Beef and Lamb specification





Specification Details

Species Lamb

Spec Type Secondary

Product Input

Product State FRESH

PLU Type PRIMARY

Origin British

Kepak St Merryn Merthyr

Responsible Site

EXPORT

Customer

Butchery

Description

taken from 8 rib lamb middle .Lamb middle split in half. Bone in breast removed from the split lamb middle with the bandsaw 75 mm from the eye muscle leaving a 75 mm loin.Loin is split leaving a centreloin end and a rack end. Moonbones are removed from the rack end .Chine bone is removed.Rack cap is removed.Riblets are removed using a scribe saw from the rack end to leave bone length at 35 mm .Rack is frenched all the way back to the eye from the tip of the bone.Light trim to tidy up.

Key Quality

Ribs 6-7 (if the racks are small, 8ribs)

Checks

35mm – 40 mm Retail level presentation

Eligibility Category Red Tractor

Image







Label

GTIN 95000138004145

Customer product code

95000138004145

Product description 1 BRITISH LAMB

Product description 2

FRENCH RACK

Product description 3

CAP OFF

Product Weights and Yields

Weights

Box/Tray Fixed Weight

No

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Box/Tray Weight Min: 10 kg Max: 25 kg

Packaging

Packaging Weights

Pieces Per Pack Min: 2 Target: 2 Max: 2

Packs Per Case Min: 14 Target: 14 Max: 14

Bag Type 250 x 400 OSB95TBG Overlap NEW EC Logo Base/Tray Type HALF EURO PLAIN WHITE BOX 141100311 200-12 BHA (UK)

Lid Type HALF EURO B Lid - THE TRADITIONAL BUTCHER 1000077789 (UK)

Product Labelling

Unit Label Quantity

Case Label 1 Quantity

Case Label Reference Code KPUGTINMULTI2019MAG.lab

Unit Label POUCHKPUMULTILINGO2016.lab Reference Code

Label Date Requirements

Kill to Debone Period

Min: 1 days Max: 5 days

Maturation Period (DNOB)

0 days

Use By 36 days

From Kill