

PRODUCT COMPOSITION

Included all functional 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 DEFECTS

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

PRODUCT CODING

CODING, STORAGE AND PACKAGING

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)	

Label example

SECTOR 1 PRODUCT IDENTIFICATION

CUSTOMER: _____
 PRODUCT: _____
 PRODUCT CODE: _____
 P.O. NUMBER: _____
 KILL DATE: _____
 PRODUCTION DATE: _____
 PROCESS BY DATE: _____
 SLAUGHTER NO.: _____ GB _____
 CUTTING PLANT NO.: _____ GB _____
 BATCH CODE: _____
 GROSS WEIGHT: _____ NETT WEIGHT: _____

FROZEN ON DATE: N/A
 BEST BEFORE DATE: N/A

Labeling Reg: TSB - Traceability Approved
 GB - Quality Marks Scotland
 KS - Red Tractor Approved

Storage if Fresh: 0°C to 4°C
 Storage if Frozen: -18°C

SHED LIFE:
 Fresh Life: 0 - 10 Days
 Vacuum Pack: 0 - 6 Days
 Minimum on Delivery: 3 Days

Minimum on Delivery: 3 Days
 Vacuum Pack: 0 - 9 Days
 Minimum on Delivery: 3 Days

QA Sign: _____

Product not packed with fresh bones, spray and slaughtered in Scotland.
 Pigeon/Pack Weight/Pack Serial/Barcode/Date/Type

PACKAGING SPECIFICATION

PACKAGING			
Type	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:	