



Doc Ref : SP 07

Version : 5

Doc Title: Beef Braising

Issued: 04/11/22.

Review Date: 24/10/25

Prepared By:  
Dobbin Cahoon

Approved By:  
Brendan Ethersson

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## Product Specification – Beef – Braising

### Weight Range

Ordered in either 1kg bags or 2.5kg

Max weight outer 10kg

### Raw Material Grade / Special Requirements

All cattle to be slaughtered and processed on EC approved premises.

All beef cuts from quality steer or heifer carcasses.

Carcasses to be in the range of 200-350kg. Minimum classification equivalent to O+. Maximum classification equivalent to 4L.

All beef to be cut and vacuum bagged no more than 5 days from kill. If not vacuum bagged, all forequarter beef to be cut and packed no more than 7 days from kill and all hindquarter beef to be no more than 14 days from kill.

All cattle must have met EU TSE (Transmissible Spongiform Encephalopathy) Testing Requirements and must be subjected to a minimum maturation period of 21 days.

Product traceable to source.

Animals must be tested for residues in accordance with EC 96/23 or equivalent.

Ingredients to be free from genetically modified DNA or GMO specific protein.



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### Delivery

Minimum shelf life on delivery 6 days

Chilled 0 - 5°C

Temperatures maintained at all stages of delivery.

Clean vehicles to be used with temperature recording equipment.

### Requirements

Braising Steak, Slices, 114g – 170g, maximum fat cover 1cm, 90% visual lean.

### Packaging Details

Packaging to be clean and free from microbiological, chemical or physical contamination.

Packed in food grade polythene bags and placed in a clean, protective cardboard outer. Packaging must comply with Materials and Articles in contact with Food Regulations 2005 and Plastic Materials and Articles in contact with Food Regulations 1998 (as amended).



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### Labelling

All products must comply with the EU Beef Labelling Scheme.

Labels must show the following compulsory information:

- Reference number or code
- “Slaughtered in (name of member state of third country)
- Licence number of slaughter house
- Cut in (name of member state or third country)
- Licence number(s) of cutting plant(s)
- Name of the member state of third country in which the animal or group of animals were born
- Name of the member state or third country in which the animal or group of animals were raised.
- Any allergenic substance must be clearly displayed on the product label.
- Storage: The storage temperature of 0 - 5°C must be clearly displayed on the label.

In addition, all products shipped under the terms of this contract must be accompanied by:

- Product Description
- Manufacturers address
- Indication of durability (use by date)

**Ingredients :** Beef

### Allergens:

None present



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## Nutritional Information

Typical values	Per 100g/ml ( kg/ kcal )
Energy	139 kcal/581kj
Fat Of which saturates	5.7g 2.4g
Carbohydrates Of which sugar	0g 0g
Protein	21.8g
Salt	0.16g

## Country of Origin

UK/Ireland/EU



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## Quality Assurance

General notes on Butchery Standards:

All product offered as meeting the specification requirements must be in excellent

Condition. Meat used in the preparation shall be free from bones, cartilage, skin, heavy exposed tendons, heavy connective tissue and glands.

QA Checks:

We will operate using Good Manufacturing Practices, follow the Organisation's Code of Practice, and have a documented Quality System, including a HACCP system, in place.

Microbiological Standards should be assessed regular intervals. Standards for this product will be as follows:

$TVC < 5 \times 10^5$  cfu/g

$E.coli < 5 \times 10^1$  cfu/g

$S. aureus < 5 \times 10^1$  cfu/g

*Salmonella spp* Absent in 25g

CUSTOMER \_\_\_\_\_

ETHERSON MEATS

SIGNED \_\_\_\_\_

SIGNED \_\_\_\_\_

DATE \_\_\_\_\_

DATE \_\_\_\_\_