PRODUCT COMPOSITION

Included all funtional materials and additives/ processing aids.

Ingredient	Grade/ Comments	Additional Information	% Mixing Bowl	% in Final Product	Country of Origin
Pork Loin	SSP QMS TWA		100	100	UK (Scotland)
			100	100	

INGREDIENT DECLARATION: [in line with Food Information Regulations 2015 et al]

Pork(100%)

FINISHED PRODUCT QUALITY & FOOD SAFETY ASSURANCE PROCEDURES			
Process Stage Quality variable Frequency Tolerance Standard Action Taken (if out of spec)			
Raw material quality	Every delivery	As per raw material specification	Reject on delivery
Butchery Check	Hourly	Free from bone, gristle, and excess fat.	Re butcher
Product quality	Hourly	As per specification	Reject product
Label check	Hourly	As per specification	Re-label

ALLOWABLE DEFECT	S	
DEFECT	TARGET	ACCEPTABLE
Bone	None	1/1000Kg
Bruising/Bloodspots	None	1/1000Kg
Foreign Bodies	None	None

WELFARE/ RETAILER STANDARDS		
BQAP	Yes	
QMS/ RED TRACTOR	Yes	
TESCO WELFARE APPROVED Yes		
OUT DOOR BRED	no	

FINISHED PRODUCT STANDARDS

Boneless, rindless pork loin. Shoulder removed between the 4th and 5th rib, leg removed at the first straight vertebrae no aitch bone or chump to be remaining in the loin. No blade bone to be remaining in the shoulder end of the loin. Loin to be sheet boned no intercostal muscle to be present, fillet to be fully removed. Ends square cut. Maximum tail length 30mm from the eye muscle with a minimum VL of 50%, total loin width maximum 160mm. Maximum fat depths over the eye muscle 8mm, 10mm over the tail and 12mm at all inflection points.



Maximum width 160mm



Maximum 8mm fat over the eye Maximum 10mm fat over the tail

RC Ref: 3.6 Specifications

Reason: New format/ Version:

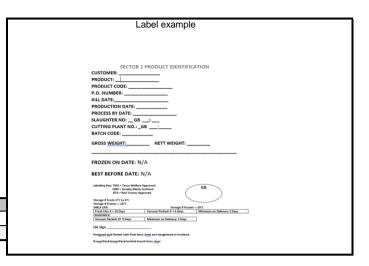
CODING, STORAGE AND PACKAGING UNCONTROLLED if not signed

The durability coding system employed.

Production Coding	
Production Date Format	Day code based on year & Julian date
Shelf Life	
Chilled Process life:	Kill + 10 days/ P + 6 days Vac pack
Frozen Process Life:	

DELIVERY temperature	Chilled	Frozen
Min °C	-2	
Target °C	1	
Max °C	4	

STORAGE REQUIREMENTS	(from delivery)
Storage Temperature (Chilled)	<4oC Chilled
Storage Temperature (Frozen)	



PACKAGING SPECIFICATION

PACKAGING			
Туре	Material / Description	Method of Closure	Does the product meet EU/UK Legislation
Dolav Blue	HDPE	n/a	Yes
Liner/ Topper Blue	MDPE	Tape	Yes
Vac Bag Blue tint	PA/ PE	Heat Sealed	Yes
Tape	PP	Self adhesive	n/a
Label	Paper	Tape/ Self Adhesive	n/a

WARRANTY

THIS PRODUCT COMPLIES WITH ALL UK & EU STATUTORY LEGAL REQUIREMENTS AND IS PRODUCED IN ACCORDANCE WITH THE REQUIREMENTS OF THE FOOD SAFETY ACT, 1990 ET AL.

NAME:	Jenny Ord	
POSITION:	Food Technologist	
SIGNATURE:		
DATE:	09/10/2023	

CUSTOMER APPROVAL

NAME:	
POSITION:	
SIGNATURE:	
DATE:	