

Product No	Lot No	Product Description	Specification	Current unit of measure	Quantity of Units approx
1	1	Beef Burger 95vl Fresh 170g	•Produced from beef less than 30 months. •Prepared from any combination of cuts which will produce a satisfactory end product. •Beef no greater than 14 days from kill date. •95% visual lean. Fresh beef. •Not to contain preservatives or artificial colouring. Size 170g. •Or cut as per customer’s requirements.	EACH	200
2	1	Beef Burger 95vl Fresh 226g	•Produced from beef less than 30 months. •Prepared from any combination of cuts which will produce a satisfactory end product. •Beef no greater than 14 days from kill date. •95% visual lean. Fresh beef. •Not to contain preservatives or artificial colouring. Size 226g. •Or cut as per customer’s requirements.	EACH	75
3	1	Diced Beef Round 95/100vl	•Produced from beef less than 30 months. •Prepared from round beef (TTS). •Bright red in colour, firm texture and odourless. •95% or 100% visual lean. •All bone cartilage, glands sinew and grizzle removed. •No preservative or artificial colouring. •Evenly diced 3cm x 3cm. •Or as per customer’s requirements.	KG	120
4	1	Rib Roast Boneless	• Produced from beef less than 30 months. •Bright red in colour, firm texture, odourless. •Covering fat should be no more than 10mm. •Joint should be cherry red with moderating marbling. •Prepared from 5 bone short rib. •Remove all the bones. •Remove all gristles and heavy fat and paddywack also to be removed. •Max weight 2.5kg – 5kg. •Or cut as per customer’s requirements.	KG	120
5	1	Round Braising Steak 113g	•Produced from beef less then 30 months. •Cut from the round beef (TTS). •No more than 8mm of fat. •Trimmed off any cartilaginous grizzle and large blood vessels. 113g portions. •Or cut as per customer’s requirements.	KG	70
6	1	Round Braising Steak 170g	•Produced from beef less then 30 months. •Cut from the round beef (TTS). •No more than 8mm of fat. •Trimmed off any cartilaginous grizzle and large blood vessels. 170g portions. •Or cut as per customer’s requirements.	KG	70
7	1	Round Braising Steak	•Produced from beef less then 30 months. •Cut from the round beef (TTS). •No more than 8mm of fat. •Trimmed off any cartilaginous grizzle and large blood vessels. •170g portions. •Or cut as per customer’s requirements.		70
8	1	Steak Mince/Round Mince 98vl	•Produced from beef less than 30 months •Prepared from round beef •Beef no greater than 14 days from kill date •All bone, cartilage, large blood vessels, glands sinew and grizzle removed •Meat with dark discoloration removed •98% Visual Lean •No preservative or artificial colouring	KG	120
9	1	Mince Beef 85vl	•Produced from beef less than 30 months. •Prepared from any combination of cuts which produce a satisfactory end product including beef trimmings but excluding head meat or offal. •Meat minced maximum twice. •85% visual lean •No preservatives or artificial colouring. •Beef no greater than 14 days from kill date. •All bone cartilage, glands, large blood vessels & meat with dark discolouration removed.	KG	120
10	1	Beef Topside B/R Beef Round Roast	•Produced from beef less than 30 months. •Cut from TTS, bone out, tied or netted. •Fat bevelled on outer side to 10mm. •Max weight 2.5kg - 3kg •Or cut to customer requirements.	KG	120
11	1	Beef Silverside Rolled & Tied	•Produced from beef less than 30 months. •Cut from silverside flat. •Rolled or netted. •Silverside bone out. •Cut & trimmed. •Max weight 2.5kg •Or cut as per customer's requirement.	KG	100

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12	1	Sirloin Roast/Rump	•Produced from beef less than 30 months •Beef cut from the rump. •Bone removed. •Fat cover not greater than 10mm. •Tail off. •Rolled & tied at 6cm intervals. •Min weight 2.5kg •Or cut as per customer's requirements.	KG	70
13	1	Striploin Steaks	•Produced from beef less than 30 months. •Beef steaks cut from the striploin •Fresh bright red, sliced, boned and trimmed •Fat cover less than 10mm •113g portions •Or cut as per customer's requirements.	KG	70
14	1	Striploin Steaks	•Produced from beef less than 30 months. •Beef steaks cut from the striploin •Fresh bright red, sliced, boned and trimmed •Fat cover less than 10mm •170g portions •Or cut as per customer's requirements.	KG	70
15	1	Striploin Steaks	•Produced from beef less than 30 months. •Beef steaks cut from the striploin •Fresh bright red, sliced, boned and trimmed •Fat cover less than 10mm •226g portions •Or cut as per customer's requirements.	KG	70
16	1	Beef Striploin Roast	•Produced from beef less than 30 months. •Any gristle caps cartilage & inter-costal muscle will be removed. •Bone out and bevelled to 8mm. •Lengths of the tail to exceed no more than 2.5cm past the eye of loin • Or cut as per customer's requirements.	KG	250
17	1	Beef Round Steak in Julienne/Strips/Beef Stroganoff 95/100vl	•Produced from beef less than 30 months. •Beef strips cut from the round. •95%/100% visual lean. •Fresh, bright red in colour. •Sliced into strips 5cm x 1cm evenly stripped. •All bone cartilage, glands sinew and grizzle removed. •Or cut as customer's requirements.	KG	75
18	1	Beef Top Rib (Housekeepers cut)	•Produced from beef less than 30 months. •Cut from single muscle LMC. •Fat bevelled to 10mm. •Any gristle caps cartilage & inter-costal muscle will be removed. •Min weight 2.5kg. •Rolled and tied. •Or cut as per customer's requirements.	KG	60
19	1	Braising Steak (Eye of the Round Braising Steak)	•Produced from beef less than 30 months. •Cut from the eye of the round. •No more than 10mm of fat. •Trimmed off any cartilaginous grizzle and large blood vessels. •170g portions. •Or cut as per customer's requirements.	KG	70
20	1	Diced Chuck Steak 95/100vl	•Produced from beef less than 30 months. •Cut from the shoulder. •Bright red in colour, firm texture and odourless. •95% or 100% visual lean. •All bone cartilage, glands sinew and grizzle removed. •No preservative or artificial colouring. •Evenly diced 3cm x 3cm. •Or cut as per customer's requirements.	KG	120
22	1	Halal Diced Beef 95/100vl	•As per Halal guidelines. •Produced from beef less than 30 months. •Cut from the shoulder. •Bright red in colour, firm texture and odourless. •95%/100% visual lean. •All bone cartilage, glands, sinew and grizzle removed. •No preservative or artificial colouring. •Evenly diced 3cm x 3cm •Or cut as per customer's requirements.	KG	150
23	1	Halal Round Mince 95/100vl	•As per Halal guidelines. •Produced from beef less than 30 months. •Prepared from round beef. •Beef no greater than 14 days from kill date. •All bone cartilage, large blood vessels, glands, sinew and grizzle removed. •Meat with dark discolouration removed. •Meat to be minced maximum twice. •95% - 100% Visual lean. •No preservative or artificial colouring.	KG	150

Product No	Lot No	Product Description	Specification	Current unit of measure	Quantity of Units approx
27	1	Beef Fillet 170g	•Produced from beef less than 30 months. •Cut from beef fillet. •Prepared from long fillet. •High quality and tender trimmed. •Silver skin removed, chain removed. •Cut as per customer's requirements.	KG	100
28	1	Beef Fillet 142g	•Produced from beef less than 30 months. •Cut from beef fillet. •Prepared from long fillet. •High quality and tender trimmed. •Silver skin removed, chain removed. •Cut as per customer's requirements.	KG	100
29	1	Chuck/Braising Steak	•Produced from beef less than 30 months. •Cut from the chuck (shoulder). •All bone, cartilage, glands, sinew and grizzle removed. •95% visual lean. •Cut as per customer's requirements.	KG	40
30	1	Diced Beef Stewing 85vl	•Produced from beef less than 30 months. •Bright red in colour, firm texture & odourless. •Prepared from any part of the carcass except shin and heel. •85% visual lean. •Surface and excess fat will be trimmed. •All bone, cartilage, glands, sinew and grizzle removed. •Evenly diced 3cmx3cm. •Or cut as per customer's requirements.	KG	120
31	1	Centre Loin Lamb Chops	•Produced from lamb of between 9 - 12 months. •Chops are cut from the centre loin. •The chop to be well trimmed. •Extended fat not to exceed 5mm. •Weight min 141g •Or cut as per the customers requirements.	KG	40
32	1	Lamb Diced (off the shoulder) 95vl	•Produced from lamb of between 9 - 12 months. •Cut from forequarter (shoulder) lamb. •All bone cartilages, large blood vessels, glands and meat with dark discolouration to be removed. •95% visual lean. •All grizzle and sinew removed. •Dice Size 2cmx2cmx2cm / 4cmx4cmx4cm •Or cut as per the customers requirements	KG	120
33	1	Lamb Leg Boned & Rolled	•Produced from lamb of between 9 - 12 months. •Side Loin on. •Rolled and tied to facilitate carving. Without lap. •The legs weight between 1.36-2.5kg. •Or cut as per the customers requirements	KG	100
34	1	Lamb Leg Diced 95vl	•Produced from lamb of between 9 - 12 months. •Cut from lamb leg only. •All bone cartilages, large blood vessels, glands and meat with dark discolouration to be removed. •95% visual lean. •All grizzle and sinew removed. •Dice Size 2cmx2cmx2cm / 4cmx4cmx4cm •Or cut as per the customers requirements	KG	120
35	1	Lamb Liver Unsliced	•Produced from lamb of between 9 - 12 months. •Unsliced as per the customers requirements. •To be reddish wine colour. •Be free from discolouration, from fluke or any other disease, very fresh.	KG	12
36	1	Lamb Liver Sliced	•Produced from lamb of 9-12 months. •Sliced as per the customers requirements. •To be reddish wine colour. •Be free from discolouration, from fluke or any other disease, very fresh.	KG	12
37	1	Minced Lamb 95vl	•Produced from lamb of between 9 - 12 months. •The minced lamb to be taken from the shoulder cuts. •95% visual lean. •Free from blood clots and grizzle. •Meat to be minced maximum twice.	KG	35
38	1	Gigot/Shoulder Lamb Chops	•Produced from lamb of between 9 - 12 months. •Chops are to be taken from the shoulder. •Chop to be well trimmed. •External fat not to exceed 5mm. •Weight min 141g •As per the customers requirements.	KG	40
39	1	Lamb Leg On The Bone	•Produced from lamb of between 9 - 12 months. •Cut below cod fat to base of tail passing at approx 20mm below the round of the aitch bone. •No lap, chump off. •The legs weight between 1.8kg -3.17kg. •Or cut as per customer's requirements.	KG	200

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40	1	Lamb Shank	•Produced from lamb of between 9 - 12 months. •Cut from the forequarter. •Weight min 280g. •Or cut as per the customer's requirements.	KG	50
41	1	Lamb Steak	•Produced from lamb of between 9 - 12 months. •Trimmed lamb leg. •Cut into steaks. •Sizes 170g portions. •Or cut as per the customer's requirements.	KG	40
43	1	Lamb Shoulder Boned & Rolled	•Produced from lamb of between 9 - 12 months. •Shoulder to be boneless, fully defatted. •Re-shaped and rolled. •Outer fat to be bevelled to 10mm. •Cut as per customer's requirements.	KG	120
44	1	Lamb Leg Boned & Rolled (Halal)	•As per Halal guidelines. •Produced from lamb of between 9 - 12 months. •Fully boneless/tunnel boned. •Side Loin on. •Rolled and tied to facilitate carving. Without lap. •The legs weight between 1.36-2.5kg. •Or cut as per the customers requirements	KG	120
45	1	Lamb Diced (off the shoulder(Halal) 95vl	•As per Halal guidelines •Produced from lamb of between 9 - 12 months. •Cut from forequarter lamb. •All bone cartilages, large blood vessels, glands and meat with dark discolouration to be removed. •95% visual lean. •All grizzle and sinew removed. •Dice Size 2cmx2cmx2cm / 4cmx4cmx4cm •Or cut as per the customer's requirements	KG	40
46	1	Lamb Cutlets Halal	•As per Halal guidelines. •Produced from lamb of between 9 - 12 months. •Chops are cut from the centre loin. •Chops to be well trimmed. •Extended fat not to exceed 5mm. •Weight min 141g. •Or cut as per the customer's requirements.	KG	1000
47	1	Minced Lamb Halal 95vl	•Produced from lamb of between 9 - 12 months. •Mince lamb to be taken from the shoulder cuts. •95% visual lean. •Free from blood clots and grizzle. •Meat to be minced max twice. •To be delivered within 24 hours of being minced. •Cut as per customer's requirement.	KG	55
48	1	Beef Roast	•Steer or heifer meat prepared from forequarter, lower shoulder, brisket cut. •Boned rolled trimmed, may be requested to be netted/tied. •Available in various kg portion weights. •To be vacuum packed or packed into food gradeable packaging and sealed.	KG	200
49	1	Beef Steak	•Steer or heifer meat, striploin steak, 150g, minimum 95% vl (cut from rump fingers no strip end). •Sliced, boned, trimmed, fat covering less than 10mm. •Available in various pack sizes, vacuum packed.	KG	40
50	1	Beef Steak	•Steer or heifer meat, braising steak, prepared from hindquarter, round, (170-227g approx). •Boneless, trimmed, fat cover less than 10mm. •Available in various pack sizes, to be vacuum packed or packed into food gradeable packaging and sealed.	KG	50
51	1	Beef Pieces - StirFry Mix	•Beef Strips, prepared from forequarter, no shin and/or heel trimmings. •Minimum 85-90% vl, diced into 13-31 mm in diameter •To be vacuum packed or packed into food gradeable packaging and sealed.	KG	100
52	1	Beef Pieces - Strognoff Mix	•Diced beef, prepared from hindquarter. •Minimum 95-100% vl, diced into 13-31 mm in diameter, •To be vacuum packed or packed into food gradeable packaging and sealed.	KG	120
53	1	Beef Pieces	•Steer of heifer meat, diced beef, prepared from hindquarter, topside/silverside. •Minimum 95-100% vl, diced into 4x4cm in diameter, •To be vacuum packed or packed into food gradeable packaging and sealed.	KG	150
54	1	Lamb Shank	•Produced from lamb of between 9-12 months. •Lamb shank, prepared from hindquarter, bone in, ca. 225-260g. • Trimmed, external fat not to exceed 4mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	90
55	1	Lamb Chops/Steaks	•Prepared from leg from hindquarter, lap removed, bone in, trimmed & external fat cover not to exceed 4mm. •Portioned weight between 200-230gs (7-8oz) approx. •Available in various pack sizes. •To be vacuum packed or packed into food gradeable packaging and sealed.	KG	10125

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56	1	Lamb Pieces	•Diced, prepared from fore/hindquarter, leg & shoulder 50/50 mix. •Minimum 85-90%vl. •Diced to 18-32 mm in diameter. •Boneless, cartilage and gristle removed. •To be vacuum packed or packed into food gradeable packaging and sealed.	KG	120
57	1	Lamb Pieces	•Diced, prepared from forequarter, shoulder. •Minimum 90-95%vl. •Diced to 18-32 mm in diameter. •Boneless, cartilage and gristle removed. •To be vacuum packed or packed into food gradeable packaging and sealed.	KG	120
58	1	Lamb Pieces	•Diced, prepared from hindquarter, topside, leg. •Minimum 95-100%vl. •Diced to 4x4 cm in diameter. •Boneless, cartilage and gristle removed.. •To be vacuum packed or packed into food gradeable packaging and sealed.	KG	120
59	1	Lamb Liver	•Liver, sliced, red wine colour. •Available in various pack sizes. •To be vacuum packed or packed into food gradeable packaging and sealed.	KG	12
60	1	Lamb Pieces	•Shoulder, prepared from hindquarter, boneless. •Minimum 90% vl, trimmed, gristle removed and fat cover not to exceed 4mm. •Approx 4cmx4cm •To be vacuum packed or packed into food gradeable packaging and sealed.	KG	120
61	1	Bacon Gammon Boned and Rolled	•Boned out. Loose hock meat removed. •Rolled, netted and tied. •No more than 7mm of fat and rind cover. •Vac packed. •Finished weight 10kg. •No more than 12% retained cure. •Or cut to customer's requirement.	KG	50
62	1	Bacon Gammon Quarters	•Cut from the loin. •Rindless and boneless. •Any heavy fat and grizzle removed. •Fat bevelled to 4mm. •Finished weight not to exceed 2kg. •Quarter. •Or cut to customer's requirement	KG	50
63	1	Bacon Gammon Steaks (uncooked)	•Cut from the loin. •Rindless and boneless. •Any heavy fat and grizzle removed. •Fat bevelled to 4mm. •Or cut to customer's requirements.	KG	25
64		Loin of Bacon Rindless	•Oyster-less, rindless. •Narrow, no more than 19/20 mm laid flat. •No more than 5mm of fat cover. •Vac Packed. Finished weight not to exceed 6kg. •No more than 12% retained cure. •Or cut to customer's requirement	KG	120
65	1	Back Rasher Rindless	•Sliced rindless back. •Narrow, no more than 19/20 mm laid flat. •No more than 5mm of fat cover. •Packed in 2.27kg vac-packed units. •No more than 12% retained cure. •Or cut as per customer's requirements.	KG	50
66	1	Streaky Rashers Pale Rind On	•Sliced rind on streaky. •No more than 7mm of fat and rind cover. •No more than 18/20 rashers to the 454 g. •Packed in 2.27kg vac-packed units. •No more than 12% retained cure. •Or cut as per customer's requirements.	KG	100
67	1	Bacon Ribs	•Bacon ribs. •Cut from middle loin. •Free from blemishes and internal tissue, cured. •Cut to customer's requirements.	KG	40
68	1	Pork Spare Ribs	•Cut from the belly. •Bone in. •Rindless. •Fat cover not to exceed 15mm. •Plain or marinated.	KG	150
69	1	Loin Pork Chops Boneless	•Cut from loin, boneless. •Oyster and side loin removed, trimmed to a maximum fat covering of no more than 5mm. •Cut to customer's requirements.	KG	100

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70	1	Pork Loin Rolled & Stuffed	•Pork loin boned & rolled. •Stuffed. •Rindless. •Fat bevelled to 2-3mm. •Free from bruising. •Free from excess fat. •Cut to customer's requirements.	KG	30
71	1	Pork Leg Boned & Rolled	•Pork leg, square cut across. •No more than 7mm of fat and rind cover. •Boned, rolled, netted and tied, rind on. •Min weight 2.5kg, or cut to customer's requirements.	KG	25
72	1	Pork Loin Flat	•Pork loin boned. •Rindless, fat bevelled to 2-3mm •Free from bruising, free from excess fat. •Cut to customer's requirement.	KG	100
73	1	Pork Leg Diced 95vl	•Pork leg diced. •95% vl •Free from grizzle and fat. •Evenly cut 3cm x 3cm x 3cm. •Or cut as per customer's requirement.	KG	70
74	1	Pork Minced 95vl	•Pork oyster, trimmed to 95% vl. •Free from blood clots & grizzle. •Meat to be minced max twice.	KG	35
75	1	Cocktail Pork Sausages	•Hand linked. •Minimum meat content 60%. •Max added water content 15%. •Pork sausage containing protein compounds or mechanically recovered meat will be deemed to be unacceptable. •Must be uniform in size.	KG	12
76	1	Pork Sausage Jumbo	•8 to 454 g, cut/hand link •Minimum meat content 60%. •Pork sausage containing protein compounds or mechanically recovered meat will be deemed to be unacceptable. •Must be uniform in size.	KG	20
77	1	Pork Sausage Meat	•Sausage meat. •Minimum meat content 60%. •Max added water content 15%. •Pork sausage containing protein compounds or mechanically recovered meat will be deemed to be unacceptable.	KG	15
78	1	Pork Sausage	•16's to 454 g units, cut. •Minimum meat content 60%. •Pork sausage containing protein compounds or mechanically recovered meat will be deemed to be unacceptable. •Cut or hand linked as per customer requirements •Must be uniform in size.	KG	50
79	1	Black Chubb Sliced	•Containing flour, blood or dried blood. •Boneless bacon, spices, seasonings and permitted preservatives. •Not to contain protein compounds, rind, emulsions or mechanically recovered meat. •Sliced, or as per customer's requirements. •Meat content 60%.	KG	20
80	1	White Chubb Sliced	•Containing flour, boneless bacon, spices, seasonings and permitted preservatives. •Not to contain protein compounds, rind, emulsions or mechanically recovered meat. •Sliced, or as per customer's requirements. •Meat content 60%.	KG	12
81	1	Black Chubb	•1KG •Containing flour, blood or dried blood, boneless bacon, spices, seasonings and permitted preservatives. •Not to contain protein compounds, rind, emulsions or mechanically recovered meat. •Meat content 60%.	KG	40
83	1	White Chubb	•196-200g •Containing flour, boneless bacon, spices, seasonings and permitted preservatives. •Not to contain protein compounds, rind, emulsions or mechanically recovered meat. •Sliced, or as per customer's requirements. •Meat content 60%.	KG	25

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84	1	Gluten Free Sausages	•Gluten free. •16's to 454 g units. •Minimum meat content 60%. •Pork sausage containing protein compounds or mechanically recovered meat will be deemed to be unacceptable. •Must be uniform in size.	KG	12
85	1	Pork Sausages Skinless	•Skinless, 8's to 454 g units. •Minimum meat content 60%. •Pork sausage containing protein compounds or mechanically recovered meat will be deemed to be unacceptable. •Must be uniform in size.	KG	20
86	1	Cooked Ham Unsliced	•Pork leg is boned & trimmed. •Skin removed and cured. •Fat cover no greater than 5mm. •Ham is fully cooked.	KG	20
87	1	Cooked Ham Sliced	•Pork leg is boned & trimmed. •Skin removed and cured. •Fat cover no greater than 5mm. •Ham is fully cooked and sliced.	KG	40
88	1	Pork Diced (Off The Shoulder) 95/100vl	•Pork oyster trimmed 95% - 100% visual lean. •Free from grizzle and fat. •Evenly diced 3cmx3cm. •Or cut as per customer's requirement.	KG	100
89	1	Pork Loin Boned and Rolled	•Pork loin boned and rolled. •Rindless. Fat bevelled to 2-3cm. •Free from bruising, free from excess fat. •Cut as per the customer's requirements.	KG	100
90	1	Whole Glazed Honey Roasted Ham (Cooked Meats)	•leg is boned and trimmed. •Skin removed and cured. •Netted and clipped. •Ham is fully cooked. •Coated in honey and mustard.	KG	50
91	1	Rashers - Middle (Rind Off)	•Sliced rindless on back. •Exclusive of all oyster and wide/collar rashers. •Approx 12 rashers to the 454g. •Narrow, no more than 19/20 cm laid flat. •No more than 7mm of fat and rind cover. •No more than 12% retained cure. •Must be of even thickness. •Packed in 2.27kg vac pack units.	KG	50
92	1	Gammon Smoked	•Boned out. Loose hock meat removed. •Rolled, netted and tied. •No more than 7mm of fat and rind cover. •Whole or cut per location specification. •Finished weight 2.5kg. •Vac packed. •No more than 12% retained cure. •Smoked.	KG	50
93	1	Rashers -Smoked (Rind Off)	•Sliced rindless back. •Exclusive of all oyster and wide/collar rashers. •Narrow, no more than 19/20cm laid flat. •No more than 7mm of fat and rind cover. •No more than 12% retained cure. •Must be even thickness. •Packed in 2.27kg vac pack units.	KG	25
94	1	Pork Strips 95/100vl	•Pork oyster trimmed 95% - 100% visual lean. •Free from grizzle and fat. •Evenly cut 5cm x 1cm. •Or cut as per customer's requirement.	KG	120
95	1	Back/Loin Of Bacon Smoked Rindless	•Oyster-less, rindless, slipper removed. •Smoked. •Narrow, no more than 19/20 cm laid flat. •No more than 5mm of fat and rind cover. •Finished weight not to exceed 6kg. •Vac packed. •No more than 12% retained cure. •Or cut as per customer's requirements.	KG	70
96	1	Pork Steaks/Fillets 95/100vl	•Pork steaks. •Trimmed 95-100% visual lean. •Cut from pork loin. •Chain on, all heavy fat and grizzle removed. •Cut as per customer's requirements.	KG	30
97	1	Bacon Diced 95/100vl	•Bacon oyster trimmed 95-100% visual lean. •Free from grizzle and fat. •Evenly diced 3cmx3cm. •No more than 12% retained cure. •Or cut as per the customer's requirements.	KG	30

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98	1	Bacon Lardons	•Bacon trimmed 95-100% visual lean. •Free from grizzle and fat. •Evenly diced .5cm x 1.5cm. •No more than 12% retained cure. •Or cut as per the customer's requirements.	KG	40
99	1	Smoked Bacon Lardons	•Bacon trimmed 95-100% visual lean. •Free from grizzle and fat. •Evenly diced .5cm x 1.5cm. •No more than 12% retained cure. •Or cut as per the customer's requirements.	KG	40
100	1	Pork Escalope	•Pork loin trimmed 95% - 100% visual lean. •Free from grizzle and fat. •Evenly sliced, battoned to 5mm thick •Or cut as per customer's requirement.	KG	70
101	1	Back Rasher Rind On	•Sliced rind on. •Narrow, no more than 19/20 mm laid flat. •No more than 5mm of fat cover. •Packed in 2.27kg vac-packed units. •No more than 12% retained cure. •Or cut as per customer's requirements.	KG	40
102	1	Belly Pork	•Cut from the belly. •Bone in. •Rind on. •Fat cover not to exceed 15mm. •Plain or marinated.	KG	50
103	1	Lamb Rack Cap Off	•Produced from lamb of between 9 - 12 months. •Racks are cut from the centre loin. •The rack to be well trimmed. Chime bone removed •Extended fat not to exceed 5mm. •Weight min 650g •Or cut as per the customers requirements.	KG	100
104	1	Chicken Fillet - Fresh	•Produced from chicken of Irish origin. •Wing bone removed, 170g. • Skinless, external fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	1000
105	1	Chicken Fillet - Fresh	•Produced from chicken of Irish origin. •Wing bone removed, 200g. • Skinless, external fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	120
106	1	Chicken Supreme - Fresh	•Produced from chicken of Irish origin. •Wing bone on, 220g. • Skin on, external fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	120
107	1	Chicken Supreme - Fresh	•Produced from chicken of Irish origin. •Wing bone on, 200g. • Skin on, external fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	120
108	1	Diced Chicken Fillet - fresh	•Produced from chicken of Irish origin. • Diced Breast meat 3cm x3cm • Skinless, fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	100
109	1	Chicken Strogonoff	•Produced from chicken of Irish origin. • Diced fillet meat 1cm x3cm • Skinless, fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	70
110	1	Diced Chicken Thighs - fresh	•Produced from chicken of Irish origin. • Diced thigh meat 3cm x3cm • Skinless, fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	100
111	1	Chicken Wings - Fresh	•Produced from chicken of Irish origin. •3 joint . • Skin on, external fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	50
112	1	Chicken Wings - Fresh	•Produced from chicken of Irish origin. • .Wing tips off • Skin on, external fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	50

Product No	Lot No	Product Description	Specification	Current unit of measure	Quantity of Units approx
113	1	Chicken Wings - Fresh	•Produced from chicken of Irish origin. •mids & primes . • Skin on, external fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	50
114	1	Chicken Drum stick - Fresh	•Produced from chicken of Irish origin. •On the bone . • Skin on, external fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	50
115	1	Chicken Legs	•Produced from chicken of Irish origin. •On the bone . • Skin on, external fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	50
116	1	Chicken Thighs - Fresh	•Produced from chicken of Irish origin. •On the bone . • Skin on, external fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	70
117	1	Chicken Thighs - Fresh	•Produced from chicken of Irish origin. •Off the bone . • Skin off, external fat not to exceed 2mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	KG	70
118	1	Beef Fillet - Whole	•Produced from beef less than 30 months. •Cut from beef fillet. •Prepared from long fillet. •High quality and tender trimmed. •Silver skin removed, chain removed. •Cut as per customer's requirements.	KG	100
119	1	Beef Fillet - Whole	•Produced from beef less than 30 months. •Whole beef fillet. 3-3.5kg •Chain on. •High quality and tender trimmed. •Cut as per customer's requirements.	KG	100
120	1	Duck Breast	- Produced from duck of Irish origin. •Wing bone removed, 200g. • Skin on, external fat not to exceed 3mm. •Available in various pack sizes, vacuum packed or packed into food gradeable packaging and sealed.	200g	