



Product Specification			
Product S	Specification Code	WWMP12	
	Product Name	Beef Meat Ball 80% Frozen	
Р	roduct Description	Boneless Beef is minced seasoned and formed in to meatballs,	
	'	Individually blast frozen, packed in to food grade packaging and	
		labelled.	
Product C	Characteristics		
Visual	Formed rounded of	ylindrical balls consistent in size and shape	
		Il be firm, succulent with absence of gristle and excessive fat	
Flavour	When cooked sha	Il be well balanced with a good meaty flavour, free of all off flavours	
	and taints	•	
Colour	A medium to dark	red colour when raw, after cooking an even brown colour	
		any off odours and maintain a distinctive seasoned Beef aroma.	
	Configurations	•	
Tota	I Case Net Weight	4.0 kg	
	Units per box	200 appx	
		0.020 kg +-2g	
		30-35mm Diameter	
	Case Dimensions		
	Cases Per Pallet	150	
	Cases per Layer	15	
	Layers per Pallet		
Origin, Pr		duct Welfare Status	
	Country Of Origin		
	Welfare Status		
Slaugh	ter (Halal, Kosher)		
	Other Claims	n/a	
Ingredien	t Declaration		
		Minimum 80%	
		Beef, Water, Pea Flakes, Potato Starch, Sea Salt, Onion Powder,	
	3	Garlic Powder, Cracked Black Pepper, Ground Pimento	

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Allergen Declaration	Tel:01708863440. E-Mail:	Contains	Does	not	Detail
Allergen Decidiation		Contains	Conta		Detail
Cerea			Χ		
Egg	and Egg Derivatives			Χ	
Milk	and Milk Derivatives			Χ	
Soya a	nd Soya Derivatives			Χ	
	Mustard Derivatives			Χ	
	Celeriac Derivatives		X		
Fish	and Fish Derivatives			Χ	
	Crustaceans			X	
Nut	and Nut Derivatives			Χ	
Peanut and	d Peanut Derivatives			Χ	
Sesame Seed and Sesar				Χ	
	Sulphur Dioxide			X	
	Molluscs		X		
	Lupin		X		
Dietary Preferences	<u> </u>		Yes	No	Detail
	uitable for COELIACS	requirements?	163	X	Detail
	uct suitable for HALAL			X	On request
				X	On request
	suitable for KOSHER				
	able for VEGETARIAN			X	
	ct suitable for VEGAN	•		X	
Is this product :	suitable for ORGANIC	requirements?		X	
Physical Standards	Free from hair, skin,	faeces, foreign k	oodies.	off-flavo	urs and odours.
	May contain some be	_			
	taken to prevent this.	•	J	J	
Product Testing					
Product Temperature	-				
	< 2oc				
Metal Detection	All finished product				
	5.0mm Ferrous/ 4.0	mm Non-Ferrous	s/ 6.0mr	m Stainle	ess Steel
Organoleptic	Quarterly				
	Smell / Colour / Tast	e			
Microbiological	Quarterly				
-	Organism	Accept			
	E.Coli	<5000 cfu/g			
	Salmonella	Not present in 25g sample			
			- 3 50	15.5	

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Tel:01708863440. E-Mail: sales@wwmeats.com				
Nutritional – Typical Analysis				
	Per 100g Raw			
Energy KJ	1070			
Energy Kcal	257			
Protein				
Carbohydrate	7.6			
- of which sugar	0.1			
Total Fat	18.5			
- saturated	8.24			
- mono unsaturated	7.18			
- poly unsaturated	1.25			
Fibre	0.5			
Sodium	0.412			
- equivalent as salt	1.03			
Ash	1.7			
Moisture				
Primary Packaging (Touchi	ng Product)			
Bag				
Silicon Burger Paper				
Non-Edible Casing				
Foil Tray				
Secondary Packaging (on clused)	outside of product with packaging – stays with product until			
Box	Yes – Corrugated brown board			
Shelf Life and Storage Con-				
State				
Storage Temperature	< -18oc			
Storage Instructions	Store unopened in hygienic conditions below -18oc			
Shelf Life				
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			

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All materials s	WARRANTY STA	ITEMENT: lation for supply, use and consumption in foodstuffs sold within the EU.		
All materials s		n Authorisation		
Specification Meats Itd	Authorisation by William White	Specification Authorisation Agreed By Customer		
Signature	Odles	Signature		
Print Name	Thomas White	Print Name		
Position	Director	Position		
		Company Name		
Date	07/09/23	Date		

Specification Amendment Log				
Version	Issue Date	Amendment Details	Name and Company	
			Position	
1.0	26/10/15	Template Amended	T.White / Director	
2.0	05/01/16	Amend Prod Name and Pallet Config	T.White / Director	
3.0	10/02/16	Added Nutritional Information	T.White / Director	
4.0	07/09/23	Welfare status/Slaughter/Dietary preference.	A.Merry / Admin	

LABEL SAMPLE

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