

RECEIVED
Thomas Ridley QC Dept.
2:37 pm, 16 Oct 2023

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty, (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

8 Boldero Road, Bury St Edmunds, Suffolk IP32 7BS.

Tel: 01284 750720 sales@thetasteofsuffolk.co.uk www.thetasteofsuffolk.co.uk

PRODUCT SPECIFICATION

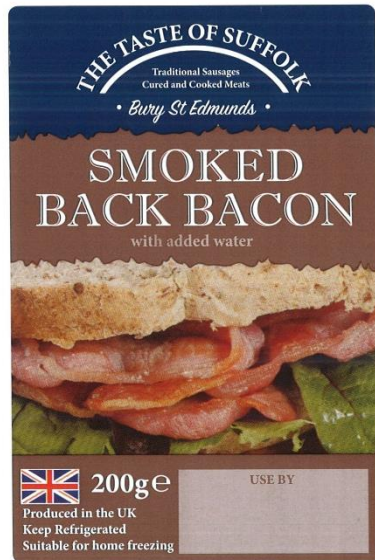
Product:	British Smoked Back Bacon 200g With Added Water
Description:	British pork back cured, lightly smoked over oak wood chips, sliced and vacuum packed.
Pork Meat Origin:	British Pork Supplier.
Ingredients:	Pork (87%), Water, Salt, Antioxidant (Sodium Ascorbate), Preservatives (Potassium Nitrate, Sodium Nitrite).
Allergen Advice:	N/A
Protective Atmosphere:	N/A
Shelf Life:	28 Days Maximum from Day of Packing.
Inner Packaging:	Top web: WESTTOP 3068 X 287mm Base web: PA/PE 180µm x 323mm
Inner Pack Label:	Top Label: The Taste of Suffolk 116mm x 76mm Thermal Transfer Label. Base Label: The Taste of Suffolk 129mm x 51mm Thermal Transfer Label.
Outer Packaging:	Outer Case: Plain Brown (320mm x 230mm x 110mm) Tape Seal Closure.
Outer Pack Label:	White thermal transfer label (100mm x 80mm) with black print.
Date/Batch Traceability Code Information:	Pack labels printed with durability date batch number.
Packs per Outer:	10
Bar Coding:	Pack: 5016792000819 Case: 25016792000813

Specification	Issue Number	Authorised By	Date	Page No:
BUS_001	1	P. Simons	24/05/2021	1 of 4

Storage Instructions:	Keep refrigerated. Once opened, consume within 3 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 before use and cook within 24 hours. Once thawed, do not re-freeze.
Cooking Guidelines:	Best cooked grilled 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. To Grill: Place under a pre-heated, moderate grill for 6 minutes, turning once. To Fry: Heat 5ml of oil in a frying pan. Fry over a moderate heat for 6 minutes, turning once.
Microbiological Standard:	Aerobic Colony Count < 1 x 10 ⁵ cfu per gram (target) 5 x 10 ⁶ cfu per gram (max) Coliforms < 10 cfu per gram (target) 5 x 10 ³ cfu per gram (max) Staph aureus < 20 cfu per gram (target) 5 x 10 ² cfu per gram (max)
Analytical Standard:	Meat Content 87%
Nutrition per 100g (raw as sold)	Energy 635kJ/152kcal Fat 8.7g of which saturates 3.0g Carbohydrate 0.4g of which sugars 0.4g Fibre <0.5g Protein 18g Salt 2.6g
Site Approval No:	GB SM001
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 (copy on request).

Specification	Issue Number	Authorised By	Date	Page No:
BUS_001	1	P. Simons	24/05/2021	2 of 4

Inner Pack Label:



Outer Case Label:

THOMAS RIDLEY

THE TASTE OF SUFFOLK

8, Boldero Road, Moreton Hall, Bury St Edmunds,
Suffolk. IP32 7BS

10 x Smoked Back Bacon

Keep refrigerated. Once opened, use within 3 days and do not exceed the use by date.

USE BY
21.06.21

Net Weight 2.000kg
25016792000813

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: 24.05.21

Date: _____

Specification	Issue Number	Authorised By	Date	Page No:
BUS_001	1	P. Simons	24/05/2021	3 of 4

Specification Amendment

Version Number	Reason for Amendment	Date of Amendment	Authorised

Specification	Issue Number	Authorised By	Date	Page No:
BUS_001	1	P. Simons	24/05/2021	4 of 4