



Doc Ref : SP 01

Version : 6

Doc Title: 28 Days Matured Silverside

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 1 of 5

Product Specification – Cook in Bag Beef

Weight Range

Ordered in kgs

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 vacuum bagged no more than 5 days from kill. If not vacuum bagged, all forequarter beef to be cut and packed no more than 7 days from kill and all hindquarter beef to be no more than 14 days from 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.



Doc Ref : SP 01

Version : 6

Doc Title: 28 Days Matured Silverside

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 2 of 5

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.

Production Description:



Silverside cut from the round without scarring.

Fat on inside edges rounded & all sinews removed

Outside fat covering trimmed to 5mm with silverskin on side removed. All loose skin removed.

Product must be free from all bone chips, bone dust, loose meat, blood clots and foreign material.

Product to be matured in vac-pac for 28 days

Product to be tenderised



Doc Ref : SP 01

Version : 6

Doc Title: 28 Days Matured Silverside

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 3 of 5

Maximum weight of each joint not to exceed 3kg.

Minimum weight of joints not to be less than 2.5kg.

Maximum diameter of joint not to exceed 200mm.

Minimum diameter of joint not to be less than 150mm.

Packaging Details

Product will be vac-packed in cook in bags which are food grade and will comply with the Plastic material and Articles in contact with Food Regulations (Northern Ireland) and capable of being heat treated to 200°C.

Product labelling will comply with the Food Labelling Regulations 1996 (Amend 1998)

Inner: Batch number, cutting plant, slaughtered in plant no.

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 : Beef



Doc Ref : SP 01

Version : 6

Doc Title: 28 Days Matured Silverside

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 4 of 5

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:

We 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 x 10⁵ cfu/g

E.coli < 5 x 10¹ cfu/g

S. aureus < 5 x 10¹ cfu/g

Salmonella spp Absent in 25g

Nutritional Information

Typical values	Per 100g/ml (kg/ kcal)
Energy	134 kcal/560kj
Fat Of which saturates	4.3g 1.6g
Carbohydrates Of which sugar	0g 0g
Protein	23.8g
Salt	0.16g



Doc Ref : SP 01

Version : 6

Doc Title: 28 Days Matured Silverside

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

Page 5 of 5

Country of Origin

UK/Ireland/EU

CUSTOMER _____

ETHERSON MEATS

SIGNED _____

SIGNED _____

DATE _____

DATE _____