

## Liffey Meats Product Specification- Bovine Cheek meat

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<b>Company Details</b>	Liffey Meats, Ballyjamesduff, Co. Cavan, Ireland.  Tel: 00353498545300 Fax: 00353498544378 E-Mail: <a href="mailto:Sales@liffeymeats.ie">Sales@liffeymeats.ie</a> <a href="http://www.liffeymeats.com">www.liffeymeats.com</a> EC 325 IE
<b>Contact Details / Out of hours</b>	Managing Director Francis Mallon  Tel: 00353498545300 Fax: 00353498544378 E-Mail: <a href="mailto:Francis.Mallon@liffeymeats.ie">Francis.Mallon@liffeymeats.ie</a>  Technical Manager Halina Lottering  Tel: 00353498545300 Fax: 00353498544378 E-Mail: <a href="mailto:Halina.Lottering@liffeymeats.ie">Halina.Lottering@liffeymeats.ie</a>
<b>Product Details</b>	
<b>Source</b>	All beef is born, reared & slaughtered in the Republic of Ireland. Origin Ireland
<b>Product name</b>	Fresh/frozen Beef Cheek Meat
<b>Product description</b>	The cheek meat is removed from the carcass head, trimmed and chilled
<b>Quality Aspects</b>	The cut is to be free of bruising and blood clots, spinal cord, hide hair, faecal contamination, discoloration, off odours, smells, metal, plastic, other foreign bodies




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<b>Traceability</b>	All boxes are clearly and legibly marked with: Product name Pack date Use by Date/BBD Batch number Net Weight Storage temperature Slaughter plant EC no Plant EC no Origin Producer address where required Cooking instructions
<b>Packaging</b>	Packaging to be food grade. Product to be bagged into plastic bag, vacuum sealed, packed into plastic trays or Liffey Meats boxes, staple free, sealed with Liffey Meats strap.
<b>Temperature requirements</b>	The temperature of the processing room not to exceed >12 °C.
<b>Storage</b>	Temperature of the storage to be <3°C fresh and -18°C frozen
<b>Palletisation</b>	Pallets are standard 1200 x 1000mm UK 4 way entry, in good condition. 40 Cartons per pallet. All pallets are securely cling wrapped to prevent spillage during transport
<b>Shelf life</b>	Up to 28 days from production date fresh and 24 months frozen
<b>Allergen declaration</b>	Allergen free product

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<b>Micro Criteria</b>	<b>Test</b>	<b>Lower Threshold Per g (m)</b>	<b>Upper Threshold Per g (M)</b>	<b>Unacceptable</b>	
	TVC's	$5 \times 10^5$	$1 \times 10^6$	$>1 \times 10^6$	
	Coliforms	$1 \times 10^3$	$5 \times 10^3$	$>5 \times 10^3$	
	Staph. Aureus	$1 \times 10^2$	$5 \times 10^3$	$>5 \times 10^3$	
	E. Coli	50	$3 \times 10^2$	$>3 \times 10^2$	
	Entros	$5 \times 10$	$5 \times 10^3$	$>5 \times 10^3$	
<b>Chemical analysis</b>	Chemical analysis are conducted as per National Self-Monitoring program. Analysis includes detection of antibiotics, residues and growth promoters.				
<b>Delivery's</b>	Vehicles to be inspected for cleanliness, odours, pests etc. Trailers must be pre-chilled prior to loading. Temperature of set point must be 0°C or -24 (frozen) unless specified different by customer.				
<b>Picture Standards</b>	  				

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<b>History of amendments</b>	<b>Date</b>	<b>Authorised By</b>	<b>Change</b>
	24.07.2014	Halina Lottering	Allergen declaration added, new layout of the spec
	23.11.2015	Halina Lottering	New micro criteria
	08.11.2018	HL	Add origin
	09.08.2019	HL	Add chemical analysis
	26.11.2020	HL	No changes
	11.04.2022	HL	Storage temp changed to <3 deg C
	06.02.2024	HL	No changes

#### For and behalf of Liffey Meats

Signature:



Print Name: Halina Lottering

Position: Technical Manager

Date: 26.03.2024

#### For Customer

Signature: \_\_\_\_\_

Print Name: \_\_\_\_\_

Position: \_\_\_\_\_

Date : \_\_\_\_\_

Please return signed copy to [Halina.Lottering@liffeymeats.ie](mailto:Halina.Lottering@liffeymeats.ie).

If we do not receive a signed copy within 14days then this specification becomes the version.

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