature	0 to <3°C			
Notes		Labels must be positioned squarely and flat with no wrinkles			
Internal		PURE NATURE PN Lamb Rack Cap On x12 Carré détalonnée avec dessus de côte < 12 mois/Costillar con tapa/Lammkarree mit Deckel Costoletta con calotta/Ribstuk met deksel/Krone med kappe Species: Ovine / Espèce: Ovin / Specie: Ovino / Soort: Ovine / Especie: Ovino / Arter: Får / Spezies: Schaf			
		KILL DATE: DATE D'ABBATAGE / MACELLATO / SACRIFICADO / GESCHLACHTET AM / SLAGTEDATO / SLACHTDATUM PACK DATE: DATE D'ABBALLAGE / CONFEZIONATO / FIN / ASADO / VERPACKUNGSDATUM / PAKKEDATO / SATZDATUM / A CONSOMMER JUSQUYAU / DA CONSUMARSI ENTRO / FECHA DE CADUCIDAD / ZU VERBRAUCHEN BIS SIDSTE ANVENDELSESDATO / GEBRUIK VOOR DATUM			
		STORE AT /A CONSERVER ENTRE /CONSERVARE TRA / ALMACENAR ENTRE 0°C to < 3°C GRP_IN15301 / (LAGERN- AUF BEWAHREN BEI / OPBEVARS VED / OPSLAG BIJ 0°C to < 3°C GRP_IN15301 / (2H1306) / (2H130			

External



PN Lamb Rack Cap On x12

Carré détalonnée avec dessus de côte < 12 mois / Costoletta con calotta Ribstuk met deksel / Costillar con tapa

Krone med kappe / Lammkarree mit Deckel

Kill date / date d'abattage / macellato / sacrificado / geschlachtet am / slagtedato / slachtdatum :

Pack date / date d'emballage / confezionato / envasado / verpackungsdatum / pakkedato / satzdatum :

Use by / \grave{A} consommer jusqu'au / da consumarsi entro / fecha de caducidad / zu verbrauchen bis sidste anvendelsesdato / gebruik voor datum

Store at / a conserver entre / conservare tra / almacenar entre / lagern - auf bewahren bei / opbevares ved / opslag bij: Lot / No. de Lote: 80463703

dunbia

Species: Ovine

Reared In / Pays d'elevage / Allevato / Gefokt in / Criados / Opvokset I / Aufgezogen in: UK

Slaughtered In / Abattus dans / Macellato / Geslacht in / Sacrificados / Slagtet I / Geschlachtet in : UK7015

Cut in / Decoupe En / Sezionato / Cortado / Geschnitten in / 15/03/2018 Skåret I / Geschnitten in : UK7015

FQA YES

0 °C / < 3 °C QSM approved

214138

14/02/2018

15/02/2018

Net Weight / Poids net / Peso netto / Peso neto / Nettovægt / Nettogewicht : **0KG**

GRP_CASE5800

time: 08:50

7015

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SA40 9QE

Dunbia (Wales) Llany by dder Carmarthenshire WALES



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Microbiological Parameters (At packing)				
Testing Laboratory	esting Laboratory External Laboratory UKAS Approved			
Test	Standard	Unacceptable		
TVC	<1x10 ⁵ cfu/g	≥1x10 ⁶ cfu/g		
E. coli	<50 cfu/g	≥5x10 ² cfu/g		
E. coli O157	Not detected in 25g	Present in 25g		
Salmonella	Not detected in 25g	Present in 25g		

Metal Detection		Temperature Control		
Products are metal detected after packing at the below sensitivity levels:		Temperature checks are carried out to verify that the below temperature limits are not exceeded		
Fe 7.0 mm		Carcass into Boning Hall	≤2°C	
NFe	8.0 mm	Product at Packing	<3°C	
SS	9.0 mm	Product at Dispatch	<3°C	

Specification Agreement This product specification is to be read in accordance with all relevant UK and EU legislation. No changes to this specification may be made without the prior consent of both parties. For Supplier **For Customer** Company Dunbia Llanybydder Company Name Jon Morris Name Position **QS** Manager Position Signature Signature Date 18/03/2019 Date

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