

Product Specification Report

Rosehill Road Warwick Q 4370

Locked Bag 2 Warwick Q 4370

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|--------------------------|-------------------------------|------------------------|------------------|
| Product Code: | 220115 | Active: | Active |
| Product Name: | RIB CAP MEAT | | |
| Full Description: | *A*RIB CAP MEAT MW/VAC | | |
| Header: | 2GR BLUE LABEL 8-9 (3552) | AHECC Code: | 02013013 |
| Product Owner: | PASTORAL PROPERTIES (NSW) PTY | HAM Code: | 2470 |
| Customers Code: | | Refrigeration: | C |
| Product Group: | 11 RIB CAP MEAT | Bone Status: | BONELESS BEEF |
| Report Group: | CHILLED BONELESS BEEF | Average Wgt: | 14.075 |
| | | Halal Status: | HALAL |
| | | HGP Status: | HGP Free |
| | | EU Eligibility: | EU |
| | | Ecoli Test | No Test Required |

Carcase Specification

| | | | |
|--------------------|-----|----------------------|-----------|
| Category: | *A* | Feed: | GRASS FED |
| Quartering: | 0 | Carcase Type: | WAGYU |

Packaging Components:

| Type | WB Code | Component Description: | Category | Innova Code | Wgt (kg) | QTY | Included in Nett Tare? |
|-------------------------|---------|----------------------------|--------------|-------------|----------|-----|------------------------|
| Pack | 90191 | 2GR CHILLED BLUE WAGYU LID | LID | LID109* | | 1 | No |
| Pack | 90118 | 5.5" CHILLED BASE | BASE | CTN02 | 0.51 | 1 | Yes |
| Pack | 90252 | MED PINK LNR 555x405x760 | LINER | LN01 | 0.014 | 1 | Yes |
| Pack | | | | | | | |
| Item | 90752 | 225 x 500 2GR BLUE VAC BAG | VAC PACK BAG | VP086 | 0.013 | 8 | Yes |
| Item | | | | | | | |
| Item | 90565 | SML DK | DRIP KEEPER | DK1 | 0.006 | 8 | Yes |
| Item | | | | | | | |
| Item | | | | | | | |
| Nett Tare Total: | 0.676 | | | | | | |
| Gross Tare Total | 0.861 | | | | | | |

Primal Specifications

| | | | | | |
|------------------------|---|---------------------|---|----------------------|-----|
| Fat Depth (mm): | to | Pcs per Bag: | 2 | Fixed Weight: | N/A |
| Cutting: | RIB CAP MEAT IS DERIVED FROM CAP OF THE RIB SET ,IT CONSISTS OF THE M.TRAPEZIUS ONLY ENSURE KNIFE SCORES ARE AVOIDED. | | | | |
| Trimming: | HEAVY FAT REMOVED , AVOID YIELD LOSS.REMOVE RAGGED MEAT AND LOOSE CONNECTIVE TISSUE. | | | | |
| Packing: | PACK TWO PIECES PER VACUUM BAG ONE ON ONEPACK BAGS ON EDGE 2 WIDE ACROSS CARTON WITH 8 BAGS PER CARTON .ENSURE NEAT PRESENTATION. | | | | |
| Notes: | | | | | |
| Notes (Scales): | 2PCS M.TRAPEZIUS ONLY | | | | |

Labeling Requirements

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|---------------------------|-------------------|----------------|------------------------------|------------------|----------------|
| Pack Label Format: | FORMAT 16 GROUP | Expiry: | 119 Days from production day | Insert 1: | EU INSERT TEST |
| Label Text Line 1: | BEEF RIB CAP MEAT | | | Insert 2: | |
| Label Text Line 2: | MW/VAC | | | Insert 3: | |
| Label Text Line 3: | WAGYU | | | Insert 4: | |
| Label Text Line 4: | BLUE LABEL MB:8-9 | | | Insert 5: | |
| Label Text Line 5: | | | | Insert 6: | |
| GTIN: | 99358841001156 | | | Insert 7: | |