



Doc Ref : SP 61

Version : 5

Doc Title: Lamb Leg

Issued: 04/11/22

Prepared By:  
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Approved By:  
Brendan Etherson

Page 1 of 4

## Product Specification – Lamb - Leg

### Raw Material Grade / Special Requirements

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

Lambs to be born and marketed within 12 months.

Minimum MLC specification of 3L to 4 within a weight range of 18-23 kg.

All lamb to be cut and processed no more than 7 days from kill. 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.

### 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

Lamb Leg: Boneless. Maximum fat cover 1cm. Weight range 2.5 - 3kg. Ordered by kg.

### 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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Page 2 of 4

## 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 :** Lamb

## Allergens:

No allergens present



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Page 3 of 4

## 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 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

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

Fat Content <= 15%

## Nutritional Information

Typical values	Per 100g/ml ( kg/ kcal )
Energy	187 kcal/782kj
Fat Of which saturates	12.3g 5.36g
Carbohydrates Of which sugar	0g 0g
Protein	19.0g
Salt	1.15g



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Page 4 of 4

**Country of Origin**

UK/Ireland/EU

CUSTOMER \_\_\_\_\_

ETHERSON MEATS

SIGNED \_\_\_\_\_

SIGNED \_\_\_\_\_

DATE \_\_\_\_\_

DATE \_\_\_\_\_