

Product Specification						
General Information						
Product Name		Formed Pastrami				
Product Description		Formed Pastrami with pepper				
Product Codes		PASTFORM500, PASTFORM500F				
Product Size		Slices – 500g or 1000g				
		Joints – catch weight				
Shelf Life		Slices – minimum 18 days from delivery, 3 days a			3 days after	
		opening				
		Joints – minimum 21 days from delivery, 3 days aft				
		opening Chilled – 0-5°c				
Distribution/Storage (, ,					
		Frozen – below -18°c (once defrosted, store c			ore chilled	
		0-5°c and use within 2 days)				
Nutrition and Allergen Information						
Ingredients	Beef (90g of Beef per 100g of finished product),					
			Glucose Syrup, Stabi			
			Dextrose, Pea Starch,	•		
		Fibre, Antioxidant (E301), Preservative (E250), Pep				
Norman Balana		Coating		501141 /	10440	
Nutrition Declaration	20.1	Energy			521KJ/124KCal	
(Typical values per 100g)		Fat		3.1g		
		Of which saturates 1.4g				
		Carbohydrates 3.0g				
			ch sugars	1.8g		
		Protein Salt		20.9g		
				2.08g Yes		
Allergen Declaration			Product Free From		No	
		Celery		√		
		Cereals containing gluten		√		
		Crustaceans		√		
		Eggs		√		
		Fish		√		
		Lupin		√		
			cluding lactose)	√		
		Molluso		√		
	Musto			√		
		Peanuts		√		
		Sesame		√		
		Soybeans		√		
	Sulphur	dioxide/Sulphites	✓			
Product Specification	Issue No.		Revision Date	Po	ge 1 of 3	
97. Formed Pastrami	9		14.06.2023			



		Tree nuts			✓		
Dietary Claims		Produc	ct Suitable For		Yes		No
•		Vegeta	Vegetarians				✓
		Vegans	i				✓
					✓		
		Halal					✓
		Kosher					✓
	S	Sensory Information					
Appearance		TBC					
Colour	Deep red with no brown patches						
Aroma		Rich, savoury aroma					
Taste		Savoury, salty, slightly smokey and peppery					
Texture				new, internal m			
			structions				<u>-</u>
Usage Instructions				o eat. For slice	d; rer	nove th	e product
_		from po	ickaging b	efore consumi	ng. F	or joints	s; remove
		the pro	duct from p	oackaging and	d cut t	o desir	ed size
	before consuming.						
Microbiological Parameters							
Micro		Target		Acceptable	Unacce		ceptable
TVC		<1 x 10 ⁴		1 x 10 ⁴ - <1 x	10 ⁵	>1 x 10 ⁵	
Enterobacteriaceae		<1 x 10 ²		<1 x 10 ² - <1 x	104	>1 x 10 ⁴	
E Coli isolation		<20		<20 - <1 x 10 ²	10^2 >1 x 10^2		02
Clostridium Perfringens		<10				>1 x 1	04
Staphylococcus Aureus	,	<20		<20 - <1 x 10 ⁴		>1 x 10 ⁴	
L. Monocytogenes isolation		Absent in	125g	Absent in 25g		Present in 25g	
Salmonella sp isolated		Absent in	125g	Absent in 25g Present in 25g			in 25g
	Primar	y Packag	ging Inforn	nation			
Inner Barcode		Available upon request					
Pack Weight		500g or 1000g					
Tray Dimension		500g: 239mm x 166mm x 37mm					
,		1000g: 239mm x 166mm x 65mm					
Tray Weight		500g: 24g					
, -		1000g: 31g					
Packaging Material		Clear RPET/PE					
Secondary Packaging Information							
Outer Barcode		Available upon request					
Box Dimension		385mm x 320mm x 200mm					
Box Weight		420g					
Box Material C			Cardboard				
Tertiary Packaging Information							
Product Specification	Issue No.		Revision Date Page 2 of 3			2 of 3	
97. Formed Pastrami			14.	.06.2023			



Trays per Case		500g: 15				
		1000g: 9				
Cases per Pallet Layer		9				
Layers per Pallet		8				
Cases per Pallet		72				
Full Pallet Height		1.86m				
Full Pallet Weight		500g: 540kg				
		1000g: 648kg				
Specification Approval						
Customer Company			Supplier Company	Kings Fine Cooked		
				Meats		
Customer Signature			Supplier Signature	₩B		
Print Name			Print Name	Georgia Brennan		
Job Title			Job Title	Technical Assistant		
Date			Date	14.06.2023		

Product Specification	Issue No.	Revision Date	Page 3 of 3
97. Formed Pastrami	9	14.06.2023	