

	3022 FROZEN UK BQAP PRODUCTION 80VL	Packing (Naked)
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Supplier Information

Supplier:	
Manufacturer:	
Address:	
Tel number:	
Fax number:	
EC Code:	
Cold Store EC Code (if app.):	
Contact Details:	
Production Contact:	
Trading Contact:	
Technical Contact:	
Specification Contact:	

3rd party accreditation

Certification	Level of accreditation	Accredited By
BRC	A*	SAI Global
BQAP	Certified	N/A
Freedom Foods	Certified	N/A
Soil Association	Certified	N/A
Red Tractor	Certified	N/A
M&S	Certified	N/A
Other (if app.)	AFS certified	N/A
Produced to any other standards: i.e. Tesco agricultural standards/ AFS	AFS certified+ approved to supply Tesco, Sainsbury`s, Marks & Spencer`s, Co-operative. Asda, Farmfoods, Lidl, Aldi, secondary supply to McDonalds	

Cold Store Accreditation (if applicable)

Cold Store	Certification	Level of Accreditation
ABP	BRC	N/A

Butchery

<p>Detailed description of butchery process:</p> <ol style="list-style-type: none"> 1. All meat produced from bones and animals slaughter at the Preston site. 2. Meat produced using residuals from the butchery process, fresh meat only. 3. Product placed into the blast freezer for 1 hour then through the Lima "separating" machine using a 3mm plate. 4. The meat should be a maximum of 72 hours from when kill when separated and held below 3°C following post slaughter chilling. 5. The product is packed into cases, despatched to cold store and must be frozen within 72 hours from pack date. 6. The product shall be free from: <ul style="list-style-type: none"> - Bruising, blood clots or surface contamination - Any other contamination or evidence of foreign bodies including metal, glass, wood, plastic, human hair, faecal contamination, etc - Discolouration, taints rancidity, odours or sign of microbiological spoilage - PSE, DFD or any other abnormalities <p>This product is a meat preparation as defined in Regulation (EC) 853/2004.</p> <p>Random Quality Checks will take place prior to processing on a representative sample to check on the above parameters in addition to testing for freshness or visual lean. If the sample is out of specification, a further sample will be taken, if this too fails, the product will be rejected</p>

Acceptable Standard:	Unacceptable Standard:
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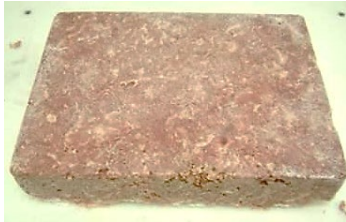
Analytical Data:		
		Typical values per 100g
Moisture	g/100g	67.6
Crude Protein	g/100g	17.6
Ash	g/100g	0.9
Carbohydrates	g/100g	0.2
Fructose	g/100g	<0.1
Galactose	g/100g	<0.1
Glucose	g/100g	0.2
Lactose	g/100g	<0.1
Maltose	g/100g	<0.1
Sucrose	g/100g	<0.1
Total sugars	g/100g	0.2
Total Fat	g/100g	13.9
Total dietary fibre	g/100g	<1.0
Energy value (kcal)	g/100g	196
Energy value (kJ)	g/100g	812
Salt	g/100g	0.2
Monounsaturated fatty acids	g/100g	5.1
Polyunsaturated fatty acids	g/100g	3.4
Saturated fatty acids	g/100g	5.0
Sodium	g/100g	0.0626

Packaging:				
Description	Type of packaging	Weight	Materials	Supplier
Cases	Naked	1.7g	Plastic	LINPAC
Blue liners	Naked	230g	7-layer PA (nylon) PE Polythene	Amberdale
Blue shroud	Outer	80	Polythene	Amberdale
Black strapping	Outer	n/a	Polypropylene	PDMC
Dolav	Outer	36kg	High density polyethylene	Dolav
Palletainer	Outer	6.48kg	Corrugated board	Palletainer



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TWA PRODUCTION 80VL**

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Finished product:



Product to be labelled as follows:

		FRZ PORK TWA PROD 80VL BQAP BO		
	NAV Code.: 10501 PLU.: 3022 FSID.: TR 3022	Cases.: 1 Units.: 1 Wt(kg): 277.38	Kill Date.: 14OCT11 Cut/Pack Date.: 15OCT11 Pack Between.:	COO Detail.: Origin.: United Kingdom Reared In.: Slaughtered In.:
Date/Time.: 14OCT11 12:06 PM Trace Code.: 263011	Production Job No.: RPJ1263078	Tare(kg): 29.12	And Process By.: 13OCT11	Tesco Welfare Approved Welfare Level 1
Freeze Date.:	Storage Instructions: Temp -18 ?? C	BQAP Approved		

20877516

Product Standard Key Outline Detail

	Minimum	Target	Maximum
VL	N/A	N/A	N/A
Blood clots	0	0	5%
Bone	N/A	N/A	N/A
Gristle	0	0	1@ 2-10mm/ 25kg
Poly entrapment	0	0	10g

Method of Transport	Frozen			
Vehicle Temperature range	Minimum °C	-14 °C	Maximum °C	-18 °C
Temperature on receipt	Minimum °C	-14 °C	Maximum °C	-18 °C
Storage Conditions	Minimum °C	-14 °C	Maximum °C	-18 °C

Shelf life

Naked	From Kill	52 weeks	Minimum on delivery	13 weeks
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Suitable for:	Yes/No	Comments
Coeliac	Yes	No gluten validation carried out unless requested. No certificate of analysis supplied.
Halal	No	
Kosher	No	
People with a nut or seed allergy	Yes	Nut and sesame seeds free site

Allergens

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	Within product	Used on site	Comments/Risk of contamination
Cereals containing Gluten and products thereof.	No	Yes	Very low, used and stored in different parts of the factory in designated areas.
Crustaceans and products thereof.	No	No	
Gluten	No	Yes	Very low, used and stored in different parts of the factory in designated areas.
Eggs and products thereof.	No	No	
Fish and products thereof.	No	No	
Peanuts and products thereof.	No	No	Nut free site
Soybeans and products thereof.	No	Yes	Very low, used and stored in different parts of the factory in designated areas.
Milk and products thereof.	No	Yes	Very low, used and stored in different parts of the factory in designated areas.
Nuts and products thereof.	No	No	Nut free site
Celery and products thereof.	No	No	
Mustard and products thereof.	No	Yes	Very low, used and stored in different parts of the factory in designated areas.
Sesame Seeds and products thereof.	No	No	Nut & sesame seed free site
Sulphur Dioxide & Sulphites (at >10ppm as SO ₂).	No	Yes	Very low, used and stored in different parts of the factory in designated areas.
Lupin and products thereof.	No	No	
Molluscs and products thereof.	No	No	

Flavours and preservatives present. Yes/No			
Natural	No	Sulphites	No
Natural Identical	No	Sulphur Dioxide	No
Artificial	No	Colours Natural	No
Smoke Flavouring	No	Colours Natural Identical	No
Flavour Enhancers	No	Colours Artificial	No
Artificial Preservatives	No	Colours Azo	No
Benzoates	No		

Suitable for:	Yes / No	Comments / Details:
Vegetarian	No	
Ovo Lacto Vegetarian	No	
Lacto Vegetarian	No	
Vegan	No	
Coeliac	Yes	CoA not provided
Diabetics	Yes	100% pork
Lactose Intolerants	Yes	100% pork
Kosher Certified	No	
Halal Certified	No	
Persons with Nut / Seed Allergy	Yes	Nut & Sesame seeds free site
Organic Certified	No	

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CCP	CRITICAL LIMITS	CONTROLS/MONITORS IN PLACE
CCP1 Carcass inspection Trim	Free from physical contamination Free from faecal contamination	Visual check, divert carcass to the rectification line, remove all visible faecal contamination.
CCP3 Metal detection	Free from metal	Test pieces: 7.0mm Fe, 7.0mm Non-Fe, 9.0mm SS. Product tested at start, hourly and end of production. Remove any contaminated product, establish route cause.

Microbiological Specifications				
	Screening plan	Target	Alert Limit	Action Limit
APC	Weekly	<5 x 10 ⁵	>5 x 10 ⁵	>5 x 10 ⁶
E. coli	Weekly	<50	<50	>5 x 10 ²
Salmonella	Weekly	Absent in 10g	Present in 10g	Present in 10g

❖ External Lab – Eurofins (UKAS accredited)

Technical Approval	Signature	Date	Butchery approval	Signature	Date
Customer		Approved by:		Signature	Date

Legislation Compliance Statement: The supplier must comply with all relevant United Kingdom and European Community Legislation and all relevant legal and food safety criteria. No change is to be made without the prior knowledge and prior written agreement of Cranswick Country Foods. The supplier is responsible for ensuring that all the relevant analytical, quality and food safety and process control records are held and maintained for a minimum of three years, unless otherwise required by law. These records must be made available to upon request

Reference	Revision No.	Page No.	Issue date	Issued By
PPS.105	4	Page 5 of 5	14.10.2019	Meg Stephenson