

FROZEN UK PORK MEMBRANE TRIM

Supplier Information

Supplier:	
Manufacturer:	
Address:	
Tel number:	
Fax number:	N/A
EEC Code:	GB
Cold Store EEC Code (if app.)	
Email address:	

3rd party accreditation

Certification	Level of accreditation	Accredited By
BRC	AA+	SAI Global
BQAP	Certified	N/A
RSPCA	Certified	N/A
Red Tractor	Certified	N/A
M&S	Certified	N/A
Tesco	Certified	N/A
Other (if app.)	N/A	N/A
Produced to any other standards:		

Cold Store Accreditation (if applicable)

Cold Store	Certification	Level of Accreditation
	SAI Global	AA+

Butchery

Detailed description of butchery process:

The products shall consist of pork skirt arising from UK primal butchery.

1. The meat should be derived from gilts, hogs or young boars only.
2. The meat must be free from major gristle and sinews and must be rind free.
3. The meat should be a maximum of 72 hours from when kill when butchered, having been held below 3°C following post slaughter chilling.
4. The product shall be free from:
 - 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

Meat must be packed (and frozen where applicable) within 24 hours of trimming and the date packed must be marked.

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

FROZEN UK PORK MEMBRANE TRIM

Finished product:

Product to be labelled as follows:



Product Standard Key Outline Detail

	Minimum	Target	Maximum
VL	75	80	85
Blood clots	0	0	5%
Bone	0	0	1
Gristle	0	0	2@ 2-10mm/ 25kg
Poly entrapment	0	0	0

Method of Transport	Chilled			
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	12 months	Minimum on delivery	3 months
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

	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	

FROZEN UK PORK MEMBRANE TRIM

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	No	
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	
Coelicas	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	