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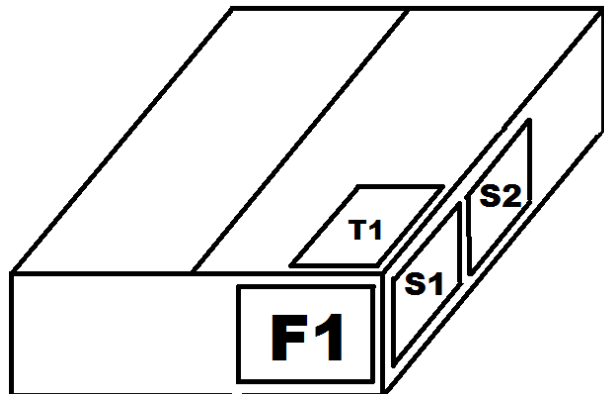


## Product Specification

<b>Product Specification Code</b>		WWM25		
<b>Product Name</b>		Beef Chuck Diced Free Flow Frozen Halal 4kg		
<b>Product Description</b>		Frozen free flowing diced beef chuck, packed in to food grade packaging and labelled.		
<b>Product Characteristics</b>				
Visual	Free flowing frozen cubes, 20-25mm appx. Absence of discoloured pieces.			
Texture	Frozen, free flowing. 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.			
<b>Product Configurations</b>				
Total Case Net Weight	4.0 kg			
Units per box	n/a			
Unit Weight	n/a			
Unit Dimensions	20-25mm cubes			
Case Dimensions	305 X 229 X 110mm			
Cases Per Pallet	150			
Cases per Layer	15			
Layers per Pallet	10			
<b>Origin, Provenance and Product Welfare Status</b>				
Country Of Origin	UK			
Welfare Status	Farm Assured			
Slaughter (Halal, Kosher)	Halal			
Other Claims	n/a			
<b>Ingredient Declaration</b>				
Meat Content	100%			
Ingredients	100% beef			
<b>Allergen Declaration</b>		<b>Contains</b>	<b>Does not Contain</b>	<b>Detail</b>
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	
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Nut and Nut Derivatives		X	
Peanut and Peanut Derivatives		X	
Sesame Seed and Sesame Seed Derivatives		X	
Sulphur Dioxide		X	
Molluscs		X	
Lupin		X	
<b>Dietary Preferences</b>	<b>Yes</b>	<b>No</b>	<b>Detail</b>
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	
<b>Physical Standards</b>			
	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.		
<b>Product Testing</b>			
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	
<b>Nutritional – Typical Analysis</b>			
	Per 100g Raw		
Energy KJ			
Energy Kcal	192		
Protein	21		
Carbohydrate	0		
- of which sugar	0		
Total Fat	12		
- saturated	5		
- mono unsaturated			
- poly unsaturated			
Fibre			
Sodium	56mg		
- equivalent as salt	0.14		
Ash			
Moisture			
<b>Primary Packaging (Touching Product)</b>			
Bag	Yes – Blue or Opaque Poly Liner		
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Silicon Burger Paper	n/a
Non-Edible Casing	n/a
Foil Tray	n/a
<b>Secondary Packaging (on outside of product with packaging – stays with product until used)</b>	
Box	Yes – Corrugated brown board
<b>Shelf Life and Storage Conditions</b>	
State	Frozen
Storage Temperature	< -18oc
Storage Instructions	Store unopened in hygienic conditions below -18oc
Shelf Life	Date of Manufacture + 365 days
<b>Labelling / Coding</b>	
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
<b>Box Labelling Configuration</b>	
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	
<b>Signature</b>		<b>Signature</b>	
<b>Print Name</b>	<b>Thomas White</b>	<b>Print Name</b>	
<b>Position</b>	<b>Director</b>	<b>Position</b>	
		<b>Company Name</b>	
<b>Date</b>	<b>07/09/23</b>	<b>Date</b>	

**Specification Amendment Log**

Version	Issue Date	Amendment Details	Name and Company Position
1.0	09/05/18	New spec	R.Marks / Director
2.0	07/09/23	Product name/Welfare status	A.Merry / Admin