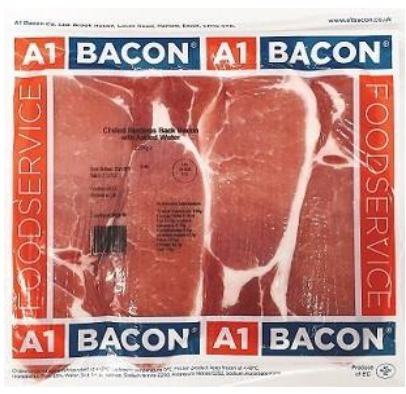


A1 BACON CO. LTD.
 Committed to foodservice

27.21 Product Specification

Product Code: 104

Product Description: A1 Bacon Foodservice Unsmoked Rindless Back Bacon With Added Water - 2.27kg



General: Raw material sourced from approved suppliers holding BRCGS or equivalent accreditation and must comply with all EU and UK legislation.

Origin: EU Porcine (Dutch or German pork), sliced and packed in the UK.

Ingredients:		Min	Target	Max:
	Pork	85%	86%	87%
	Water	5%	10%	13%
	Salt	2.5%	2.88%	3.5%

Preservatives:	Sodium Nitrite E250	0.01%	150 ppm
	Potassium Nitrate E252	0.01%	300 ppm (combined)
	Sodium Ascorbate E301	0.01%	

Product Parameters:		Min:	Target:	Max:
	Length	190mm	200mm	210mm
	Thickness		4.0mm	+/-0.25mm
	Height		60mm	
	Fat cover		8mm	10mm+/-2mm
	Point of inflection		<25mm	
	Visual Lean in tail		50%	

Pack Characteristics:		Min:	Target:	Max:
	Length	290mm		300mm
	Width	240mm		250mm
	Depth	40mm		60mm
	Rasher count		44	48
	Rasher weight		48g	
	Temperature range	-5°C	0°C	+5°C

Shelf Life:		28 days		49 days
	Batch code		0000/00/00	
			batch, week, line and day numbers	
	Best before date		00/00/00	
			dd/mm/yy	

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Microbiological: (Total Viable Count TVC's)	Aerobic plate count	Target:	Unsatisfactory:
	Enterobacteriaceae	<1x10 ⁵	>1x10 ⁶
	Staphylococcus	<10	>1x10 ³
	Salmonella (in 25g)	<20	>5x10 ²
		Not detected	Detected

Nutritional:	Typical values per	100g:
	Energy	741kj /178 kcal
	Total fat	12.12g
	of which saturates	4.61g
	Carbohydrates	<0.5g
	of which sugars	<0.5g
	Fibre	<0.5g
	Protein	17.2g
	Salt	3.0g

Allergens:	Name:	Present in Product	Present in Factory
	Celery	No	No
	Cereals containing Gluten	No	No
	Crustaceans	No	No
	Eggs	No	No
	Fish	No	No
	Lupin	No	No
	Milk	No	No
	Molluscs	No	No
	Mustard	No	No
	Nuts	No	No
	Peanuts	No	No
	Sesame Seeds	No	No
	Soya	No	No
	Sulphur Dioxide (Sulphites)	No	No

Consumer Information:	Chilled, keep refrigerated at 0°C	
	Once opened consume within 3 days	
	Grill or fry for 3 to 4 minutes each side until golden brown	
	Suitable for Vegetarians	No
	Suitable for Vegans	No
	Suitable for Ovo-Lacto Vegetarians	No
	Suitable for Coeliacs	Yes
	Suitable for Nut allergy sufferers	Yes
	Certified for Halal	No
	Certified for Kosher	No
	Certified for Halal	No
	Certified Organic	No
	Genetically Modified	No

Inner Packaging:	All packaging suppliers are accredited to BRCGS or equivalent	
	Printed top film	
	Plain bottom film	
	Thermoformed and Vacuum packed	
	Weight of film	14g

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Inner Labelling:

Company Name & Address
Website
Product Description
Weight e 2.27 Kg
Ingredient Declaration
Pork 85%, Water, Salt 3.0%
Preservatives
Sodium Nitrite E250
Potassium Nitrate E252
Antioxidant Sodium Ascorbate E301
Keep refrigerated at 0°C
Country of Origin
Batch code 0000/00/00
Best before date 00/00/00
Nutritional Information
GB HL 005
EAN Barcode 5060119610052

Outer Packaging:

All packaging suppliers accredited to BRCGS or equivalent
White two colour printed outer case
Weight of box 274g
Box tape, red background with white text, top and bottom of case
Length 265 mm
Width 225 mm
Depth 210 mm
Printed black ink
Packs per case 1 x 4
Layers per pallet 6 x 17
Cases per pallet 1 x 102
Wooden pallet

Outer Labelling:

Company Name & Address
Website
Product Description
Weight e 2.27 Kg
Keep refrigerated at 0°C
Batch code 0000/00/00
Best before date 00/00/00
GB HL 005
EAN Barcode 05060119610007

Technical:

Quality Assurance Checks:	Frequency:
Vehicle Temperature	Daily
Plant Hygiene	Daily
Batch Codes	Daily x 3
Personal Hygiene Standards	Daily x 2
Metal Detection	Daily x 4
Product Temperatures	Daily x 2
Refrigeration Temperatures	Daily x 2
Scale Checks	Daily x 2
Average Weight Check	Daily x 3
Finished Product Quality Check	Daily x 3

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