

Liffey Meats Product Specification- Striploin

Version number 6		Approved by: Francis Mallon
Date Issued: 13.11.2020	Page 1 of 5	Issued By: Technical Manager

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. Slaughtered in EC 325, EC 401, EC 2003. Origin Ireland
Product name	Striploin
Product description	Boned and trimmed Striploin is removed from the Loin of carcass. All products is fit for human consumption and dispatched in chilled form in vac- packed bags.
Quality Aspects	The Striploin is removed from the Loin. The cut is to be free of cartilage, gristle, bruising and blood clots. Carcass to be free from brain, spinal cord, spleen, thymus, thyroid, intestine and any traces of SRM.

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Traceability	All boxes are clearly and legibly marked with: Product name Product grade up to 10+ Kill date (when required) Pack date Expiry Date Batch number Farm Quality declaration (when required) Net Weight Storage temperature Slaughter plant EC no De-boning Plant EC no Origin Producer address where required
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/ Storage	If fresh, the temperature of the processing room not to exceed >12 °C. The temperature of processed beef not to exceed > 7°C.
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 60 days from production date, unless specified less on a product label
Allergen declaration	See table below

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INTOLERANCE DATA				
The product is:				
Suitable for ovo-lacto vegetarians	YES		NO	☒
Suitable for vegans	YES		NO	☒
Free from peanuts and peanut derivatives (including possible cross contamination)	YES	☒	NO	
Free from other nut and nut derivatives (including possible cross contamination)	YES	☒	NO	
Free from nut derived oil (including possible cross contamination)	YES	☒	NO	
Free from sesame seeds / sesame seed derivatives	YES	☒	NO	
Free from other seeds / seed derivatives	YES	☒	NO	
Free from milk / milk derivatives	YES	☒	NO	
Free from egg / egg derivatives / albumen	YES	☒	NO	
Free from wheat / rye / oats / barley / and derivatives of	YES	☒	NO	
Free from Soya / Soya derivatives	YES	☒	NO	
Free from maize / maize derivatives	YES	☒	NO	
Free from Lupin / Lupin derivatives	YES	☒	NO	
Free from rice / rice derivatives	YES	☒	NO	
Free from gluten	YES	☒	NO	
Free from fruit / fruit derivatives	YES	☒	NO	
Free from yeast / yeast derivatives	YES	☒	NO	
Free from vegetable / vegetable derivatives	YES	☒	NO	
Free from fish / crustaceans / molluscs and their derivatives	YES	☒	NO	
Free from additives	YES	☒	NO	
Free from Azo and coal tar dyes	YES	☒	NO	
Free from glutamates	YES	☒	NO	
Free from benzoates	YES	☒	NO	
Free from sulphites	YES	☒	NO	
Free from BHA / BHT	YES	☒	NO	
Free from aspartame	YES	☒	NO	
Free from M.R.M. (Mechanically Recovered Meat)	YES	☒	NO	
Free from Natural Colours	YES	☒	NO	
Free from Artificial Colours	YES	☒	NO	
Free from Preservatives	YES	☒	NO	
Free from Antioxidants	YES	☒	NO	
Free from M.S.G. (added)	YES	☒	NO	
Free from M.S.G. (naturally occurring)	YES	☒	NO	
Free from Mustard / mustard derivatives	YES	☒	NO	
Free from Celery / celery derivatives	YES	☒	NO	

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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	$>5 \times 10^3$
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 unless specified different by customer.			
Chemical analysis	Chemical analysis are conducted as per National Self-Monitoring program. Analysis includes detection of antibiotics, residues and growth promoters.			
Picture Standards				

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History of amendments

Date	Authorised By	Change
10.07.2014	Halina Lottering	New specification
20.11.2015	Halina Lottering	Add micro criteria
24.11.2016	Rachel Smith	New shelf life
08.11.2018	HL	Add origin
23.09.2019	HL	Add Chemical Analysis
13.11.2020	HL	Reviewed no changes

For and behalf of Liffey Meats

Signature:



Print Name: Halina Lottering

Position: Technical Manager

Date: 02.02.2021

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.