



Doc Ref : SP 44

Version : 5

Doc Title: Pork Chop Boneless

Issued: 04/11/22

Prepared By:  
Dobbin Cahoon

Approved By:  
Brendan Etherson

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## Product Purchase Specification

<b>Product</b>	<b>Pork Chop Boneless</b>
<b>Description</b>	Boneless pork loin chop

<b>Weight Range</b>	Ordered per Kg. Individual chops 140-170g each. Max weight outer 10kg.
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### 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.

<b>Delivery</b>	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.
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### Manufacturing Details

The shoulder and leg shall be separated from the loin by straight cuts which are reasonably perpendicular to the split surface of the back bone. The belly side shall also be removed by a straight cut. Remove the rib bone section of the loin and any bones, gristle or intercostal muscles to leave a smooth surface. Care should be taken not to incise any of the underlying muscles. Chump to be removed.

External fat < 9mm. Chops must be even in thickness – 15 to 20mm thick.

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



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### Packaging Details

Packaging to be clean and free from microbiological, chemical or physical contamination. 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 - 5°C 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



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## 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, and have a documented Quality System, including a HACCP system, in place.

## Nutritional Information

Typical values	Per 100g/ml ( kg/ kcal )
Energy	246 kcal/1029kj
Fat Of which saturates	18.8g 6.9g
Carbohydrates Of which sugar	0g 0g
Protein	19.3g
Salt	0.14g



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**Country of Origin**

UK/Ireland/EU

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

TVC < 10<sup>5</sup> cfu/g

E.coli < 10<sup>2</sup> cfu/g

S. aureus < 10<sup>2</sup> cfu/g

CUSTOMER \_\_\_\_\_

ETHERSON MEATS

SIGNED \_\_\_\_\_

SIGNED \_\_\_\_\_

DATE \_\_\_\_\_

DATE \_\_\_\_\_