



Doc Ref : SP 33

Version : 5

Doc Title: Pork Fore-End Cured Boneless

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 1 of 4

Product Purchase Specification

| | |
|---------------------|-------------------------------------|
| Product | Pork Fore-End Cured Boneless |
| Description | Boneless cured pork shoulder |
| Weight Range | 1kg and 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 cured 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. Bone, glands and associated cartilage shall be removed.

Product injected to give a final salt content of 2.0-3.0%. The final product shall be split according to the required weight.

Dice into fully separated 20-30mm cubes

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



Doc Ref : SP 33

Version : 5

Doc Title: Pork Fore-End Cured Boneless

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 2 of 4

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 raw 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 81% , water, salt, preservative E250, E251, antioxidant E301

Allergens:

No allergens present



Doc Ref : SP 33

Version : 5

Doc Title: Pork Fore-End Cured Boneless

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 3 of 4

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 | 103 kcal/430kj |
| Fat Of which saturates | 3.6g 1.2g |
| Carbohydrates Of which sugar | 0g 0g |
| Protein | 16.9g |
| Salt | 2.5g |



Doc Ref : SP 33

Version : 5

Doc Title: Pork Fore-End Cured Boneless

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 4 of 4

Country of Origin

UK/Ireland/EU

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

- TVC < 10⁵ cfu/g
- E.coli < 10² cfu/g
- S. aureus < 10² cfu/g

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

- % Salt 2.0-3.0%
- Residual Level of Sodium Nitrite 50-150 mg/kg

CUSTOMER _____

ETHERSON MEATS

SIGNED _____

SIGNED _____

DATE _____

DATE _____