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## PRODUCT SPECIFICATION

Product:	<b>Pork and Beef Meatballs 240g (8 x 30g) TR013</b>
Description:	British pork and beef meatballs seasoned with a blend of red wine, paprika, chilli, herbs and garlic.
Pork Meat Origin:	British Pork and Beef Suppliers.
Ingredients:	Pork (42.5%), Beef (42.5%), Water, Breadcrumbs ( <b>Wheat Flour</b> (with Calcium, Iron, Niacin, Thiamin), Salt, Yeast), Red Wine [Preservative ( <b>Sulphur Dioxide</b> )], Salt, <b>Wheat Flour</b> (with Calcium, Iron, Niacin, Thiamin), Spices (Paprika, Chilli), Tomato Powder, Herbs (Oregano, Thyme, Sage), Yeast Extract, Garlic Powder, Preservative ( <b>Sodium Metabisulphite</b> ), Flavouring (Capsicum Extract, Oregano Extract).
Allergen Advice:	For allergens, including cereals containing gluten, see ingredients in bold.
Protective Atmosphere:	Packaged in a protective atmosphere.
Shelf Life:	9 Days Maximum from Day of Packing.
Inner Packaging:	Clear tray 255mm x 165mm x 40mm with APET500/PE50 top film.
Inner Pack Label:	The Taste of Suffolk wrap around gloss label (263mm x 86mm).
Outer Packaging:	Outer Case: Plain Brown (260mm x 230mm x 130mm) Tape Seal Closure.
Outer Pack Label:	White thermal transfer label (100mm x 80mm) with black print.
Date/Batch Traceability Code Information:	Pack and case labels printed with the durability date & batch code traceability information.
Packs per Outer:	6
Bar Coding:	Pack: 5016792001571 Case: 15016792001578

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Storage Instructions:	Keep refrigerated. Once opened, consume within 2 days. Do not exceed the “use by” date.
Home Freezing Guidelines:	Suitable for home freezing. Freeze on day of purchase. Use within 3 months. Defrost thoroughly in the refrigerator before cooking. Once thawed do not re-freeze.
Cooking Guidelines:	Best cooked in the oven or fried. Not suitable for microwave cooking. This product is raw and must be fully cooked. These are guidelines only as appliances may vary. Remove from packaging. <b>To Oven Cook:</b> 200°C/Fan 180°C/Gas 6. Place on a baking tray in the centre of a pre-heated oven for 25 to 30 minutes. Turn occasionally. <b>Fry:</b> Heat 1-2 tablespoons (15-30ml) of oil in a frying pan. Fry over a medium heat for 12-15 minutes. Turn occasionally.
Microbiological Standard:	Aerobic Colony Count < 5 x 10 <sup>5</sup> cfu per gram (target) 5 x 10 <sup>6</sup> cfu per gram (max) Yeasts/Moulds <1 x 10 <sup>3</sup> cfu per gram (target) 1 x 10 <sup>4</sup> cfu per gram (max) E. Coli <50 cfu per gram (target) >5 x 10 <sup>2</sup> cfu per gram (max) Salmonella Absent in 5 10g samples
Analytical Standard:	Meat Content Pork ≥42.5% Beef ≥42.5% Sulphur Dioxide < 450ppm
Nutrition per 100g (raw as sold)	Energy 862kJ/207kcal Fat 14g of which saturates 5.4g Carbohydrate 6g of which sugars 2.2g Protein 16g Salt 1.2g
Site Approval No:	GB UT006
Genetically Modified Organisms:	From information currently available, the product and/or its ingredients contains no genetically modified materials. No ingredients are understood to be derived from processes that use genetically modified organisms and no processing aids also are understood to be have been derived from genetically modified processes, additives or materials.
Site Accreditations:	SALSA (copy on request).  RSPCA Assured (copy on request).

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**Authorised on Behalf of The Taste of Suffolk:**

**Authorised on Behalf of Customer:**

Signed:           P. Simons          

Signed: \_\_\_\_\_

Name: Philomena Simons

Name:

Position: Technical Manager

Position:

Date: 05.09.23

Date:

### Specification Amendment

Version Number	Reason for Amendment	Date of Amendment	Authorised
2	Site approval number amended in line with current legislation.	05.09.23	P. Simons

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