Product Title	Tomahawk cut Rib		
AV Weight Range	10-12kgs		
Pakaging	Hanging or two per carton		

John Stone Fine Foods Ltd

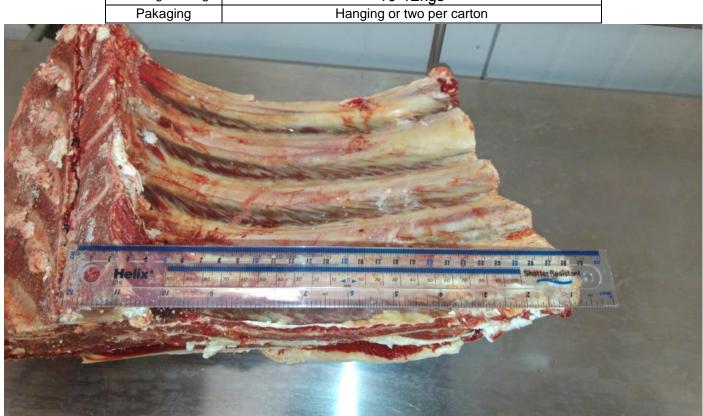
DETAILS ON THIS SPECIFICATION MUST NOT BE CHANGED WITHOUT PRIOR AGREEMENT

Selection of carcass	 The Ribs will be sourced from farm assured steers and heifers of up to 30 months old. From grades EUR 4 Upwards On approval. Martin Casey to select at site by arrangement with factory. Strictly no bulls, or once calved Cows, Loins with extreme Spinous ossification will be rejected. Dark Cutters, Sloppy or high PH animlas will be rejected Marbling must be minimum MLA grade 3 upwards (see below) Max Side weight 190kgs Minumum 160kgs Max weight of rib 12kgs Minumum 10kgs
Cutting Spec	 Remove the Forequarter from the side between the 5th and 6th rib bone from the neck at with a straight cut. Remove the rib form the 8 rib loin between the 5th and 6th Ribs. Standing ribs MAX 12" or 30CM from spine to end of rib
Maturatiion Shelf Life	 All carcass tags must be intact pH max 5.7 4 days maximum from kill to arrival at longford All Beef will be weighed and inspected on arrival
Pack/Shipping Specification	 Ensure the eye of the rib is not scarred by packing method 2 ribs per carton. Ribs to be weighed on shipping not cutting JS Will inform of weight of ribs on arrival All deliveries must be confirmed in advance to John Stone at Longford before shipping. DAF pre-Movement cert requirement on some loads
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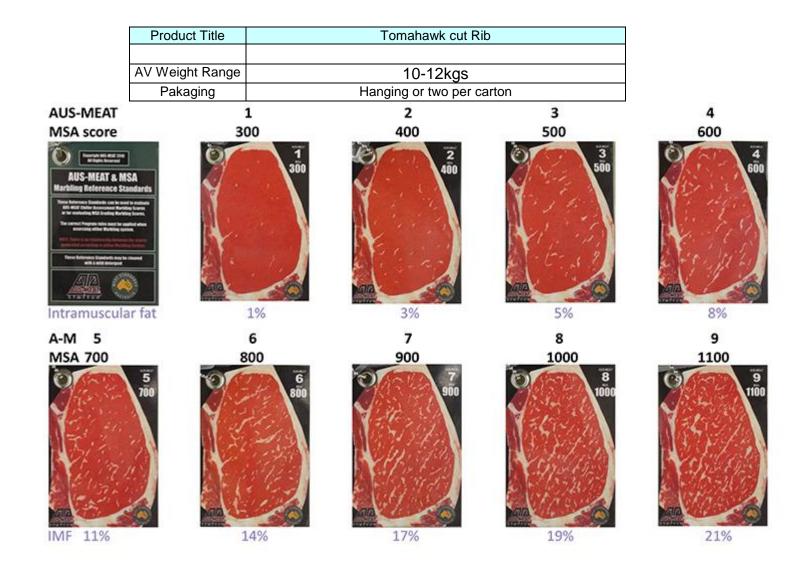
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