



## FINISHED PRODUCT SPECIFICATIONS - BACON AND GAMMON

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Prepared by: A. Donges

Issue Number: 7.2

Issue Date: 02-06-2016

Ref: QSL3 3.6.1F

Product Name	"Industry Standard" Product Code	Description	Country of Origin	Shelf Life	Pack Size/s	Primary Packaging	Secondary Packaging	Optional ID Preserved Status	Storage Conditions	Maximum Pack Dimensions (mm) (LxWxH)
Bacon Hocks	N/A	Bone in Cured Pork Hock	UK / EEC	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter / Dingley Dell	Keep Chilled (between 0°C and 4°C)	300 x 400 x 100
Bacon Steaks	N/A	Steaks cut from a Cured Loin of Pork	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter / Dingley Dell	Keep Chilled (between 0°C and 4°C)	300 x 400 x 50
D-Cut Horseshoe Gammon Steaks	EBLEX 6005	Steaks cut from a Whole Horseshoe Gammon, cut in half	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter / Dingley Dell	Keep Chilled (between 0°C and 4°C)	300 x 400 x 50
Diced Gammon	N/A	Diced from the Whole Horseshoe Gammon	UK / EEC	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	300 x 400 x 100
Dry Cure Back Bacon (Rind On)	N/A	Dry cured bacon cut from the Loin, without removing the Rind	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	300 x 400 x 50
Dry Cure Streaky Bacon (Rind On)	N/A	Dry cured bacon cut from the Middle / Belly, without removing the Rind	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	300 x 400 x 50
Green Back Bacon (Rind On)	N/A	Brine cured bacon cut from the Loin, without removing the Rind	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	300 x 400 x 50
Green Back Bacon (Rindless)	EBLEX 6001	Brine cured bacon cut from the Loin, with the Rind removed	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	300 x 400 x 50
Green Gammon (On Bone)	EBLEX 6006	Cured Whole Leg of Pork, on the bone	UK / EEC	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	600 x 400 x 200
Green Streaky Bacon (Rind On)	EBLEX 6004	Brine cured bacon cut from the Middle / Belly, without removing the Rind	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	300 x 400 x 50
Green Streaky Bacon (Rindless)	EBLEX 6003	Brine cured bacon cut from the Middle / Belly, with the Rind removed	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	300 x 400 x 50
Horseshoe Gammon Steaks	EBLEX 6005	Steaks cut from a Whole Horseshoe Gammon	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter / Dingley Dell	Keep Chilled (between 0°C and 4°C)	300 x 400 x 50
Minced Gammon	N/A	Selected cuts of Gammon, Minced twice on a 5mm plate	UK / EEC	4 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	300 x 400 x 100
Rolled Green Gammon (Boneless)	EBLEX 6008	Cured Boneless Leg of Pork, cut to customer spec	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	600 x 400 x 200
Rolled Horseshoe Gammon	EBLEX 6008	Prime Cured Boneless Leg of Pork, cut to customer spec	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter / Dingley Dell	Keep Chilled (between 0°C and 4°C)	600 x 400 x 200
Rolled Smoked Gammon (Boneless)	EBLEX 6008	Cured & Smoked Boneless Leg of Pork, cut to customer spec	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	600 x 400 x 200
Smoked Back Bacon (Rindless)	EBLEX 6001	Brine cured & Smoked bacon cut from the Loin, with the Rind removed	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	300 x 400 x 50
Smoked Gammon (On Bone)	EBLEX 6006	Cured & Smoked Whole Leg of Pork, on the bone	UK / EEC	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	600 x 400 x 200
Smoked Streaky Bacon (Rindless)	EBLEX 6003	Brine cured & Smoked bacon cut from the Middle / Belly, with the Rind removed	UK / EEC	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Charter	Keep Chilled (between 0°C and 4°C)	300 x 400 x 50



## FINISHED PRODUCT SPECIFICATIONS - BEEF

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Ref: QSL3 3.6.1F

Product Name	"Industry Standard" Product Code	Description	Country of Origin	Shelf Life	Pack Size/s	Primary Packaging	Secondary Packaging	Optional ID Preserved Status	Storage Conditions	Maximum Pack Dimensions (mm) (LxWxH)
Beef Bones	EBLEX B801	Beef Femur and Knuckle Bones used for Stock	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	600 x 400 x 200
Beef Centre-Cut Bones	EBLEX B801	1 inch slices of the centre of the Beef Femur Bone, used for Marrow	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Beef Feather Blade	EBLEX Chuck B010	Whole muscle with a lot of flavour. Containing thick gristle running through the middle	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°C and 4°C)	300 x 400 x 80
Beef Ribs (Jacobs Ladder)	EBLEX Brisket B010	Beef Ribs cut into 4-bone slabs from the Brisket end of the ribcage	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	600 x 400 x 200
Beef Skirt Steak	EBLEX Thin Flank B004	Body Skirt with a strong flavour, used either for Dice or for Hanger Steaks	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Beef Strips (For Stir Fry)	EBLEX Stir Fry B004	Strips of Lean beef cut from the Topside or Top Rump	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Beef Trimmings (Solent)	EBLEX Trim B012	Trimmings from in-house production, predominantly used for the production of Minced Beef	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	300 x 400 x 80
Braising Steak	EBLEX Trim B007	A group of Forequarter muscles used for Dicing, Frying Steak or for Mincing	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Cote de Boeuf (Whole)	EBLEX Fore Rib B012	Fore Rib containing ribs 7,8,9 and 10 counting from the neck upwards. Chine and backstrap removed	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°C and 4°C)	600 x 400 x 200
Diced Beef Flank	EBLEX Thin Flank B005	Cut from the Thin Flank, producing very lean Dice	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Diced Beef Goose Skirt	EBLEX Thin Flank B004	Cut from the Thin Flank, producing very lean Dice	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Diced Braising Steak	EBLEX Dice B001	Dice is prepared from various cuts and trimmed to a 98% Visual Lean	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Diced Chuck Steak	EBLEX Chuck B006	Whole Chuck muscle diced with all sinews removed first	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Diced Steak and Kidney (70 / 30)	EBLEX Dice B005	Diced Braising Steak is mixed with Ox Kidney, trimmed of all fat and kidney tubes to a ratio of 70 / 30	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Fillet Head (Rump)	EBLEX Fillet B008	The Head of the Fillet (Rump End), chain removed and trimmed of all fat, gristle and connective tissue	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Fillet Tails	EBLEX Fillet B008	The tail end of the Fillet trimmed of all fat, gristle and connective tissue	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Flank of Beef (Boneless)	EBLEX Thick Flank B001	Whole Flank (or knuckle) trimmed of the Rump Tail and any fat pockets	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	600 x 400 x 200
Ground Minced Beef	EBLEX Mince B001	Prepared from various cuts and trimmed to a 85% Visual Lean, then minced twice on a 5mm plate	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	325 x 265 x 100
Minced Beef 85%	EBLEX Mince B001	Prepared from various cuts and trimmed to a 85% Visual Lean, then minced twice on a 5mm plate	United Kingdom	4 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	325 x 265 x 100
Minced Beef 90%	EBLEX Mince B004	Prepared from various cuts and trimmed to a 90% Visual Lean, then minced twice on a 5mm plate	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°C and 4°C)	325 x 265 x 100

Minced Beef 95%	EBLEX Mince B004	Prepared from various cuts and trimmed to a 95% Visual Lean, then minced twice on a 5mm plate	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Minced Beef Chuck (85%-90~%)	EBLEX Mince B005	Prepared from whole Chuck Roll, trimmed to a 85% - 90% Visual Lean, then minced twice on a 5mm plate	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Minced Braising Steak	EBLEX Mince B002	Prepared from various cuts and trimmed to a 98% Visual Lean, then minced twice on a 5mm plate	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Ox (Beef) Cheek	EBLEX Offal B001	Cheeks removed and any connective tissues trimmed	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 80
Rib of Beef (Carvery Joint)	EBLEX Fore Rib B012	Fore Rib containing ribs 7,8,9 and 10 counting from the neck upwards. Chine and backstrap removed	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Rib of Beef (French Trimmed)	EBLEX Fore Rib B012	Fore Rib containing ribs 7,8,9 and 10 counting from the neck upwards. Chine and backstrap removed	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Rib of Beef (On Bone)	EBLEX Fore Rib B001	Fore Rib containing ribs 7,8,9 and 10 counting from the neck upwards	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Rolled Brisket (Boneless)	EBLEX Brisket B002	Whole Brisket trimmed of any bone, cartilage and fat deposits, then rolled and tied	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 80
Rolled LMC (Boneless)	EBLEX LMC B008	A cut from the shoulder containing part of the feather muscle. Gristle and connective tissue removed	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 80
Rolled Rib of Beef (Boneless)	EBLEX Fore Rib B007	Fore Rib containing ribs 7,8,9 and 10 counting from the neck upwards, boned and rolled	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 80
Rolled Silverside (Boneless)	EBLEX Silverside B002	The whole Silverside is cut into 2 equal portions, basting fat added and tied	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 80
Rolled Top Rump (Boneless)	EBLEX Thick Flank B001	Whole Flank (or knuckle) trimmed of the Rump Tail and any fat pockets, cut into 3 and tied with added fat	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 80
Rolled Topside (Boneless)	EBLEX Topside B005	Either of the 3 topside muscles with internal gristle removed. Basting fat is added then tied	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 80
Rump Tails PAD	EBLEX Rump B012	Rump Tails taken from the lower section of the rump, with excess fat and gristle all removed	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	250 x 300 x 30
Shin of Beef (Boneless)	EBLEX Shin B002	Shin is trimmed of excess fat and is ideal for slow cooking	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 80
Sirloin (On Bone)	EBLEX Sirloin B001	A 3 rib Sirloin with the flank removed 50mm from the tip of the eye muscle.	United Kingdom	7 Days	Per Customer Requirement	Blue Food-Safe Liner	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	1000 x 400 x 400
Striploin (Special Trim)	EBLEX Sirloin B002	A 3 rib Sirloin with the flank removed 50mm from the tip of the eye muscle, boned and backstrap trimmed	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Whole Chuck Steak	EBLEX Chuck B002	Whole flavoursome muscle ideal for Dice, Steaks or Mince to produce Steak Burgers	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Whole Fillet (Chain On)	EBLEX Fillet B012	Fillet is removed from the Sirloin, trimmed of all fat but with Silver Gristle remaining	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 80
Whole Fillet (Ex Chain)	EBLEX Fillet B010	Fillet is removed from the Sirloin, trimmed of all fat, Silver Gristle and Chain	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 80
Whole Ribeye	EBLEX Fore Rib B009	The eye muscle is removed from the Fore Rib, to be used as a roasting Joint or cut into Steaks	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 80
Whole Roasting (Rump, Loin, Rib, Fillet)	EBLEX Rump B001	Whole carcass from the Rib down to the Rump. Matured on the bone for a minimum of 21 Days	United Kingdom	7 Days	Per Customer Requirement	Blue Food-Safe Liner	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	1200 x 600 x 600
Whole Rump (Boneless)	EBLEX Rump B002	The whole Rump is removed from the back of the Sirloin and aitch bone removed	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Whole Striploin	EBLEX Sirloin B002	A 3 rib Sirloin with the flank removed 50mm from the tip of the eye muscle, boned and backstrap trimmed	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Whole Topside	EBLEX Topside B001	Whole Topside (3 muscles) trimmed of exposed blood veins, with a maximum fat thickness of 10mm	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200



## FINISHED PRODUCT SPECIFICATIONS - GAME

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Product Name	"Industry Standard" Product Code	Description	Country of Origin	Shelf Life	Pack Size/s	Primary Packaging	Secondary Packaging	Optional ID Preserved Status	Storage Conditions	Maximum Pack Dimensions (mm) (LxWxH)
Game Pie Mix	N/A	An even mix of diced Venison, Pheasant and Partridge	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Guinea Fowl Supremes	N/A	Guinea Fowl Chicken Breast with the Sprig Bone in	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Minced Venison	PGBG 964	Prepared from various cuts and trimmed to a 90% Visual Lean, then minced twice on a 5mm plate	United Kingdom	4 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Partridge Breast Fillets	N/A	Fresh Breast Fillets, supplied boneless	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Pheasant Breast Fillets	N/A	Fresh Breast Fillets, supplied boneless	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Pigeon Breast Fillets	N/A	Fresh Breast Fillets, supplied boneless	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Venison (Diced)	PGBG 9602	Lean cuts of Venison Shoulder, diced evenly	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Venison Bones	N/A	Venison bones taken from de-boning of bone-in primal cuts, sold for stock making	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	400 x 500 x 100
Venison Haunch (bone in)	PGBG 902	Whole leg of Venison on the bone	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	400 x 600 x 100
Venison Haunch (Rolled)	PGBG 9025	All bones and Shankmeat is removed from the Haunch. The meat is then rolled and tied	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	400 x 500 x 100
Venison Saddle (bone in)	PGBG 921	Whole Saddle of Venison with the Neck End removed between the 3rd and 4th rib	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	400 x 500 x 100
Venison Shanks (400-500g)	PGBG 902	The shank is removed from the Haunch at the knuckle joint	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	400 x 500 x 100
Venison Shoulder (Boneless) Ex Shank	PGBG 9536	All bones and shin are removed from the Shoulder, which is then rolled and tied	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	400 x 500 x 100
Venison Steaks	PGBG 984	Cut from the Rump, trimmed of excess fat and gristle	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Venison Striploin (denuded)	PGBG 9279	Boneless Striploin, trimmed of all fat, sinew and connective tissues	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Whole Grouse	N/A	Whole Grouse, prepared for roasting without giblets ready for roasting	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Whole Guinea Fowl	N/A	Whole Guinea Fowl, prepared for roasting without giblets ready for roasting	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Whole Partridge	N/A	Whole Partridge, prepared for roasting without giblets ready for roasting	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Whole Pheasant	N/A	Whole Pheasant, prepared for roasting without giblets ready for roasting	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Whole Pigeon	N/A	Whole Pigeon, prepared for roasting without giblets ready for roasting	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Whole Quail	N/A	Whole Quail, prepared for roasting without giblets ready for roasting	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Whole Rabbit	N/A	Whole Rabbit, fur and head removed ready for roasting	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 30
Wild Boar Mince	EBLEX 5001	Prepared from various cuts and trimmed to a 90% Visual Lean, then minced twice on a 5mm plate	United Kingdom	4 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	325 x 265 x 100



## FINISHED PRODUCT SPECIFICATIONS - LAMB

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Product Name	"Industry Standard" Product Code	Description	Country of Origin	Shelf Life	Pack Size/s	Primary Packaging	Secondary Packaging	Optional ID Preserved Status	Storage Conditions	Maximum Pack Dimensions (mm) (LxWxH)
Best End of Lamb	EBLEX Loin L029	Whole Best End, consisting of 12 rib bones on each side	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Breast of Lamb (Bone In)	EBLEX L003	Whole Breast with the Thin Flank and Breast Tip removed	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Breast of Lamb (Boneless)	EBLEX L003	Whole Boneless Breast with the Thin Flank and Breast Tip removed	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Diced Lamb (Stewing)	EBLEX Dice L002	Prepared from trimmed Shoulder cut into an even dice	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Diced Leg of Lamb	EBLEX Leg L027	Prepared from trimmed Leg cut into an even dice	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Diced Leg of Mutton	EBLEX Leg M011	Prepared from trimmed Leg cut into an even dice	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Diced Mutton (Stewing)	EBLEX FQ M004	Prepared from trimmed Shoulder cut into an even dice	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Diced Shoulder of Lamb Fillet	EBLEX FQ L016	Prepared from whole shoulder fillets, cut into an even dice	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Lamb Barnsley Chops	EBLEX Loin L018	A double Lamb Loin Chop with a maximum fat thickness of 6mm	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Lamb Bones	EBLEX L810	Various bones taken from primal cuts used for stock making	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Lamb Cannons	EBLEX Loin L026	Fully trimmed fillets of lamb taken from the Best End	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Lamb Cutlets	EBLEX Loin L020	Individual Rib Cutlets taken from the Loin section	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Lamb Cutlets (French Trimmed)	EBLEX Loin L019	Individual Rib Cutlets taken from the Loin section with the bones cleaned	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Lamb Loin Chops	EBLEX Loin L021	Chops cut from the lambar section of the Loin	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Lamb Medallions (3 x 57g)	EBLEX Loin L026	Fully trimmed fillets of lamb taken from the Best End, cut into 57g Medallions	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Lamb Noisettes	EBLEX Loin L023	Cut from the lumbar section of the Loin with a maximum fat thickness of 6mm	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Lamb Rumps (Boneless)	EBLEX Leg L030	Boneless Rump prepared from the Leg and Chump, cut into steaks according to customer requirements	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Lamb Shanks	EBLEX Leg L022	The shank is removed from the Haunch at the knuckle joint	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Leg of Lamb (Boned & Rolled)	EBLEX Leg L007	Whole Leg of Lamb with the Chump and Knuckle removed, de-boned and rolled	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Leg of Lamb (Carvery Cut)	EBLEX Leg L003	The Leg is part boned and has the chump still attached, H Bone removed with the Knuckle french trimmed	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Leg of Lamb (On Bone)	EBLEX Leg L005	The Leg is part boned and has the chump still attached, H Bone removed	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Leg of Lamb Steaks (Bone In)	EBLEX Leg L019	Steaks cut from the centre of the Leg with a small bone in the centre of each steak	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200

Leg of Lamb Steaks (Boneless)	EBLEX Leg L017	Steaks cut from the centre of the Boneless Leg	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Minced Lamb 75%	EBLEX Mince L002	Prepared from various cuts and trimmed to a 75% Visual Lean, then minced twice on a 5mm plate	United Kingdom	4 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Minced Lamb 85%	EBLEX Mince L002	Prepared from various cuts and trimmed to a 85% Visual Lean, then minced twice on a 5mm plate	United Kingdom	4 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Minced Leg of Lamb	EBLEX Mince L002	Prepared from cuts of Boneless Leg trimmed to a 85% Visual Lean, then minced twice on a 5mm plate	United Kingdom	4 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Neck of Lamb	EBLEX FQ L035	The Neck, or Scrag, is removed in line with the first rib with the backstrap and excess fat removed	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Rack of Lamb (French Trimmed)	EBLEX Loin L013	Rack cut from the Loin with the cap fat scored. This rack can be cut to a maximum of 7 ribs	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Rolled Saddle of Lamb (Boneless)	EBLEX Rolle L002	Fully trimmed, de-boned and rolled Saddle of Lamb with a maximum fat thickness of 5mm	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Shoulder of Lamb (Boned & Rolled)	EBLEX Shoul L002	A de-boned shoulder with internal fat pockets and large gristles removed	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Shoulder of Lamb (On Bone)	EBLEX Shoul L002	A square cut shoulder with part of the knuckle removed	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Shoulder of Lamb Portions	EBLEX Shoul L002	A square cut shoulder of lamb cut into portions, each containing either a knuckle bone or blade bone	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Shoulder of Mutton (Boned & Rolled)	EBLEX FQ M004	A de-boned shoulder with internal fat pockets and large gristles removed	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Shoulder of Mutton (On Bone)	EBLEX FQ M004	A square cut shoulder with part of the knuckle removed	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Whole Saddle of Lamb	EBLEX Loin L027	Whole Saddle with the breast flanks 1.5 times the length of the eye muscle	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200



## FINISHED PRODUCT SPECIFICATIONS - PORK

FOR ALLERGEN INFORMATION, PLEASE SEE OUR ALLERGEN MATRICES

Prepared by: A. Donges

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Product Name	"Industry Standard" Product Code	Description	Country of Origin	Shelf Life	Pack Size/s	Primary Packaging	Secondary Packaging	Optional ID Preserved Status	Storage Conditions	Maximum Pack Dimensions (mm) (LxWxH)
Belly of Pork (Boned & Rolled)	EBLEX 2009	Whole Belly of Pork with the ribs removed and rind scored, rolled and tied	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Belly of Pork (On Bone)	EBLEX 1014	Whole Belly of Pork with the rind on	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Belly of Pork Rashers	EBLEX 3025	Whole Bone in Belly of Pork sliced into 1 inch Rashers	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Belly of Pork Squares	10165Q	Boneless, rindless belly cut into squares	UK	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	
Diced Leg of Pork	EBLEX 4001	Prepared from trimmed Leg cut into an even dice	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Diced Pork Shoulder	EBLEX 4002	Prepared from trimmed Shoulder cut into an even dice	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Leg of Pork (Boned & Rolled)	EBLEX 2001	Whole Leg and Chump with Aitch Bone removed, rolled and tied	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Leg of Pork (On Bone)	EBLEX 1017	Leg and Chump removed from the side by cutting between the last two lumbar vertebrae	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Loin of Pork (Boned & Rolled)	EBLEX 1012	Whole Loin of Pork with the Back Ribs removed, rolled and tied	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Loin of Pork (French Trimmed)	EBLEX 1010	Whole Loin on the bone with the rind on with the rib ends exposed to the required length	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Loin of Pork (On Bone)	EBLEX 1010	Whole Loin on the bone with the rind on	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Minced Pork (85%)	EBLEX 5001	Prepared from various cuts and trimmed to a 85% Visual Lean, then minced twice on a 5mm plate	United Kingdom	4 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pigs Cheeks	EBLEX 8007	Whole Blue Cheeks, ideal for slow roasting	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pigs Head	EBLEX 93900a	Whole Pigs Head, removed from the carcass and sold untouched	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pigs Trotters	EBLEX 93141	Whole Trotters, sold whole or split	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Bones	EBLEX 51223	Various bones taken from primal cuts used for stock making	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Chops	EBLEX 3008	Chops cut at even thickness from the rib area of the loin	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Chops (French Trimmed)	EBLEX 3009	Chops cut at even thickness from the rib area of the loin with rib ends exposed to the required length	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Collar Steaks	EBLEX 3001	Whole Boneless Collar cut into steaks of even thickness	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Cutlets	EBLEX 3007	Bone-in steaks cut at even thickness from the lumbar area of the loin	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200

Pork Escalopes	EBLEX 3015	Whole trimmed Topside cut into evenly cut slices	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Fat	EBLEX 93801	Pork Fat, used for roasting	United Kingdom	4 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Fillet	EBLEX 3017	Whole Fillet taken from the inside of the loin, supplied untrimmed	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Hocks	EBLEX 2013	Bone in and Rind on Hock	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Loin Chops	EBLEX 3008	Chops cut at even thickness from the centre of the loin with the Fillet removed first	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Loin Rib Roast	EBLEX 2008	1kg-1.5kg Joints cut from the rib area of the loin with rib ends exposed to the required length	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Loin Ribs	EBLEX 2019	A whole rack of Ribs taken from the Loin	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Loin Steaks	EBLEX 3004	A fully trimmed Boneless loin of Pork with the Rind and Fillet removed, cut into steaks of even thickness	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Ribeye Steaks	EBLEX 3014	Rib end of the Loin, cut into steaks of even thickness	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Rind (Crackling)	EBLEX 51101	Sheet Rind removed from the Shoulder and Leg of Pork	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Belly Ribs	EBLEX 3020	A whole rack of Ribs taken from the Belly, with the cartilage ends taken from the Belly	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Striploin	EBLEX 1013	A fully trimmed Boneless loin of Pork with the Rind and Fillet removed	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork Strips (for Stir Fry)	EBLEX 4003	Strips of even length and thickness cut from the Shoulder and Collar	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Pork T-Bone Steaks	EBLEX 3007	Chops cut at even thickness from the centre of the Loin with part of the Fillet left on the bone	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Shoulder of Pork (Boned & Rolled)	EBLEX 2002	Round cut Shoulder of Pork with the bones removed, rolled and tied	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Shoulder of Pork (On Bone)	EBLEX 1005	Round cut Shoulder of Pork, with the rind on	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Whole Pig	N/A	Whole Pig, with the Offal removed	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Whole Pork Collar	EBLEX 1007	Bone in Pork Collar seam cut from the forequarter	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200





## FINISHED PRODUCT SPECIFICATIONS - OFFAL

FOR ALLERGEN INFORMATION, PLEASE SEE OUR ALLERGEN MATRICES

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Product Name	"Industry Standard" Product Code	Description	Country of Origin	Shelf Life	Pack Size/s	Primary Packaging	Secondary Packaging	Optional ID Preserved Status	Storage Conditions	Maximum Pack Dimensions (mm) (LxWxH)
Chicken Liver	N/A	Fresh Chicken Livers, sold whole	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Diced Ox Kidney	EBLEX Offal B001	Fresh Ox Kidney, sold diced	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Diced Ox Liver	EBLEX Offal B001	Fresh Ox Liver, sold diced	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Duck Hearts	N/A	Fresh Duck Hearts, sold whole	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Duck Liver	N/A	Fresh Duck Livers, sold whole	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Lamb Hearts	EBLEX Offal L001	Fresh Lamb Hearts, sold whole	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Lamb Kidneys	EBLEX Offal L001	Fresh Lamb Kidneys, sold either whole or diced	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Lamb Liver	EBLEX Offal L001	Fresh Lamb Liver, sold either whole or sliced	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Lamb Sweetbreads	EBLEX Offal L001	Fresh Lamb Sweetbreads, sold whole	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Lamb Tongue	EBLEX L512	Fresh Lamb Tongue, sold whole	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Ox Kidney	EBLEX Offal B001	Fresh Ox Kidney, sold whole	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Ox Liver	EBLEX Offal B001	Fresh Ox Liver, sold whole	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Oxtail	EBLEX Offal B001	Fresh Oxtail, sold whole or sliced	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Pigs Kidney	MLC 93400	Fresh Pigs Kidney, sold whole	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50
Pigs Liver	MLC 93300	Fresh Pigs Liver, sold whole or sliced	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°C and 4°C)	250 x 300 x 50



## FINISHED PRODUCT SPECIFICATIONS - POULTRY

FOR ALLERGEN INFORMATION, PLEASE SEE OUR ALLERGEN MATRICES

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Product Name	"Industry Standard" Product Code	Description	Country of Origin	Shelf Life	Pack Size/s	Primary Packaging	Secondary Packaging	Optional ID Preserved Status	Storage Conditions	Maximum Pack Dimensions (mm) (LxWxH)
3 Joint Chicken Wings	PGBG 612	The Humerus, Radius & Ulna sections of the wing (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Boneless Chicken Legs	PGBG 6166	Whole Leg with the back portion removed, leaving the Oyster Muscle. The Leg Bone is then removed (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	325 x 265 x 100
Butterflied Chicken Breast Fillets	PGBG 609	Prepared from the Chicken Breast, trimmed of skin and cut through to enable it to be flattened out (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Chicken Breast Fillets	PGBG 6088	Prepared from the Whole Chicken Breast, trimmed of skin with all bones removed (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Chicken Breast Quarters	PGBG 604	The Sternum and Ribs are cut through to produce a whole Chicken Breast on the bone, with Wing attached (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	325 x 265 x 100
Chicken Breast Stir Fry	PGBG 611	Prepared from skinless Chicken breast, cut into thin strips of even size and length (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	325 x 265 x 100
Chicken Carcus	PGBG 631	All Primal Cuts are removed for further processing and the Carcus is sold for Stock (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Chicken Crowns	PGBG 606D	The Back and both Legs are Removed, together with the Wings (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Chicken Drumsticks	PGBG 619	Chicken Leg with the back portion and Oyster Thigh removed (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Chicken Halves	PGBG 601	Prepared from the Whole Chicken by cutting through the length of the back bone. Supplied without giblets (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Chicken Inner Fillets	PGBG 610	The small muscle underneath the Chicken Breast Fillet (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Chicken Leg Quarters	PGBG 616	The Sternum and Ribs are cut through to produce a whole Chicken Leg still on the back bone (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Chicken Quarters (Mixed)	PGBG 602	A mixture of Breast and Leg Quarters from the same sized calibrated bird (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Chicken Schnitzel	PGBG 609	Prepared from the Chicken Breast, trimmed of skin and flattened to produce an escalope (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200
Chicken Skin	PGBG 601	Skin removed from all portions of the chicken, supplied vacuum packed (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°C and 4°C)	300 x 400 x 200

Chicken Supremes	PGBG 6078	As per the Chicken Breast Quarter with the Skin, Back and Wing removed at the Ulna (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Chicken Thighs (Boneless)	PGBG 6176	Chicken Leg with the drumstick, back & Femur bone removed (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Chicken Thighs (Oyster Cut)	PGBG 616	Chicken Leg with the drumstick and Back removed, leaving just the Femur bone running through the thigh (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Corn Fed Chicken Supremes (Skin On)	PGBG 607	As per the Chicken Breast Quarter with the Back and Wing removed at the Ulna (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Diced Chicken Breast	PGBG 621	Selected boneless Cuts of Chicken Breast, diced evenly (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Diced Chicken Thigh Meat	PGBG 620	Selected boneless Cuts of Chicken Thigh meat, diced evenly (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Diced Mixed Chicken (50/50)	PGBG 620	Selected boneless Cuts of Chicken Breast and Thigh meat, diced and evenly mixed at a ratio of 50/50 (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Diced Mixed Turkey (50/50)	PGBG 670	Selected boneless Cuts of Turkey Breast and Leg meat, diced and evenly mixed at a ratio of 50/50 (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Diced Turkey Breast	PGBG 671	Selected boneless Cuts of Turkey Breast, diced evenly (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Diced Turkey Leg Meat	PGBG 672	Selected boneless Cuts of Turkey Thigh Meat, diced evenly (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Duck Breast (Boneless)	PGBG 808	Prepared from the Whole Duck Breast, trimmed of skin with all bones removed (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Duck Legs	PGBG 816	The Duck leg comprises of the Femur, Tibia, Fibula and a portion of the back bone attached (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Duck Necks	PGBG 837	Whole Necks, supplied vacuum packed for stock making (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Duck Wings	PGBG 812	The Humerus, Radius & Ulna sections of the wing (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	3 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Minced Chicken (50/50)	PGBG 624	Selected cuts of Chicken Breast and Thigh Meat, mixed evenly & minced twice on a 5mm plate (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Minced Chicken Breast	PGBG 624	Selected cuts of Chicken Breast Meat minced twice on a 5mm plate (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Minced Chicken Thigh Meat	PGBG 624	Selected cuts of Chicken Thigh Meat minced twice on a 5mm plate (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Minced Turkey Breast	PGBG 674	Selected cuts of Turkey Breast Meat minced twice on a 5mm plate (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Rolled Chicken (Boneless)	PGBG 6002B	Whole Chicken completely removed of all bones, and tied for roasting as a boneless joint (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200

Rolled Turkey Legs (Boneless)	PGBG 6666	Whole Leg with the back portion removed, leaving the Oyster Muscle. The Leg Bone is then removed and Meat is tied (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Single Joint Chicken Wings (Buffalo Wings)	PGBG 614	The centre section of the 3 Joint Wing, with the Wing Tip removed (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	4 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Skin On Chicken Breast Fillets	PGBG 6088	Prepared from the Chicken Quarter with the Back, Sternum and Rib Bones removed (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Skin On Chicken Supremes	PGBG 607	As per the Chicken Breast Quarter with the Back and Wing removed at the Ulna (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Turkey (Boned & Rolled)	PGBG 6666	The Boneless Leg Meat and Breast Meat are rolled separately and supplied together (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	600 x 400 x 400
Turkey Bones	PGBG 681	All Primal Cuts are removed for further processing and the Carcass is sold for Stock (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	600 x 400 x 400
Turkey Crown (Boned & Rolled)	PGBG 658D	The Breasts are removed from the carcass, rolled & tied. (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	600 x 400 x 400
Turkey Crown (On Bone)	PGBG 654D	The Wings and Legs are removed from the whole bird, leaving the breast muscle on the bone. The back is also removed (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Turkey Escalopes	PGBG 659	Even slices of Turkey Breast are cut from the Butterfly (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Turkey Strips (for Stir Fry)	PGBG 671	Prepared from skinless Turkey breast, cut into thin strips of even size and length (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed / Tray Sealed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Whole Chicken	PGBG 6002	Whole Chicken, prepared for roasting without giblets (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Whole Cornfed Chicken	PGBG 6002	Whole Cornfed Chicken, prepared for roasting without giblets (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Whole Duck	PGBG 8002	The whole Duck Carcass is stripped of all giblets, liver, heart, neck and gizzard ready for Roasting (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Whole Goose	PGBG 8502	The whole Goose Carcass is stripped of all giblets, liver, heart, neck and gizzard ready for Roasting (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Whole Poussin	PGBG 6402X	Oven Ready Poussin supplied tied, excluding Goblets (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	300 x 400 x 200
Whole Spatchcock Chicken	PGBG 6002	Whole Chicken with the Backbone removed (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Whole Turkey (Oven Ready)	PGBG 6502	The whole Turkey Carcass is stripped of all giblets, liver, heart, neck and gizzard ready for Roasting (absolute absence of Small Bones cannot be guaranteed)	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Halal	Keep Chilled (between 0°c and 4°C)	800 x 600 x 600



## FINISHED PRODUCT SPECIFICATIONS - STEAKS

FOR ALLERGEN INFORMATION, PLEASE SEE OUR ALLERGEN MATRICES

Prepared by: A. Donges

Issue Number: 7.2

Issue Date: 02-06-2016

Ref: QSL3 3.6.1F

Product Name	"Industry Standard" Product Code	Description	Country of Origin	Shelf Life	Pack Size/s	Primary Packaging	Secondary Packaging	Optional ID Preserved Status	Storage Conditions	Maximum Pack Dimensions (mm) (LxWxH)
Bavette Steak (ALL SIZES)	EBLEX Thin Flank B006	A coarse but tender Skirt Steak cut from the Thin Flank	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Bistro Rump Steak (ALL SIZES)	EBLEX Rump B003	A Rump Steak cut from the most tender part of the rump with no gristle	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Classic Rib Eye Steak (ALL SIZES)	EBLEX Fore Rib B008	A flavoursome Steak cut from the Eye Muscle of the Forerib	United Kingdom	7 Days	Per Customer Requirement	Black food-safe tray, with food safe lidded film	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	325 x 265 x 60
Cote de Boeuf (Bone-in Rib Steak) (ALL SIZES)	EBLEX Fore Rib B012	A flavoursome Bone-In Steak cut from the Forerib	United Kingdom	5 Days	Per Customer Requirement	Black food-safe tray, with food safe lidded film	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	325 x 265 x 100
Denver Steak (ALL SIZES)	EBLEX Chuck B025	A flavoursome steak cut from a single muscle out of the Chuck	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Fillet Steak (ALL SIZES)	EBLEX Fillet B006	A very tender steak cut from the Premium Fillet muscle	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Fillet Steak (Centre Cut) (ALL SIZES)	EBLEX Fillet B003	A very tender steak cut from the centre of the Premium Fillet muscle	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Fillet Steak Medallions (3 x 57g)	EBLEX Fillet B006	3 very tender medallions cut from the tail of the Fillet	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	250 x 300 x 30
Flank Steak (ALL SIZES)	EBLEX Thin Flank B005	The Flank Skirt cut into tender steaks	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Flat Iron Steak (ALL SIZES)	EBLEX Chuck B013	A flavoursome grilling / frying steak cut from a seam-cut Feather muscle	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Hanger Steak (ALL SIZES)	EBLEX Offal B004	A tender frying steak cut from the Body Skirt muscle and butterflied	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Picanha Rump Steak (ALL SIZES)	EBLEX Rump B013	A very flavoursome cut of the Rump Cap	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Porterhouse Steak (300-400g)	EBLEX Sirloin B017	A Bone-in Sirloin cut from the 3-bone Rib section of the Sirloin	United Kingdom	5 Days	Per Customer Requirement	Black food-safe tray, with food safe lidded film	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	325 x 265 x 60
Premium Rump Steak (ALL SIZES)	EBLEX Rump B003	A premium Rump Steak cut from the centre muscle of the Rump	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Ribeye Steak (ALL SIZES)	EBLEX Fore Rib B008	A flavoursome Steak cut from the Eye Muscle of the Forerib	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Rump Steak (ALL SIZES)	EBLEX Rump B005	A standard Rump Steak cut from a cross section of the rump muscle, containing multiple muscles	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Sirloin Steak (ALL SIZES)	EBLEX Sirloin B004	A Tender Sirloin Steak cut from a 3-Rib Sirloin	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
Sirloin Steak (D-Cut) (170g)	EBLEX Sirloin B006	A Sirloin Steak ideal for Braising, containing the D-gristle from the D Muscle	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20
T-Bone Steak (ALL SIZES)	EBLEX Sirloin B008	Fillet and Sirloin on the bone, prepared from the Four-Vertebrae section of the loin counting from the rump.	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor / Aberdeen Angus	Keep Chilled (between 0°c and 4°C)	250 x 300 x 30
Veal Sirloin Steak (ALL SIZES)	EBLEX Sirloin V005	A Tender Sirloin Steak cut from a 3-Rib Veal Sirloin	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Red Tractor	Keep Chilled (between 0°c and 4°C)	300 x 400 x 20



## FINISHED PRODUCT SPECIFICATIONS - VEAL

FOR ALLERGEN INFORMATION, PLEASE SEE OUR ALLERGEN MATRICES

Prepared by: A. Donges

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Issue Date: 02-06-2016

Ref: QSL3 3.6.1F

Product Name	"Industry Standard" Product Code	Description	Country of Origin	Shelf Life	Pack Size/s	Primary Packaging	Secondary Packaging	Optional ID Preserved Status	Storage Conditions	Maximum Pack Dimensions (mm) (LxWxH)
Calves Feet	EBLEX Offal V002	Whole Feet, split in half for ease of roasting / stock making	Holland	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°c and 4°C)	400 x 500 x 400
Calves Liver (Sliced & Whole)	EBLEX Offal V001	Whole Liver, or Skinless and Sliced	United Kingdom	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Freedom Food	Keep Chilled (between 0°c and 4°C)	250 x 300 x 30
Diced Veal Shoulder	EBLEX Dice V001	Dice is prepared from various parts of the carcase and trimmed to a 98% Visual Lean	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Freedom Food	Keep Chilled (between 0°c and 4°C)	250 x 300 x 30
Veal Bones	EBLEX Offal V002	Veal Femur and Knuckle Bones used for Stock	Holland	5 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	N/A	Keep Chilled (between 0°c and 4°C)	600 x 400 x 200
Veal Cheeks	N/A	Cheeks removed and any connective tissues trimmed	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Freedom Food	Keep Chilled (between 0°c and 4°C)	300 x 400 x 50
Veal Chops	EBLEX Fore Rib V005	Cut from the Lion and trimmed to customer specification	United Kingdom	7 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Freedom Food	Keep Chilled (between 0°c and 4°C)	250 x 300 x 30
Veal Escalopes	EBLEX Sirloin V009	Prepared from the Silverside with all connective tissue and fat removed	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Freedom Food	Keep Chilled (between 0°c and 4°C)	250 x 300 x 30
Veal Fillets	EBLEX Fillet V002	Excess fat, gristle and connective tissue is removed, including the chain muscle	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Freedom Food	Keep Chilled (between 0°c and 4°C)	250 x 300 x 30
Veal Medallions	EBLEX Fillet V003	Cut from the trimmed fillet to customer requirements	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Freedom Food	Keep Chilled (between 0°c and 4°C)	250 x 300 x 30
Veal Topside	EBLEX Topside V006	The whole topside joint is cut into 3 equal sized joints, with all gristle and exposed blood veins removed	United Kingdom	10 Days	Per Customer Requirement	Vacuum Packed	Returnable delivery tray	Freedom Food	Keep Chilled (between 0°c and 4°C)	400 x 500 x 400