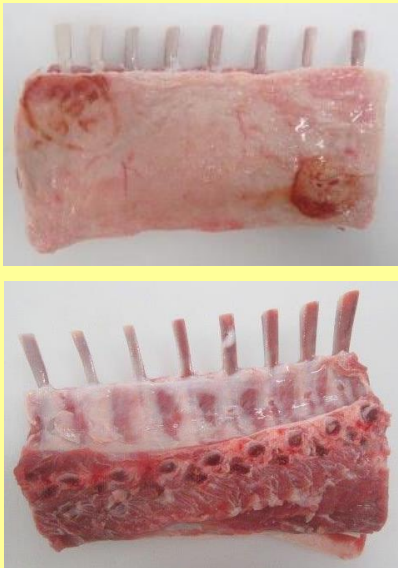



Product Information		Animal / Carcass Information	
Dunbia PLU Description	PN Lamb Rack Cap On x12	Origin	British
Dunbia PLU Number	214138	Age at slaughter	<12 months
Species	Ovine	FQA Status	Farm assured
Approval Number	UK 7015 EC	Grade/Fat	E1 – O5
		Weight range	15-25kg

Butchery	
Visual	Preparation - Description
	<ul style="list-style-type: none"> 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 rack. 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
	<ul style="list-style-type: none"> 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



- 6 bags per box



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

Labelling Criteria

Kill to Butchery	Maximum kill + 5 days
Product shelf life	Pack + 28 days
Internal case label	One per bag
External case label	One per case
Storage Temperature	0 to <3°C
Notes	Labels must be positioned squarely and flat with no wrinkles

Internal	
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External	
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Pure Nature Product Specification



Microbiological Parameters (At packing)		
Testing 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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