Pure Nature Product Specification

Product Information		Animal / Carcass Information	
Dunbia PLU Description	PN Lamb Italian Saddle 50mm	**Origin**	British
		Age at slaughter	<12 months
Dunbia PLU Number	106270	**FQA Status**	Farm assured
Species	Ovine	**Grade/Fat**	E1 – O5
Approval Number	UK 7015 EC	**Weight range**	15-25kg

Butchery

Visual	Preparation - Description
	• Taking a whole carcase remove the front by cutting between the 6th and 7th rib. • Remove haunches (2 chump on legs attached together). • Split saddle through the vertebrae • Remove the breast flaps from the saddle by cutting through the ribs at a point parallel to the spinal column, with a 50mm tail length from the eye muscle. • Remove spinal cord, blade tip, skirt membrane (diaphragm) and any channel and kidney fat. • Remove all bone paste and excessive blood stains. • Trim external fat to 8mm. • Fat should be creamy white. The occasional natural blemish is acceptable. • Free from defects, discolouration, blood drip, cysts, abscesses, bone chips, and bruising.

Packaging Details

Bag Size & Type	300x600 90mic
Other packaging	Bone guard sheet
No. of Units per Bag	1
Box / Crate Type & Size	Pure Nature Standard Box
No. of Bags per Box	4
Pallet Type	Euro pallet
Pallet Build (Max. Boxes)	36

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.

Printed versions are only valid if they match with the master copy on OneWeb

Pure Nature Product Specification

Packing

- 4 bags per box

- Boxes must be stacked vertically and not interstacked.
- Maximum 9 high.

Labelling Criteria

Kill to Butchery	Maximum kill + 5 days
Product shelf life	Pack + 35 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

PURE NATURE PN Lamb Italian Saddle 50mm
Carré d'Agx. < 12 mois/Silla/Sattel Hotelschnitt
Sella/Heel Zadel/Hel lammeryg (dobbelt)   Consumare previa cottura

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	22/04/2020
PACK DATE:	DATE D'EMBALLAGE / CONFEZIONATO / EN / ASADO / VERPACKUNGSDATUM / PAKKEDATO / SATZDATUM	23/04/2020
USE BY:	À CONSOMMER JUSQU'AU / DA CONSUMARSI ENTRO / FECHA DE CADUCIDAD / ZU VERBRAUCHEN BIS SIDSTE ANVENDELSESDATO / GEBRUIK VOOR DATUM	28/05/2020

STORE AT / A CONSERVER ENTRE / CONSERVARE TRA / ALMACENAR ENTRE / LAGERN - AUF BEWAHREN BEI / OPBEVARS VED / OPSLAG BIJ   0°C to < 3°C   GRP_INT530
106270
Lot / No. de Lote: 201143703
REARED IN: UK   PAYS D'ELEVAGE / ALLEVATO / GEFOKT IN / CRIADOS / OPVOKSET I / AUFGEZOGEN IN
SLAUGHTERED IN: UK7015   ABATTUS DANS / MACELLATO / GESLACHT IN
CUT IN: UK7015   SACRIFICADOS / SLAGTET I / GESCHLACHTET IN DECOUPE EN / SEZIONATO / CORTADO / GESCHNITTEN IN / SKÅRET I / GESCHNITTEN
7015 EC
dunbia

External

(01)95025554162705(3103)020000(15)200528(10)201143703

PN Lamb Italian Saddle 50mm
Carré d'Agx. < 12 mois / Sella
Heel Zadel / Silla
Hel lammeryg (dobbelt) / Sattel Hotelschnitt /
Kill date / date d'abattage / macellato / sacrificado / geschlachtet am / slagtedato / slachtdatum / data de abate: 22/04/2020
Pack date / date d'emballage / confezionato / envasado / Verpackungsdatum / pakkedato / satzdatum / Data de embalamento: 23/04/2020
Use by / À consommer jusqu'au / da consumarsi entro / fecha de caducidad / zu verbrauchen bis sidste anvendelsesdato / gebruik voor datum / consumir até: 28/05/2020
Store at / a conserver entre / conservare tra / almacenar entre / lagern bei / opbevares ved / opslag bij / conservar entre: 0 °C / < 3 °C
Lot / No. de Lote : 201143703
Dunbia (Wales)
Llanybydder
Carmarthenshire
WALES
SA40 9QE
826701577800000026

dunbia
A DIVISION OF DAWN MEATS
UK 7015 EC
Species: Ovine
Consumare previa cottura
Reared In / Pays d'elevage / Allevato / Gefokt in / Criados / Opvokset I / Aufgezogen in / Criação em: **UK**
Slaughtered In / Abattus dans / Macellato / Geslacht in / Sacrificados / Slagtet I / Geschlacht in / Abate em: **UK7015**
Cut in / Decoupe En / Sezionato / Cortado / Geschnitten in / Skåret I / Zugeschnitten in / Desmancha em: **UK7015**
QSM approved
106270   FQA YES   time: 02:04
Net Weight / Poids net / Peso netto / Peso neto / Nettovægt / Nettogewicht / Peso Liquido: **20KG**
GRP_CASE5800

Reference No.	Ver No.	Page	Issue Date	Issued By	Authorised By	Department
106270	2	2 of 3	18/09/2020	Catrin Selwood	Stuart McLoughlin	Technical

Printed versions are only valid if they match with the master copy on OneWeb

Pure Nature Product Specification

Microbiological Parameters (At packing)

Testing Laboratory	External Laboratory UKAS approved.	
Test	**Standard**	**Unacceptable**
TVC	$<1x10^5$ cfu/g	$\geq 1x10^6$ cfu/g
E. coli	<50 cfu/g	$\geq 5x10^2$ cfu/g
E. coli O157	Not detected in 25g	Present in 25g
Salmonella	Not detected in 25g	Present in 25g

Metal Detection / Temperature Control

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	Stuart McLoughlin	Name	
Position	QA Manager	Position	
Signature	*(signature)*	Signature	
Date	18/09/2020	Date	

Reference No.	Ver No.	Page	Issue Date	Issued By	Authorised By	Department
106270	2	3 of 3	18/09/2020	Catrin Selwood	Stuart McLoughlin	Technical

Printed versions are only valid if they match with the master copy on OneWeb