

Shsaan

Halal Beef Product Range Specifications





Traditional Family Values
and High Quality English Beef

Our Commitment to Quality

Established in 1930, Alec Jarrett are specialist beef processors.

Our single species site is situated in the heart of prime agricultural countryside in the centre of the West Country, an idyllic location for the procurement of high quality livestock.

Through a carefully maintained relationship between the livestock department, farmers and farm producer groups, we can guarantee that we are sourcing cattle that meet a very high standard of quality and are fully traceable from farm to fork.

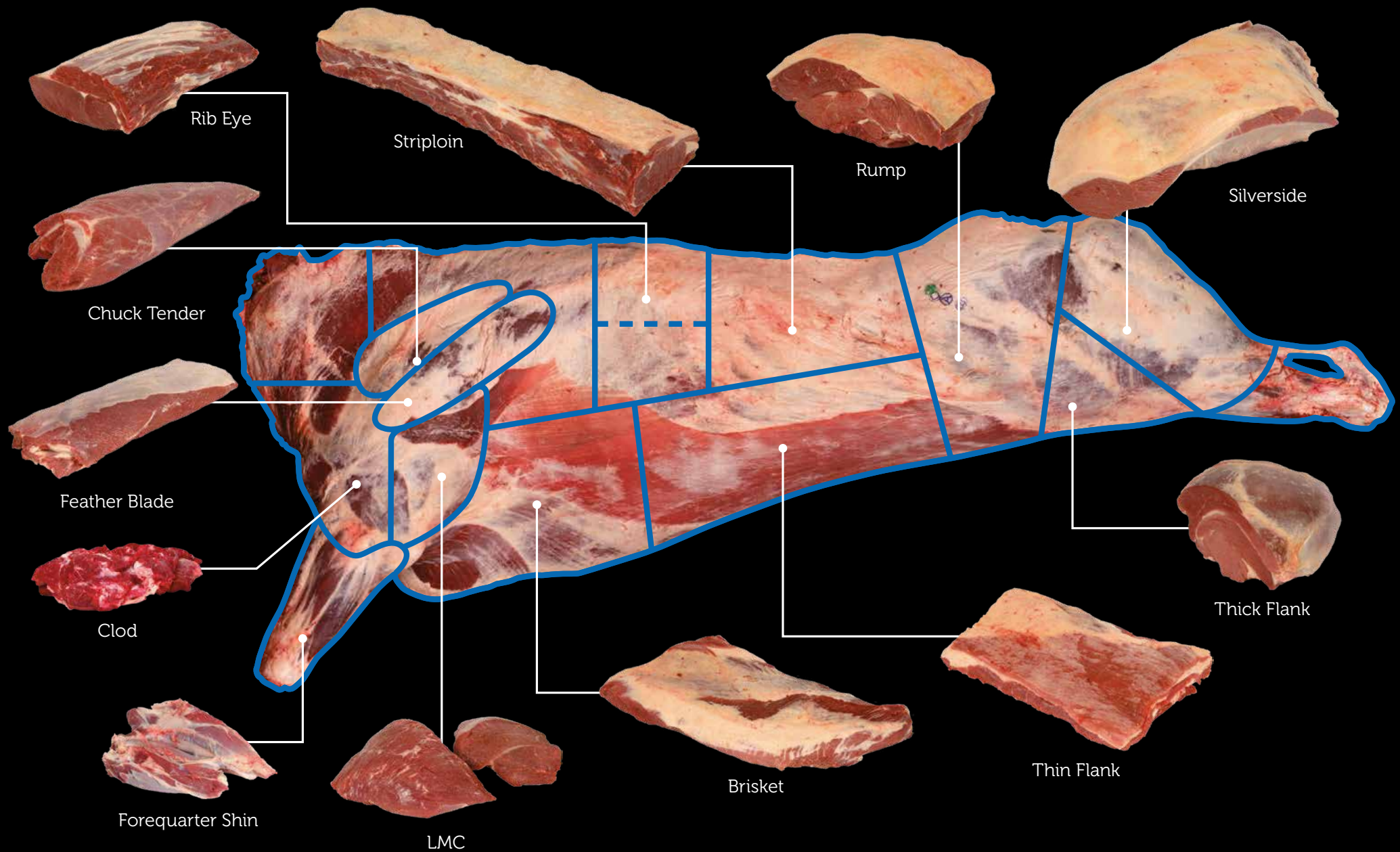
We operate to the highest standards of animal welfare and husbandry, and this, allied to our strict selection and manufacturing policies, ensures we provide our customers with beef of outstanding quality.



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Beef Carcase Breakdown



Bone-In Cuts

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Loin and Fillet



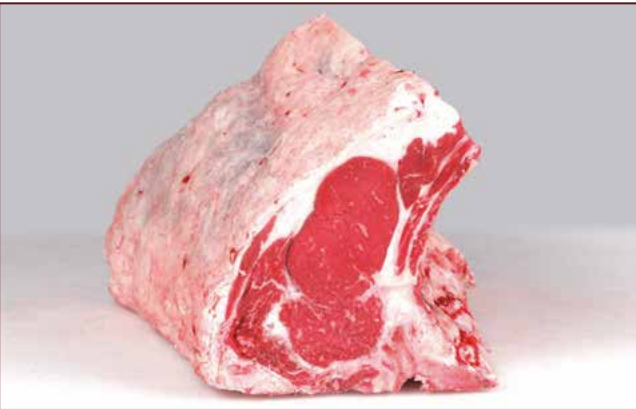
Description: Sirloin and whole fillet (bone-in).

T-bone End



Description: Four vertebrae T-bone section.

Fore Rib



Description: Fore rib on the bone.

Short Ribs



Description: Prepared from the Jacob's ladder with excess fat and gristle removed.

All primal cuts are sold with a 42 day shelf life.

Boneless Cuts

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Topside



Description: Whole topside.

Topside – PAD



Description: Topside fully trimmed (without gracilis).

Silverside



Description: Whole silverside and salmon cut.

Silverside Flat



Description: Silverside without salmon cut.

Knuckle



Description: Knuckle (Thick Flank).

**All primal cuts are
sold with
a 42 day shelf life.**

Boneless Cuts

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Rump



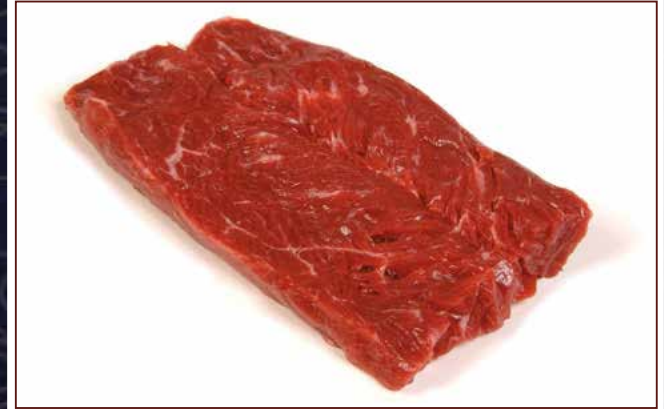
Description: This rump contains no rump tail.

Rump Tail – PAD



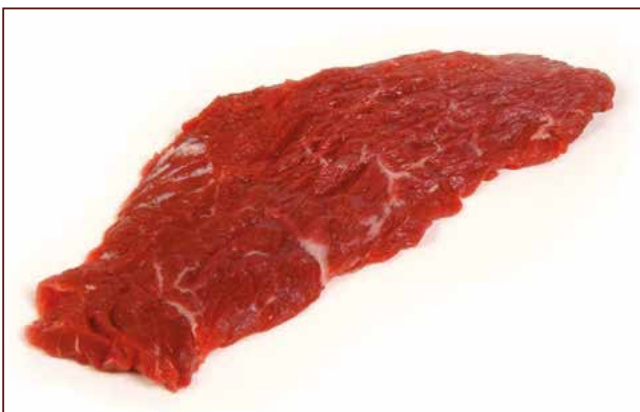
Description: Fully trimmed rump tail.

Onglet



Description: Onglet (body skirt).

Bavette



Description: Bavette (flank skirt).

Heel



Description: Heel muscle fully trimmed.

**All primal cuts are
sold with
a 42 day shelf life.**

Boneless Cuts

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Fillet



Description: Whole fillet with chain.

Fillet ex-chain



Description: Whole fillet without chain.

Chuck



Description: Chuck.

Rib Eye



Description: The eye muscle is removed from the fore rib.

Shin



Description: Boneless shin.

Striploin



Description: Striploin.

Dice, Mince and Trim

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Dice



Description: Dice prepared to 95% visual lean. Available in 2.5kg and 5kg thermoformed packs with a 21 day shelf life..

Mince



Description: 85% visual lean and 95% visual lean mince. Available in 1kg, 2.5kg and 5kg thermoformed packs with a 10 day shelf life.

85% VL Trim



Description: 85% visual lean muscle/ trimmings.

95% VL Trim

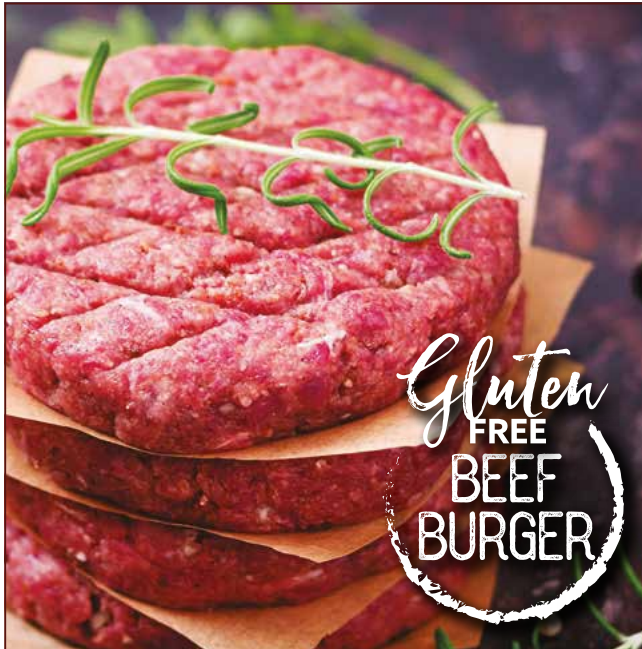


Description: 95% visual lean muscle/ trimmings.

Burgers

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Gluten Free Beef Burger

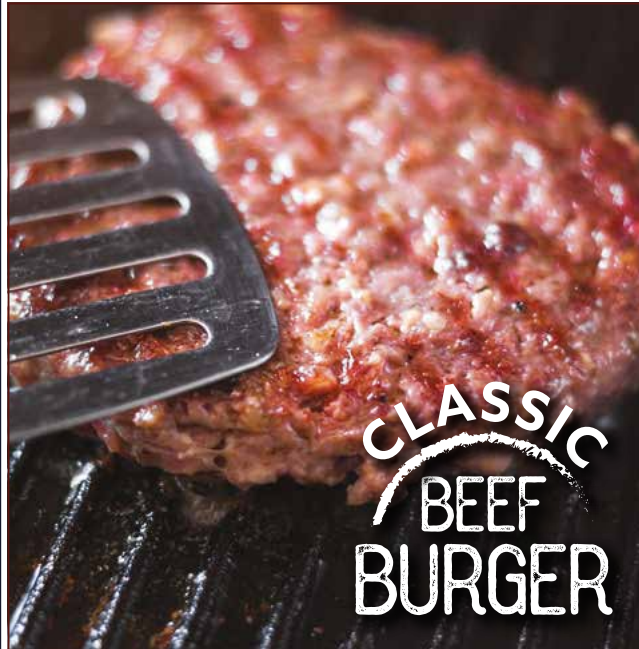


Our Gluten Free Burger offers a high quality finished product, obviously suited to people with a dietary requirement.

The ingredients are strictly managed in production to guarantee no cross-contamination of other ingredients.

Our Gluten Free Burger emphasis is on quality, so this product contains a minimum of 80% high quality British beef.

Classic Beef Burger



Our development team had immense pleasure in creating each burger in our range.

Our Classic Beef Burger was the most interesting, as with other types, this burger contains a high Beef content with a delicious juicy flavour once cooked. Our team calls this burger 'THE 1'.

Gourmet Beef Burger



Our Gourmet Beef Burger is a high meat content burger, with 94% beef and the simple addition of salt and pepper to further enhance the flavour.

Available in a range of different portion weights to suit the diet of adults and children.	Weight	Quantity per box
	113g	48
	170g	36
	200g	30

Available fresh with a 10 day shelf life or frozen with a 12 month shelf life.

Quality Assurance

Quality Assurance is an extremely important area of the company. From our farmer suppliers being members of associated quality schemes via Red Tractor approved hauliers to our BRC approved site where we operate high quality management systems.

Our quality and technical systems throughout the plant are paramount in guaranteeing the quality, consistency and provenance of our products.

These systems cover all aspects of product quality and integrity along with ensuring all legal requirements are in place.

Our BRC accreditation ensures that our high standards are maintained at all times we operate a Food Safety and Quality Management System based on the BRC Global Standard. Our site is currently operating to AA grade standard. An important part of the Quality Management System is HACCP which is operated throughout the factory.

Our site is independently inspected each year and is accredited to the Red Tractor Meat Processing Assurance Standard.

We have full back to farm traceability and for Halal Slaughter, the animals are pre-stunned halal by captive bolt.



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