

Liffey Meats Product Specification- Bovine Cheek meat

Version number 7	Approved by: Francis Mallon
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Company Details	Liffey Meats, Ballyjamesduff, Co. Cavan, Ireland. Tel: 00353498545300 Fax: 00353498544378 E-Mail: Sales@liffeymeats.ie www.liffeymeats.com EC 325 IE
Contact Details / Out of hours	Managing Director Francis Mallon Tel: 00353498545300 Fax: 00353498544378 E-Mail: Francis.Mallon@liffeymeats.ie Technical Manager Halina Lottering Tel: 00353498545300 Fax: 00353498544378 E-Mail: Halina.Lottering@liffeymeats.ie
Product Details	
Source	All beef is born, reared & slaughtered in the Republic of Ireland. Origin Ireland
Product name	Fresh/frozen Beef Cheek Meat
Product description	The cheek meat is removed from the carcass head, trimmed and chilled
Quality Aspects	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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Traceability	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
Packaging	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.
Temperature requirements	The temperature of the processing room not to exceed >12 °C.
Storage	Temperature of the storage to be <3°C fresh and -18°C frozen
Palletisation	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
Shelf life	Up to 28 days from production date fresh and 24 months frozen
Allergen declaration	Allergen free product

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Micro Criteria	Test	Lower Threshold Per g (m)	Upper Threshold Per g (M)	Unacceptable	
	TVC's	5×10^5	1×10^6	$>1 \times 10^6$	
	Coliforms	1×10^3	5×10^3	$>5 \times 10^3$	
	Staph. Aureus	1×10^2	5×10^3	$>5 \times 10^3$	
	E. Coli	50	3×10^2	$>3 \times 10^2$	
	Entros	5×10	5×10^3	$>5 \times 10^3$	
Chemical analysis	Chemical analysis are conducted as per National Self-Monitoring program. Analysis includes detection of antibiotics, residues and growth promoters.				
Delivery's	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.				
Picture Standards	  				

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History of amendments

Date	Authorised By	Change
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.

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

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