|  |
| --- |
| **Product Description** |
| Product Title:  | Pork Collars  |
| Product Code: |  |
| Visual Lean Target:  | 90% |
| Species:  | PORK |
| Welfare Standard:  | BQAP |
| Storage:  | Frozen from -18˚C |
| Supplier:  |  |
| Health Mark:  |  |

|  |
| --- |
| **Ingredients** |
| Pork  |

|  |
| --- |
| **Processing Details** |
| Shoulders are cut from carcaseCollar is removed from shoulderCollar trimmed to specification |
|  |

|  |
| --- |
| **Acceptable Standards** |
| Food contact packaging is blueFat is less than 10%Free from chemical, physical and microbial contamination |

|  |
| --- |
| **Unacceptable Standards** |
| Food contact packaging other than blueDamaged box, torn linerFat greater than 10%Presence of bone chips, hard gristle or bruisingContamination of taints and odours, physical, chemical or microbiological |

|  |  |
| --- | --- |
| **Packaging Format & Shelf Life** |  |
| Food contact packaging:  | Blue liner  |   |
| Outer packaging:  | Plain Euro Box |
| Pack Weight:  | Catch Weight ~20kg |
| Kill to pack max:  | Kill +3 days |
| Shelf life:  | Kill + 1 year |

|  |
| --- |
| **Allergen Information** |
| None Known |

|  |
| --- |
| **Labelling Details** |
| All products will be labelled with the following as a minimum: |
| * Label Code
* Product Code
* Process by
* Product description
* Country of Origin
* Barcode
* Net weight
* Tare
* Production date
* Kill date
* Traceability reference
* Storage instructions
* Health Mark
* Address
 |
|  |

|  |
| --- |
| **Process Controls Foreign Body Detection Equipment** |
| As a minimum the product will be metal checked by an inline metal detector conforming to BRC requirements.  |
| All raw products (i.e. carcases, dolavs) are visual inspection only, not metal detected. |
| Foreign body detection equipment used:  | Inline metal detection |
| Level of detection:  | 7mm Ferrous |
| 7mm Non Ferrous |
| 7mm Stainless Steel |
| Other:  | N/A |

|  |
| --- |
| **Process Controls:** |
| **Microbiological Standards** | **Target** | **Reject** |
| TVC | <10\*5  | >5x10\*5 |
| Coliforms  | <5x10\*2  | >5x10\*3 |
| E Coli  | <20  | >100 |
| S. Aureus  | <5x10\*2  | >5x10\*3 |
| E. Coli 0157  | N/A  | N/A |
| Salmonella | Negative in 25g  | Positive in 25g |
| Frequency of sampling:  | Weekly |

|  |
| --- |
| **Nutritional Information** |
| Energy  | 188kcal |
| Total Fat  | 12.2g |
| Saturated Fat  | 4.53g |
| Protein | 18.7g |
| Sodium | 44.7mg |

|  |
| --- |
| **Warranty Statement** |
| Raw materials and products supplied are compliant with Red Tractor requirements. Traces to farm can be conducted to validate this upon request. Material is fit for human consumption and compliant with all current relevant UK and EC legislation including but not limited to:* EU Hygiene Regulation 852/2004, 853/2001, 627/2019
* The Food Safety Act 1990 and all relevant amendments made thereafter
* The Materials and Articles in Contact with Food Regulations 1987 and all relevant amendments made thereafter

We undertake to carry out in relation to the food product or packaging intended for food use supplied by us such checks as a diligent supplier would reasonably carry out in order to ensure compliance with Acts and regulations mentioned and we agree to supply you, on demand, with the results of such checks in so far as they are relevant to indicating the lawful nature of the foods supplied by us to you. |

|  |
| --- |
| **Specification Approval** |
| **Signed on behalf of supplier:**  | **Signed on behalf of customer:** |
| Name: Irina Sircu | Name:  |
| Position: QS Technologist | Position:  |
| Signature: **I. Sircu**  | Signature:  |
| Date: 24/02/2023 | Date:  |