

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		WWMM28	
Product Name		Beef Roasting Joint 1 x 2.5kg Frozen Halal	
Product Description		Beef roasting joint vacuum packed and frozen.	
Product Characteristics			
Visual	Red / brown meat with a covering of cream / white fat.		
Texture	Once cooked, consistent with natural beef, 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 beef aroma.		
Product Configurations			
Total Case Net Weight	Variable depending on number ordered		
Units per box	Variable depending on number ordered		
Unit Weight	2.5 kg +/- 250g		
Unit Dimensions	n/a		
Case Dimensions	Variable		
Cases Per Pallet	Variable		
Cases per Layer	Variable		
Layers per Pallet	Variable		
Origin, Provenance and Product Welfare Status			
Country Of Origin	Various		
Welfare Status	Not specified		
Slaughter (Halal, Kosher)	Halal		
Other Claims			
Ingredient Declaration			
Meat Content	100%		
Ingredients	100% Beef		
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	
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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		
	< 2oc		
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			
Energy KJ	824		
Energy Kcal	198		
	Grams Per 100g Raw		
Protein	20.4		
Carbohydrate	0		
- of which sugar	0		
Total Fat	12.9		
- saturated	5.4		
- mono unsaturated	5.8		
- poly unsaturated	0.8		
Fibre	0		
Sodium	67mg		
- equivalent as salt	0.17		
Ash			
Moisture	65.8		
Primary Packaging (Touching Product)			
Bag	Yes – Clear vacuum bag		
Silicon Burger Paper	n/a		
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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 or solid waxed board	
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 Count	
	License Number	
Box Labelling Configuration		
Label Location	On individual joints	
F1 Front 1	No	
S1 Side 1	No	
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	27/02/2019	Date	

Specification Amendment Log			
Version	Issue Date	Amendment Details	Name and Company Position
1.0	06/09/18		R Marks. Director
2.0	27/02/19	Changed from 2 x 2.5kg joints per box to individually labelled loose topside joints	R Marks. Director