

	<b>PORK UK BQ/RT TWA PRODUCTION 80VL</b>	<b>Packing (Gas Flushed)</b>
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<b>Supplier Information</b>
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Supplier:	
Manufacturer:	
Address:	
Tel number:	
Fax number:	
Health mark:	
Cold Store health mark	
Contact Details:	
Production Contact:	
Trading Contact:	
Technical Contact:	
Specification Contact:	

<b>3<sup>rd</sup> party accreditation</b>
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Certification	Level of accreditation	Accredited By
BRC	AA*	SAI Global
BQAP	Certified	N/A
RSPCA Assured	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, Asda, Ocado, Lidl, Aldi, Hello Fresh & secondary supply to McDonalds	

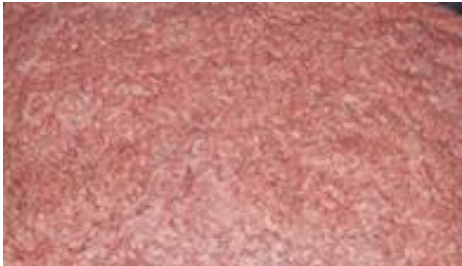

<b>Cold Store Accreditation (if applicable)</b>
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Cold Store	Certification	Level of Accreditation
	BRC	AA

<b>Butchery</b>
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<p><b>Detailed description of butchery process:</b></p> <ol style="list-style-type: none"> <li>1. Meat produced using residuals from the butchery process, fresh meat only.</li> <li>2. Product placed into the blast freezer for 1 hour then through the Lima "separating" machine using a 3mm plate.</li> <li>3. The meat should be a maximum of 72 hours from kill when separated and held below 2°C following post slaughter chilling.</li> <li>4. The product shall be free from: <ul style="list-style-type: none"> <li>- Bruising, blood clots or surface contamination</li> <li>- Any other contamination or evidence of foreign bodies including metal, glass, wood, plastic, human hair, faecal contamination, etc</li> <li>- Discolouration, taints rancidity, odours or sign of microbiological spoilage</li> <li>- PSE, DFD or any other abnormalities</li> </ul> </li> </ol> <p><b>This product is a meat preparation as defined in Regulation (EC) 853/2004.</b></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>
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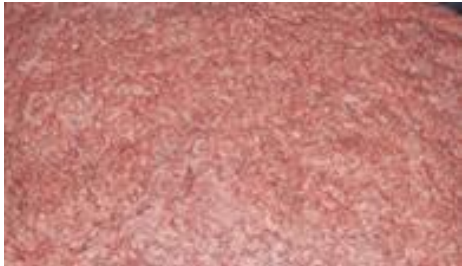
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Acceptable Standard:	Unacceptable Standard:
	

Analytical Data:		
		Typical values per 100g
Energy	g/100g	1060
Calories	g/100g	255
Moisture	g/100g	61.0
Nitrogen	g/100g	2.67
Protein (Nitrogen x 6.25)	g/100g	16.7
Total fat	g/100g	20.6
Saturated Fat	g/100g	8.0
Mono-unsaturated Fat	g/100g	7.9
Poly-unsaturated Fat	g/100g	3.7
Trans-unsaturated Fat	g/100g	<0.1
Available Carbohydrate	g/100g	0.9
Total Sugar	g/100g	<0.1
Dietary Fibre (AOAC)	g/100g	<0.5
Ash	g/100g	0.9
Sodium	g/100g	0.07
Salt (Sodium x 2.50)	g/100g	0.18

Packaging:				
Description	Type of packaging	Weight	Materials	Supplier
Bag - Gas Small 1030x670 Blue	Naked	38.97g	Blend of LDPE, nylon & tie layer	Flexipol
Dolav	Outer	Variable	Plastic	Dolav
White printer SA	Label	10g	Paper	MPH

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Finished product:	Product to be labelled as follows:
	<ul style="list-style-type: none"> <li>• PLU number</li> <li>• NAV code</li> <li>• Product description</li> <li>• Welfare status</li> <li>• Country of origin</li> <li>• Storage instructions</li> <li>• Kill date</li> <li>• Pack date</li> <li>• Process by date</li> <li>• Trace code</li> <li>• Health mark</li> <li>• Weight</li> </ul>

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	Chilled			
Vehicle Temperature range	Minimum °C	-1 °C	Maximum °C	+3 °C
Temperature on receipt	Minimum °C	-2 °C	Maximum °C	+3 °C
Storage Conditions	Minimum °C	-2 °C	Maximum °C	+3 °C

Shelf life				
Gas	From Kill	7 days	Minimum on delivery	2 days

Allergens			
	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.

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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	Yes	Very low, used and stored in different parts of the factory in designated areas.
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 <sub>2</sub> ).	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 seed free site
Organic Certified	No	

Critical Control Points		
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	Product tested at start, hourly and end of production. Remove any contaminated product, establish route cause.