

Offal

Offal – CPV 15114000-0

This document advises contractors of the Standards that they should consider applying when supplying Offal to the Authority.

The contractor should take account of the General Requirements Quality Standards for Public Sector Food in England.

Contents

- 1 Description
- 2 Standards
- 3 Preparation/Production
- 4 Packaging



Offal

Offal – CPV 15114000-0

1 Description

This Standard applies to the selected range of offal as detailed in the Food Supply Commodity List specified in the contract. Reference literature defining the types of offal and describing the Quality Standard is as follows

- a) UK The Meat Buyers Guide (MBG) currently 4th edition
- b) The Australian Meat and Livestock Corporation Handbook of Australian Meat
- c) New Zealand Meat Producers Board – Meat Guide
- d) English Beef & Lamb Executive (EBLEX) Meat Purchasing Guide for Beef and Lamb
- e) British Pig Executive (BPEx) Quality Standard Manual for Pork

2 Standards

- 2.1 The procurement of offal from other eligible third countries, i.e. permitted by the EU, shall be subject to prior approval by the Authority. In these circumstances information in the form of EU recognised industry guides, handbooks, manuals or other documentation shall be made available in English to the Authority.
- 2.2 The supplies of offal shall originate from sources participating in recognised national and international Assurance Schemes.

3 Preparation/Production

- 3.1 The offal shall be consistent with good commercial trade standards as supplied to the catering industry and comply with the detailed requirements below.
- 3.2 Offal shall be prepared and blast frozen in accordance with best commercial practice. Offal prepared and packed in the UK from imported frozen meat shall be maintained in a frozen state during storage, cutting, packing and delivery.
- 3.3 All offal shall be free from any abnormalities, off-odours, rancidity, desiccation or evidence of defrosting and refreezing,
- 3.4 Offal shall be supplied vacuum packed or individually polythene wrapped. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from “freezer burn”, possible contamination and physical damage.
- 3.5 The production method should include detection methods to eliminate or reduce the risk of foreign body contamination to a minimum.

Offal

Offal – CPV 15114000-0

- 3.6 The presentation of the finished pack shall be consistent with trade standards for the product range. Where practicable offal should be individually wrapped. When a product has not been individually wrapped, the bulk pack shall not exceed 6.4 kg in weight.
 - 3.7 Finished Product: all offal shall be of a good, bright, natural colour. Lamb's kidneys and lamb's liver shall be packed free from fat, have a normal appearance with colour and texture consistent with a product derived from a healthy animal.
- 4.2 All products shall be supplied in outer packaging of a standard that will ensure that the contents are protected sufficiently to withstand multiple handling and maintain the storage life of the contents under refrigerated conditions.
 - 4.3 The products shall be labelled with normal commercial markings and in accordance with the Food Labelling Regulations.

4 Packaging

- 4.1 Offal shall be supplied vacuum packed or individually polythene wrapped. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. All materials and articles used in the production and packaging of the product shall conform to the relevant Food Regulations covering food contact materials. The primary packaging shall be of a grade that adequately protects the contents from possible contamination and physical damage including "freezer burn".