Product Purchase Specification

Product	**Pork Butt Boneless**
Description	Boneless, rindless netted pork butt

Weight Range	1.5-2.5kg.

Raw Material Grade / Special Requirements

All pigs to be slaughtered and processed on EC approved premises.
All pork cuts from good quality carcass. Carcasses, from which pork for this product is to be sourced, must be free from disease, off odours and putrefaction of any kind. Hair, bruising, and offal will not be tolerated. There shall not be any objectionable scores on the outside of the carcass and, unless otherwise specified, the carcass shall be rind-on. Carcasses with a "stuck" shoulder are not acceptable.
All pork to be cut from carcasses with a maximum weight of 70kg and a max P2 probe of 15mm.
All pork to be cut and packed no more than 4 days from day of kill.
Animals must be tested for residues in accordance with EC96/23 or equivalent. Pale, soft and exudative pork must not be used.
All non-meat ingredients to be of appropriate food grade.
Ingredients to be free from genetically modified DNA or GMO specific protein.

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

After removing the front foot and jowl, the shoulder shall be removed from the side by cutting at right angles to the working surface through the centre of the 5th thoracic vertebrae. The neck bones, ribs, breastbones, glands and associated cartilage shall be removed. The Butt shall be removed by a straight cut dorsal to the shoulder joint at an approximate right angle with the belly side. Rind and as much external fat as possible should be removed.
The butt shall be netted.

For net weight verification, netting and packaging material shall be included when determining weight.

Packaging Details

Packaging to be clean and free from microbiological, chemical or physical contamination. Individually vacuum packed. No tolerance of leaking packs. Product to be delivered in a clean, protective cardboard or plastic outer, separate from cooked or cured products.
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).

Labelling

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 - 5ºC must be clearly displayed on the label

All product shipped under the terms of this contract must be accompanied by the following information:

Product Description
Manufacturers Address
Indication of durability (use by date)

Ingredients : Pork meat

Allergens;

No allergens present

Quality Assurance

General notes on Butchery Standards:
All product offered as meeting the specification requirements must be in excellent Condition. Pork must be maintained in excellent condition through processing, storage, and transit. All pork shall be practically free from bruises, blood clots, bloody tissue, blood discoloration, exposed spinal cord portions, or any other conditions which would negatively affect the use of the product.
The lean must:
(1) be at least slightly firm;
(2) possess a bright, reasonably uniform colour
(3) have a fine, smooth texture;
(4) exhibit no evidence of the pale, soft, and exudative (PSE) condition. The skin must be thin, smooth, and pliable. Dark, coarse textured lean, oily and soft fat shall not be acceptable.
The cutting, trimming, and boning of cuts shall be accomplished with sufficient care to allow each cut to retain its identity and to avoid objectionable scores in the lean.
Ragged edges shall be removed close to the lean surfaces. Except for cuts that are Separated through natural seams, all cut surfaces shall form approximate right angles with the skin surface. With the exception of specifically defined cut separations, no more than a slight amount of lean, fat, or bone shall be removed or included from an adjacent cut. Blood spots and bruising are unacceptable.

QA Checks
Premises will operate using Good Manufacturing Practices, follow the Organisation's Code of Practice,

Nutritional Information

Typical values	Per 100g/ml (kg/ kcal)
Energy	122 kcal/510kj
Fat Of which saturates	4.0g 1.4g
Carbohydrates Of which sugar	0g 0g
Protein	21.4g
Salt	0.18g

Country of Origin

UK/Ireland/EU

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

TVC < 10^5 cfu/g
E.coli < 10^2 cfu/g
S. aureus < 10^2 cfu/g

CUSTOMER	_____	ETHERSON MEATS	
SIGNED	_____	SIGNED	_____
DATE	_____	DATE	_____