



Doc Ref : SP 13

Version : 5

Doc Title: Beef Minced

Issued: 04/11/22.

Review Date: 24/10/25

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

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Product Specification

| Product | Beef Minced |
|-------------|-------------|
| | |
| Description | Beef mince |

| Weight Range | Ordered in either 1kg bags 5kg Packs 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 processed no more than 5 days from day of 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.

Manufacturing Details

Prepared from any combination of cuts which will produce a satisfactory end product including beef trimmings but excluding head meat or offal. All bones, cartilage, large blood vessels, gristle, glands and meat with dark discolouration to be removed. Mince once through a 5mm mincer plate.

Visual lean – no less than 95%

Max fat content 5%

For net weight verification, packaging materials shall be included when determining weight.

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 product 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 or 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 or 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 product shipped under the terms of this contract must be accompanied by:

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

Ingredients: Beef Mince

Allergens :

No allergens present



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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:

Premises for processing must operate using Good Manufacturing Practices, to include a full traceability system from field to customer, follow the Organisation's Code of Practice, and have a documented Quality System, including a HACCP system, in place. This must include metal detection, which all products must pass through. This system will cover all traditional QA activities. Verification will take place before and at periods during the operation of the contract.

Additional checks not included in the Manufacturers Quality System may be requested at any time by the Organisation and/or the Authority..

QA Sampling will be the responsibility of the Manufacturer. Manufacturers will also be responsible for forwarding microbiological, chemical and other data at specified intervals to the Organisation and/or the Authority.

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

The following Chemical Standard must also be assessed on a regular basis:

Fat Content $\leq 5\%$



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Nutritional Information

| Typical values | Per 100g/ml (kg/ kcal) |
|--------------------|--------------------------|
| Energy | 174 kcal/728kj |
| Fat | 9.6g |
| Of which saturates | 4.2g |
| Carbohydrates | 0g |
| Of which sugar | 0g |
| Protein | 21.9g |
| Salt | 0.23g |

Country of Origin

UK/Ireland/EU

CUSTOMER _____

ETHERSON MEATS

SIGNED _____

SIGNED _____

DATE _____

DATE _____