

Product Code	JSRIBS
Product Title	Ribeye Steaks
AV Weight Range	280g-300g per steak
Packaging	Packed in JS Bag, 5 per bag



DETAILS ON THIS SPECIFICATION MUST NOT BE CHANGED WITHOUT PRIOR AGREEMENT



Selection of carcasses	<ul style="list-style-type: none"> The Ribeye Roll will be sourced from farm assured steers and heifers of up to 30 months old. From grades EUR 4L, 4H & 5.
Cutting Spec	<ul style="list-style-type: none"> Prepared from the Fore Rib, bone and cap removed. Central eye muscle removed and trimmed. Membrain remains on top in order to hold the muscles together. Ends are squared. Portioned to size.
Maturation Shelf Life	<ul style="list-style-type: none"> All beef to be dry aged for a maximum of 21 days on the bone before dispatch unless prior agreement with customer pH max 5.8 Shelf life 28 days from pack
Packaging Specification	<ul style="list-style-type: none"> 5 pieces per bag 12 packs per case One label per piece to include all relevant data of slaughter and processing
Labelling	<ul style="list-style-type: none"> Product name Batch code, slaughter and cutting plant number, country of origin, storage instructions & typical nutritional values Kill date, production date, use by date
Carton	<ul style="list-style-type: none"> Full colour Print lid, Double corrugated base double strapped. Full label and health stamps

Nutritional information:

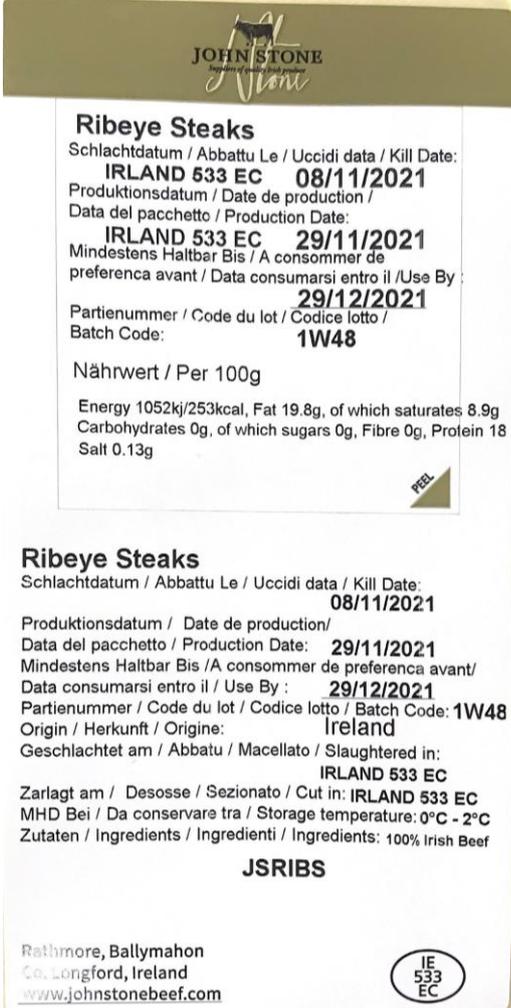
Typical per 100g	Result	Unit(s)
Energy kJ	1063	KJ/100g
Energy kCal	256	kcal/100g
Fat	20	g/100g
of which saturates	8.9	g/100g
Carbohydrates	0	g/100g
of which sugars	0	g/100g
Protein	19	g/100g

Compiled By: Scott Campbell, Product Manager	Approved By: Conor Seery, Production Manager	Published: 01/11/21	Version: 1.0	Product Category: Rib	Page: 1 of 2
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Packaging	Packed in JS Bag, 5 per bag		
Salt	0.13	g/100g	

Allergen information:
Contains 100% irish beef

Labels:

Product label	Outer Case Marker label
 <p>Ribeye Steaks Schlachtdatum / Abbattu Le / Uccidi data / Kill Date: IRLAND 533 EC 08/11/2021 Produktionsdatum / Date de production / Data del pacchetto / Production Date: IRLAND 533 EC 29/11/2021 Mindestens Haltbar Bis / A consommér de preferéncia avant / Data consumarsi entro il / Use By : 29/12/2021 Partienummer / Code du lot / Codice lotto / Batch Code: 1W48 Nährwert / Per 100g Energy 1052kj/253kcal, Fat 19.8g, of which saturates 8.9g Carbohydrates 0g, of which sugars 0g, Fibre 0g, Protein 18 Salt 0.13g</p> <p>Ribeye Steaks Schlachtdatum / Abbattu Le / Uccidi data / Kill Date: 08/11/2021 Produktionsdatum / Date de production / Data del pacchetto / Production Date: 29/11/2021 Mindestens Haltbar Bis / A consommér de preferéncia avant / Data consumarsi entro il / Use By : 29/12/2021 Partienummer / Code du lot / Codice lotto / Batch Code: 1W48 Origin / Herkunft / Origine: Ireland Geschlachtet am / Abbattu / Macellato / Slaughtered in: IRLAND 533 EC Zarlagt am / Desosse / Sezionato / Cut in: IRLAND 533 EC MHD Bei / Da conservare tra / Storage temperature: 0°C - 2°C Zutaten / Ingredients / Ingredienti / Ingredients: 100% Irish Beef</p> <p>JSRIBS</p> <p>Rathmore, Ballymahon Co. Longford, Ireland www.johnstonebeef.com</p> 	 <p style="writing-mode: vertical-rl; transform: rotate(180deg);">Food Safety Guidance: This is a raw product and therefore requires thorough cooking prior to consumption.</p> <p>Ribeye Steaks</p> <p>(01)95038514132922(3102)001864(5)211229(10)1W48</p> <p>IE 533 EC 08/11/2021 29/11/2021 29/12/2021</p> <p>NET WT: 18.64 PESO NETO: POIDS NET:</p> <p>JSRIBS</p>

Information on labels such as production and kill dates, best before dates, weight and batch numbers are examples only

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