

# PREMIER FOODS BRANDED PRODUCT SPECIFICATION

PRODUCT DETAILS:				
Product Title:	Shredded Vegetable Suet	Brand:	Atora	
Legal Description:	Shredded Vegetable Suet	Premier Product Code:	1017885	
Label Weight/Count (as applicable):	200g e	Spec Version No:	1	

SUPPLIER DETAILS:				
Site(s) Manufacturing the Product:  Premier Foods Approved Supplier				
Specification team email address: specifications_BIFG@premierfoods.co.uk				
RSPO Certificate Number: (only applicable for products containing Palm/Palm Derivatives).	BMT- RSPO- 000038	Certified Sustainable Palm Oil:	Mass Balance	

#### **INGREDIENT LIST:**

Vegetable Oils (85%) (Sustainable Palm, Sunflower), **Wheat** Flour (with added Calcium, Iron, Niacin, Thiamin).

### **ON PACK ALLERGEN STATEMENTS:**

For allergens, including cereals containing gluten, see ingredients in **bold**.

## ON PACK CLAIMS/INFORMATION:

Suitable for vegetarians

Royal Warrant

To prevent suet melting and for best results always keep pack refrigerated.

Issued by: Tina Thompson Issue Date: 07.01.2021 Issue: 12



# PREMIER FOODS BRANDED PRODUCT SPECIFICATION

PRODUCT DETAILS:				
Product Title:	Shredded Vegetable Suet	Brand:	Atora	
Legal Description:	Shredded Vegetable Suet	Premier Product Code:	1017885	
Label Weight/Count (as applicable):	200g e	Spec Version No:	1	

NUTRITION INFORMATION:				
Typical values	Per 100g as sold	-	% Reference Intake Value and MTL Colour	
Energy (kJ)	3355	-	-	
Energy (kcal)	815	-	-	
Fat (g)	85.1	-	-	
of which Saturates (g)	49.3	-	-	
Carbohydrate (g)	10.6	-	-	
of which Sugars (g)	<0.5	-	-	
Fibre (g)	0.5	-	-	
Protein (g)	1.5	-	-	
Salt (g)	<0.01	-	-	
n/a				

ALLERGEN INFORMATION:					
	Contains Y/N	May Contain Y / N	Additional Information		
Peanuts	N	N			
Nuts	N	N			
Sesame	N	N			
Cereals containing Gluten	Y	N	Contains Wheat Flour		
Eggs	N	N			
Milk	N	N			
Fish	N	N			
Molluscs	N	N			
Crustaceans	N	N			
Soya	N	N			
Sulphur Dioxide/Sulphites	N	N			
Celery	N	N			
Mustard	N	N			
Lupin	N	N			

**Note:** The information contained above relates to the presence/absence of ingredients within the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain

Issued by: Tina Thompson Issue Date: 07.01.2021 Issue: 12



## PREMIER FOODS BRANDED PRODUCT SPECIFICATION

PRODUCT DETAILS:				
Product Title:	Shredded Vegetable Suet	Brand:	Atora	
Legal Description:	Shredded Vegetable Suet	Premier Product Code:	1017885	
Label Weight/Count (as applicable):	200g e	Spec Version No:	1	

DIET SUITABILITY:					
	Suitable: Y / N	Additional Information:			
Suitable for Vegans	No	Not certified			
Suitable for Vegetarians	Yes				
Suitable for Halal	No	Not certified			
Suitable for Kosher	No	Not certified			
Is the product Organic	No	-			

**Note:** The information contained above relates to the presence/absence of ingredients within the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain

PRODUCT CODING & STORAGE:						
Position on Pack:	Side of p	Durability Statement:			Best Before End	
Inner Barcode:	500035492	Outer Barcode:		05000117933074		
Shelf Life from Date of Manufacture:		15 Measu		ıred as:	Months	
Shelf Life Once Opened: O			Once opened, keep refrigerated and dispose after 4 weeks.			
Storage Description:	This product is susceptible to melting, please keep away from direct sunlight and store in a cool, dry place, for best results, keep the pack refrigerated.					
ON PACK COOKING/MAKE UP/PREPARATION INSTRUCTIONS:						

#### ATORA LUXURY HOMEMADE MINCEMEAT

175g (6oz) ATORA Vegetable Suet, 1.6Kg (3 1/2lb) mixed dried fruit, currents, sultanas, raisins, finely chopped prunes, 225g (8oz) glacé cherries, 1 large eating apple, peeled, cored and grated, 100g (4oz) blanched almonds chopped, 450g (1lb) dark soft brown sugar, 1tsp fresh grated nutmeg, 1tsp ground cinnamon, the zest and juice of 1 lemon, the zest and juice of 1 medium orange, 300ml (1/2pt) brandy, whiskey or sherry.

- 1. In a large bowl mix all the ingredients together well.
- 2. Cover and refrigerate for 2 days going back to stir the mincemeat twice a day.
- 3. Pot the mincemeat into sterilised jars, cover with an airtight lid and leave to mature for at least one week before using in mince pies, fruit cakes, tarts and tray bakes.
- 4. Label and store in a dark place.

Mincemeat without added alcohol - replace the alcohol with a blend of orange and lemon juice but use only 225ml (8 floz).

PALLETISATION:						
Items in Pack: 1 Packs per Outer: 12						
Outers per Layer: 24 Layers per Pallet: 7						

PREMIER SPECIFICATION APPROVAL:					
Name Title Signature Date					
Danielle	Specifications	D. 11-1	18/04/2023		
Vickers	Technologist	D. VIOLOGO			

Issued by: Tina Thompson Issue Date: 07.01.2021 Issue: 12