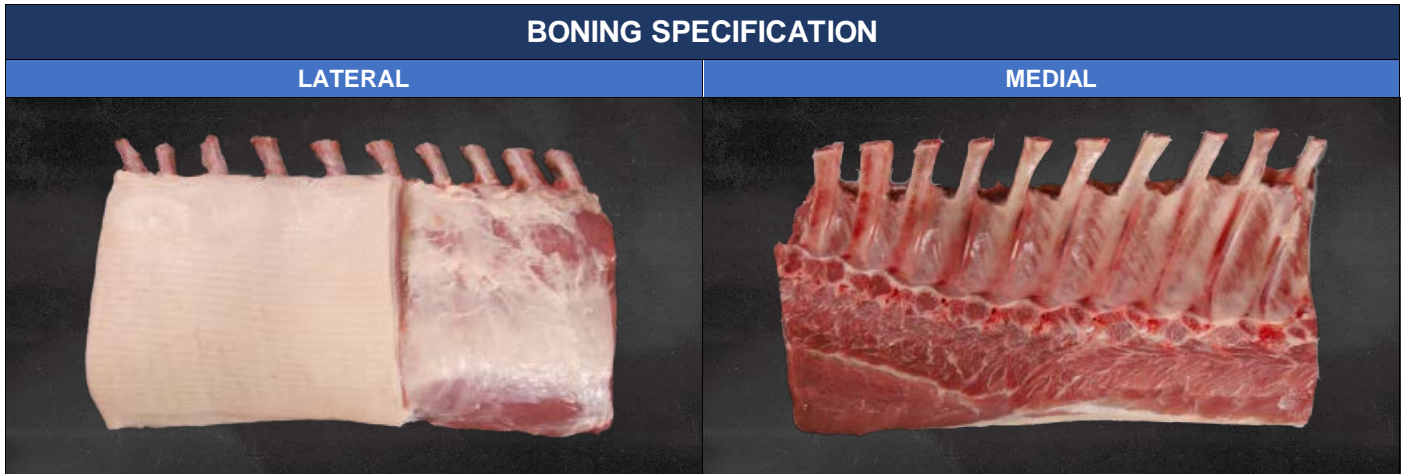


|             |                          |
|-------------|--------------------------|
| Code        | 372500J0                 |
| Description | Rack Frenched Cap Off MI |



|                |                             |  |
|----------------|-----------------------------|--|
| <b>CARCASE</b> | <b>SPECIFICATION POINTS</b> | <ul style="list-style-type: none"> <li>• Grade: 1, 2, 3</li> <li>• P2 fat depth: &lt; 14 mm</li> <li>• Carcase weight: &lt; 85.0 kg</li> </ul>   |
|                | <b>DEFECTS</b>              | <ul style="list-style-type: none"> <li>• Carcase hair</li> <li>• Blood clot/bruise</li> <li>• Foreign material (grease, rail dust, plastic, metal etc.)</li> <li>• Zero tolerance defects (faeces, abscesses, ingesta etc.)</li> </ul> |

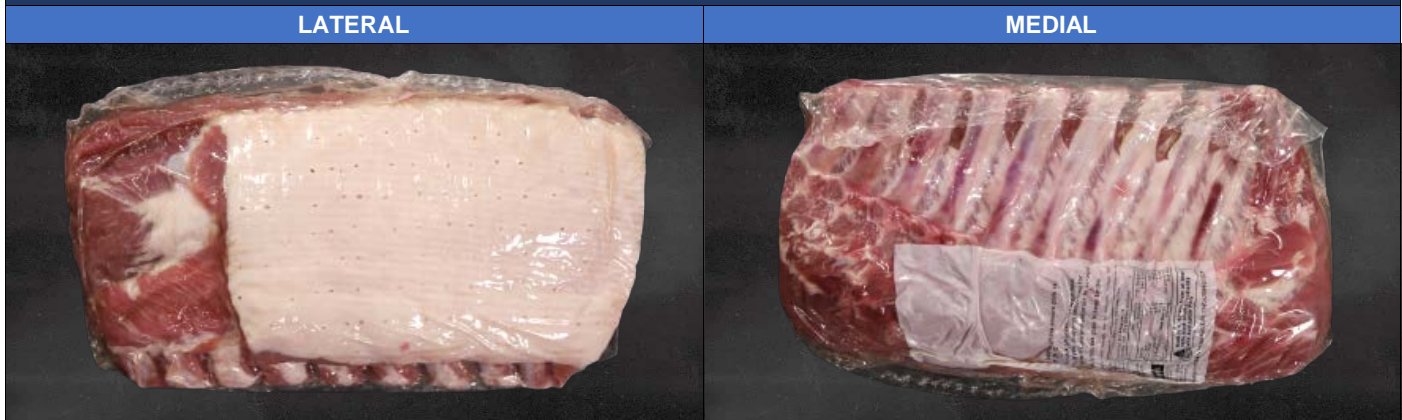
|                                   |                             |   |
|-----------------------------------|-----------------------------|---|
| <b>CUTTING FURTHER PROCESSING</b> | <b>PROCESS STEPS</b>        | <ul style="list-style-type: none"> <li>• Cut square between 4<sup>th</sup>-5<sup>th</sup> thoracic and 5<sup>th</sup>-6<sup>th</sup> lumbar vertebrae</li> <li>• Remove spinal cord</li> <li>• Remove sternum bone</li> <li>• Mark lateral side from cranial to caudal, 30-50 mm from ventral side of eye of loin</li> <li>• Fleece ribs until mark, retaining soft bones (if required)</li> <li>• Remove belly from middle</li> <li>• Leave 30-50 mm of ribs on rack by a bandsaw cut from cranial to caudal ends</li> <li>• Remove midloin by a bandsaw cut between 14<sup>th</sup> thoracic and 1<sup>st</sup> lumbar vertebrae</li> <li>• Remove chine bones</li> <li>• Remove rind</li> <li>• Remove cap</li> <li>• Trim to 2-5 mm fat depth</li> <li>• French ribs</li> <li>• Pump to moisture infusion rate: 10-12%</li> </ul> |
|                                   | <b>SPECIFICATION POINTS</b> | <ul style="list-style-type: none"> <li>• Target number of ribs: 10 ribs</li> <li>• Length of exposed rib: 30-50 mm</li> <li>• Fat depth: 2-5 mm</li> <li>• Moisture infusion rate: 10-12 %</li> </ul>   |
|                                   | <b>DEFECTS</b>              | <ul style="list-style-type: none"> <li>• Excess fat</li> <li>• Rib damaged</li> <li>• Bone chips and cartilage (scapula)</li> <li>• Foreign material (grease, rail dust, plastic, metal etc.)</li> </ul>  |



|                                   |                |                |                                |                         |               |
|-----------------------------------|----------------|----------------|--------------------------------|-------------------------|---------------|
| Document Name                     | Document Code  | Version Number | Written/Revised By             | Reviewed By             | Authorised By |
| Product Specification<br>372500J0 | WP.QA.SPEC.357 | 1.0            | Stephanie Po-Myat<br>Thomas Ng | Scott Noon<br>Matt Troy | Tom Stewart   |

|             |                          |
|-------------|--------------------------|
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## PACKING SPECIFICATION



## KEY SPECIFICATION POINTS



|                |                             |   |
|----------------|-----------------------------|---|
| <b>BAGGING</b> | <b>SPECIFICATION POINTS</b> | <ul style="list-style-type: none"> <li>• Bagging format: 1 piece/bag</li> </ul>   |
|                | <b>DEFECTS</b>              | <ul style="list-style-type: none"> <li>• Incorrect or damaged packaging</li> <li>• Leaking vacuum</li> <li>• Poor or loose shrink (pack not tight)</li> </ul> |

|                |                             |   |
|----------------|-----------------------------|---|
| <b>PACKING</b> | <b>SPECIFICATION POINTS</b> | <ul style="list-style-type: none"> <li>• Packing format: 5 packs/carton</li> </ul>  |
|                | <b>DEFECTS</b>              | <ul style="list-style-type: none"> <li>• Incorrect or damaged packaging or label</li> <li>• Label not aligned on carton</li> <li>• Mixed product</li> </ul> |

## ADDITIONAL REQUIREMENTS

| BILL OF MATERIALS   | LABELLING  | MICROBIOLOGICAL   |
|---|--|---|
| 6001491 CARTON STACK FLOW BASE 130MM NEW (QTY:1)<br>6001055 LID BEC STACK FLOW (QTY:1)<br>6002707 BAG BEC MI 400x600 Z1 75UM (QTY:5)<br>6001353 LABEL WP CARTON 70X148 (EXT ADHESIVE) (QTY:1) | EAN: N/A<br>TUN: N/A<br>Claims: N/A<br>Allergens: N/A<br>Country of Origin: N/A<br>Label Format: 28 (NSW)<br>Price: N/A<br>Max. Shelf Life: 21 days<br>Min. Life on Receipt: N/A | Standard Plate Count: < 100,000 cfu/g<br>E. coli: < 100 cfu/g<br>Coliforms: < 1,000 cfu/g<br>Salmonella: < 0 cfu/25 g<br>Enterobacteriaceae: < 10,000 cfu/g<br>Yeast: N/A<br>Mould: N/A<br>Bacillus Cereus: N/A |

|                                   |                |                |                                |                         |               |
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