

**Frozen 5Kg Smoked Bacon Offcuts
Product Specification**

Product : Frozen 5Kg Smoked Bacon Offcuts
(Cured in House)

Product Frozen 5Kg Smoked Bacon Offcuts			
Legal Sub title	Frozen 5kg Smoked Bacon Offcuts		
Issue Number	2.02	Issue Date	08-08-22
Weight	5.0 Kg		
Manufactured /Processed By			
Address		EC Number	UK
Product Description	Smoked bacon offcuts made from pork backs. Sliced and thermoformed packed ,boxed and dispatched .		
Slice Thickness	Variable		
Raw Material	The raw material complies with Broadland Hams strict buying specification .The Pork used are from animals that are bred, fattened ,transported ,and slaughtered to all relevant E.U legislation. Where possible local supplier's are used to maintain the quality of the finished product .		
Taste	After Cooking : slightly salty , bacon taste		
Texture	After cooking : Firm ,Moist,Slightly Fibrous.		
Smell	After cooking : bacon		
Appearance	After slicing : Bacon pieces ,red and pink in colour with white fat. After cooking : Bacon pieces in shape ,pink in colour .		
Ingredients List	Pork (88%) ,Water, Salt , Preservatives (E250 E252)		
GMO and Allergen info	Allergen and GMO free	Not suitable for vegetarians	

Frozen Shelf-life from pack date unopened Maximum stored at – 18c	365 days	
Maximum Frozen Storage Conditions	-18.0C	
Minimum Frozen Storage Conditions	--12.0C	
Storage once Defrosted	< 4.0`c	Use within 3 Days Of Opening

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Nutritional information					
Energy	896 kJ /214 kcal		Note **Nutritional information is subject to change without notice		
Fat	8.2 g				
Saturates	2.8 g				
Carbohydrate	2.0 g				
Sugars	2.0 g				
Protein	30.9 g				
Salt	3.0 g				
Nutritional Per 100g	ENERGY	FAT	SATURATES	SUGAR	SALT
	896Kj 214Kcal	8.2g	1.4g	0.7g	3.0g
	11%	12%	14%	2.0%	50%

Allergen Information					
Product Free From	Yes	No	Product Free From	Yes	No
Peanuts and derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>	Maize & derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>
Tree Nuts and derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>	Mustard & derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>
Milk & derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>	Fish & derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>
Celery & derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>	Mollusc & derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>
Lupin & derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>	Sesame & derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>
Crustacean & derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>	Yeast & derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>
All bovine products	✓ <input type="checkbox"/>	<input type="checkbox"/>	Garlic & derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>
Animal products	<input type="checkbox"/>	✓ <input type="checkbox"/>	Artificial Preservatives	<input type="checkbox"/>	✓ <input type="checkbox"/>
Gluten- Dextrose From Wheat	✓ <input type="checkbox"/>	<input type="checkbox"/>	Artificial Colourings	✓ <input type="checkbox"/>	<input type="checkbox"/>
Egg and derivatives	✓ <input type="checkbox"/>	<input type="checkbox"/>	Artificial Flavourings	✓ <input type="checkbox"/>	<input type="checkbox"/>
Azo colours	✓ <input type="checkbox"/>	<input type="checkbox"/>	Artificial Sweeteners	✓ <input type="checkbox"/>	<input type="checkbox"/>

Microbiological Standards					
Test	Target	Unacceptable	Metal detection		
Tvc	<100	>10000	Ferrous	Bacon Offcuts	4.0
Entrobacteriaceae	<10	>1000		Non Ferrous	Bacon Offcuts
			Bacon Offcuts		4.5
E. coli	<10	>10	Stainless	Bacon Offcuts	5.0
				Bacon Offcuts	4.0
Staph. Aureus	<20	>100	Metal detection frequency		
Listeria spp.	Absent in 25g	Present	During production run		
Salmonella spp.	Absent in 25g	Present			
Cl. perfringens	<10	>10			

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Packaging					
Packaging Description		Material	Recyclable	Dimensions	Weight
Primary	Vacuum Pouch	PE	Yes	520 x 360 mm	24 g
Secondary	Plastic Liner	Blue PE	Yes	1200 x 1000 x 1000 mm	286g
	Self Adhesive Label	Paper	No	70 x 110 mm	<1g
Tertiary	Cardboard Box	Cardboard	Yes	1200 x 500 x 600 mm	5Kg
	Pallet Wrap	PE			

Production Flow
Delivery Of Pork bacon backs
Chilled Storage (<4.0°C)
Mixing cure (CCP1)
curing (CCP2)
Storage (CCP3)
Freezing to minus -8°C
Slicing
Thermoformed packed
Labelled
Boxed
Metal Detection (CCP4)
Frozen Storage (<-18.0°C)
Dispatched

Notes
The product complies with all relevant UK/EU statutory requirements