

William White Meats Ltd. 32-36 Thurrock Commercial Cent. Purfleet Ind Park. South Ockendon. Essex. RM15 4YA.
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Product Specification

Product Specification Code	WWMM30
Product Name	Lamb Mince 85vl Free Flow Frozen Halal 4kg
Product Description	Frozen free flowing minced lamb, packed in to food grade packaging and labelled.

Product Characteristics

Visual	Strands of 5mm IQF minced lamb, 85VL, Absence of discoloured pieces. No physical contamination. Once cooked strands with a uniform strand size.
Texture	Frozen, free flowing. Once cooked, consistent with natural lamb or mutton, cohesive, juicy and succulent.
Flavour	When cooked shall have a good meaty flavour, free of all off flavours and taints.
Colour	Red/brown colour with some white fat. Once cooked an even brown colour.
Odour	Shall be free from any off odours and maintain a distinctive lamb / mutton aroma.

Product Configurations

Total Case Net Weight	4.0 kg
Units per box	n/a
Unit Weight	n/a
Unit Dimensions	n/a
Case Dimensions	305 X 229 X 110mm
Cases Per Pallet	150
Cases per Layer	15
Layers per Pallet	10

Origin, Provenance and Product Welfare Status

Country Of Origin	Various
Welfare Status	Not specified
Slaughter (Halal, Kosher)	Halal
Other Claims	n/a

Ingredient Declaration

Meat Content	100%
Ingredients	100% lamb

Allergen Declaration	Contains	Does not Contain	Detail
Cereals containing Gluten		X	
Egg and Egg Derivatives		X	
Milk and Milk Derivatives		X	
Soya and Soya Derivatives		X	
Mustard and Mustard Derivatives		X	
Celery and Celeriac Derivatives		X	
Fish and Fish Derivatives		X	

Crustaceans		X	
Nut and Nut Derivatives		X	
Peanut and Peanut Derivatives		X	
Sesame Seed and Sesame Seed Derivatives		X	
Sulphur Dioxide		X	
Molluscs		X	
Lupin		X	
Dietary Preferences	Yes	No	Detail
Is this product suitable for COELIACS requirements?	X		
Is this product suitable for HALAL requirements?	X		
Is this product suitable for KOSHER requirements?		X	
Is this product suitable for VEGETARIAN requirements?		X	
Is this product suitable for VEGAN requirements?		X	
Is this product suitable for ORGANIC requirements?		X	
Physical Standards			
	Free from hair, skin, faeces, foreign bodies, off-flavours and odours. May contain some bone fragments although great care has been taken to prevent this.		
Product Testing			
Product Temperature	Every two hours		
	< 20c		
Metal Detection	All finished product		
	5.0mm Ferrous/ 4.0 mm Non-Ferrous/ 10.0mm Stainless Steel		
Organoleptic	Quarterly		
	Smell / Colour / Taste		
Microbiological	Quarterly		
	Organism	Accept	
	E.Coli	<5000 cfu/g	
	Salmonella	Not present in 25g sample	
Nutritional – Typical Analysis			
	Per 100g Raw		
Energy KJ	565		
Energy Kcal	135		
Protein	20.5g		
Carbohydrate	0g		
- of which sugar	0g		
Total Fat	5.2g		
- saturated	2.1g		
- mono unsaturated	2.2g		
- poly unsaturated	0.3g		
Fibre	0g		
Sodium	81mg		
- equivalent as salt	0.2g		
Ash	1.1g		
Moisture	74g		
Primary Packaging (Touching Product)			
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Bag	Yes – Blue or Opaque Poly Liner
Silicon Burger Paper	n/a
Non-Edible Casing	n/a
Foil Tray	n/a

Secondary Packaging (on outside of product with packaging – stays with product until used)

Box	Yes – Corrugated brown board
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Shelf Life and Storage Conditions

State	Frozen
Storage Temperature	< -18oc
Storage Instructions	Store unopened in hygienic conditions below -18oc
Shelf Life	Date of Manufacture + 365 days

Labelling / Coding

Minimum Information	Product Name
	Ingredients
	Minimum Meat Content
	Allergen Information
	Storage Instructions
	Batch Number
	Use By Date
	Net Weight
	Unit Size and Appx Count
	License Number


Box Labelling Configuration

Label Location		
F1 Front 1	No	
S1 Side 1	Yes	
S2 Side 2	No	
T1 Top 1	No	

WARRANTY STATEMENT:

All materials supplied shall conform to all current UK and EU legislation for supply, use and consumption in foodstuffs sold within the EU.

Specification Authorisation

Specification Authorisation by William White Meats Ltd		Specification Authorisation Agreed By Customer	
Signature		Signature	
Print Name	Thomas White	Print Name	
Position	Director	Position	
		Company Name	
Date	05/09/18	Date	

Specification Amendment Log

Version	Issue Date	Amendment Details	Name and Company Position
1.0	09/05/18	New spec	R.Marks / Director