



			pecification			
	G		nformation			
Product Name			Silverside			
Product Description		Cooked 100% silverside of beef				
Product Codes		SILHPF,	SILHPFTP, SILHPH, S	ILHPHPT, SILI	HPHX,	
		SILHPT1000, SILHPT250		, SILHPT250T, SILHPT300,		
		SILHPT500, SILHPT500F, SILHPT500S, SILH			ILHPT50FR,	
		SILHPT				
Product Size		Slices – 500g or 1000g				
		Joints –	catch weight			
Shelf Life		Slices -	- minimum 14 days fro	om delivery, 3	3 days after	
		opening	g			
		Joints – minimum 18 days from delivery, 3 days after				
		opening				
Distribution/Storage C	Conditions	Chilled	– 0-5°c			
		Frozen	– below -18°c (once	defrosted, st	ore chilled	
		0-5°c and use within 2 days)				
	Nutrition	and All	ergen Information			
Ingredients		Beef (1	00g of Beef per 100g	of finished p	product),	
		Water, Salt, Dextrose, Modified Waxy Maize Starch,				
		Stabiliser (E451).		·		
Nutrition Declaration		Energy		372KJ/88Kcal		
(Typical values per 100g)		Fat 0.8g				
		Of which saturates 0.3g				
		Carbohydrates 2.1		2.1g	-	
				1.5g	1.5g	
		Protein 18.7g				
		Salt		2.01g		
Allergen Declaration	laration		t Free From	Yes	No	
O		Celery		✓		
			s containing gluten	✓		
		Crustac		✓		
		Eggs		✓		
		Fish		<b>√</b>		
		Lupin		<b>√</b>		
		Milk (including lactose)		<b>√</b>		
		Molluscs		<b>√</b>		
		Mustard		<b>✓</b>		
		Peanuts		<b>√</b>		
		Sesame		<b>√</b>		
		Soybeans		✓ ·		
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		Sulphur	dioxide/S	Sulphites	✓		
	Tree nuts			✓			
Dietary Claims	Product	Suitable	For	Yes		No	
,		Vegetai	rians				✓
		Vegans					✓
		Celiacs			✓		
	Halal					✓	
		Kosher					✓
	S	ensory Ir	nformation	1	I		
Appearance		,		TBC			
Colour	Deep brown with no bruising or marbling						
Aroma		Rich, meaty aroma					
Taste					mal f	at	
Texture		Rich beef flavour, lean with minimal fat  Tender, easy to chew, internal moisture on chewing					hewina
	ı		structions	,			
Usage Instructions		1		eat. For slice	d; rer	move th	e product
o .		Product is ready to eat. For sliced; remove the product from packaging before consuming. For joints; remove					
		the product from packaging and cut to desired size					
	before consuming.						
	Micro	biologic	al Parame	eters			
Micro		Target		Acceptable		Unac	ceptable
TVC		<1 x 10 <sup>4</sup>		1 x 10 <sup>4</sup> - <1 x	10 <sup>5</sup>	>1 x 10 <sup>5</sup>	
Enterobacteriaceae	<1 x 10 <sup>2</sup>		<1 x 10 <sup>2</sup> - <1 x	104	>1 x 10 <sup>4</sup>		
E Coli isolation	<20		<20 - <1 x 10 <sup>2</sup>		>1 x 10 <sup>2</sup>		
Clostridium Perfringens		<10		<10 - <1 x 10 <sup>4</sup>		>1 x 10 <sup>4</sup>	
Staphylococcus Aureus	<20		<20 - <1 x 10 <sup>4</sup>		>1 x 10 <sup>4</sup>		
L. Monocytogenes isolo	Absent in	25g	Absent in 25g		Present in 25g		
Salmonella sp isolated		Absent in	25g	Absent in 25g	g Present in 25g		in 25g
·	Primary	y Packag	ing Inforn	nation			
Inner Barcode		Availab	le upon re	quest			
Pack Weight		500g or 1000g					
Tray Dimension		500g: 239mm x 166mm x 37mm					
,		1000g: 239mm x 166mm x 65mm					
Tray Weight		500g: 24g					
		1000g: 31g					
Packaging Material	Clear RPET/PE						
	Secondo	ıry Packo	aging Info	rmation			
Outer Barcode		Available upon request					
Box Dimension		385mm x 320mm x 200mm					
Box Weight	420g						
Box Material	Cardboard						
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Tertiary Packaging Information						
Trays per Case	500g:	500g: 15				
	1000g	1000g: 9				
Cases per Pallet Layer	9	9				
Layers per Pallet	8	8				
Cases per Pallet	72	72				
Full Pallet Height		1.86m				
Full Pallet Weight	500g:	500g: 540kg				
	1000g	1000g: 648kg				
Specification Approval						
Customer Company		Supplier Company	Kings Fine Cooked			
			Meats			
Customer Signature		Supplier Signature	<b>₩</b> B			
Print Name		Print Name	Georgia Brennan			
Job Title		Job Title	Technical Assistant			
Date		Date	22.05.2024			

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