



Product specification for

BAC060

CC SMOKED PANCETTA LARDONS 1KG (Animal Welfare certified)

Version: 2 - Revision: 2

Thomas Ridley
FOODSERVICE

RECEIVED
Thomas Ridley QC Dept.
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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.

Product Specification BAC060

Supplier	Leathams Ltd
Country	United Kingdom
Supplier Address	Unit 10-12 The Circle, Queen Elizabeth Street, London, SE1 2JE



Product Record

Product Information		Supplier Information	
Leathams Item Code	BAC060	Supplier Name	Confidential
Item Name	CC SMOKED PANCETTA LARDONS 1KG (Animal Welfare certified)	Leathams Supplier Code	Confidential
Supplier Product Code	Confidential	Supplier Type	Processor
Legal Name	SMOKED PANCETTA LARDONS (Animal Welfare certified)	EC Establishment Number	Confidential
Brand	CHARCUTI	Third Party Accreditation	IFS
Sub Title	N/A	Secondary	Confidential
Item Weight (g)	1000	EC Establishment Number	Confidential
Ready Status	Ready To Cook	Third Party Accreditation	NA
Temperature	CHILLED		



Ingredients BAC060

Ingredient declaration: Pork Meat (97%), Salt (3%), Dextrose, Glucose Syrup, Preservatives: E252, E250, Antioxidant: E301, Natural Flavouring, Spice (garlic).

Type	Ingredient	Ingr Weight	Ingr %	Declare Ingr	Quid	Origin	Country Of Origin	Ingr Supplier Name	Manufacturing Site	Country Of Manufacture	State	Max Life	Storage Temp	p H	Aw	Max Moisture	Min Salt	Process Heat Duration	Filling Conditions	Max Cooling Time	Micro	Washing Controls	Other Controls	Status Of Manu Area	Cust Reqs
Finished Product	SMOKED PANCETTA LARDONS	1000	100	n/a	n/a	N/A	Belgium	Confidential	Confidential	Belgium	Smoked, solid	60 days	Chilled 0-4 °C	6	0.93	53	3	n/a	n/a	a. in 5 hours temperature should be <10°C b. in 8 hours temperature should be <0°C c. in 12 hours temperature should be <-4°C	No	n/a	n/a	Low Risk	To Fix
Primary Ingredient	pork meat		96.51	Yes	Yes	Pork belly cut, 80/20 VL	Spain	Confidential	Confidential	Spain	Raw, solid	5 days	Chilled 0-4 °C	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk	N/A
Sub-Ingredient	fresh Pork bellies (top quality 80/20 VL) to produce our Pancetta Lardons	-	-	-	-	-	Spain	Confidential	Confidential	Spain	-	-	-	-	-	-	-	-	-	-	-	-	-	To Fix	To Fix
Primary Ingredient	salt		3.11	Yes	Yes	France, Netherlands, Spain, Germany	France	Confidential	Confidential	France	Crystal	12 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk	N/A
Primary Ingredient	dextrose		0.26	Yes	-	All 27 EU countries	Belgium	Confidential	Confidential	Belgium	Powder	12 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk	N/A
Sub-Ingredient	Extracted by wheat but there is no trace of proteins (gluten or gliadine confirmed by immunological analysis)	-	-	-	-	-	BELGIUM	Confidential	Confidential	To Fix	-	-	-	-	-	-	-	-	-	-	-	-	-	Low Risk	N/A
Primary Ingredient	Glucose syrup		0.07	Yes	-	France, Netherlands, Spain, Germany	Belgium	Confidential	Confidential	Belgium	Liquid	12 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	To Fix	To Fix
Primary Ingredient	additives: cure mix		0.02	Yes	-	Ascorbic acid	China	Confidential	Confidential	Belgium	Powder	12 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk	N/A
Sub-Ingredient	ascorbic acid	-	-	-	-	-	China	Confidential	Confidential	China	-	-	-	-	-	-	-	-	-	-	-	-	-	To Fix	To Fix
Primary Ingredient	additives: cure mix		0.01	Yes	-	Potassium nitrate	Poland	Confidential	Confidential	Belgium	Powder	12 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk	N/A
Sub-Ingredient	potassium nitrate	-	-	-	-	-	Poland	Confidential	Confidential	Poland	-	-	-	-	-	-	-	-	-	-	-	-	-	Low Risk	N/A
Primary Ingredient	additives: cure mix		0.01	Yes	-	Sodium nitrate. China, Germany	China	Confidential	Confidential	Belgium	Powder	12 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk	N/A
Sub-Ingredient	sodium nitrite	-	-	-	-	-	China	Confidential	Confidential	Germany	-	-	-	-	-	-	-	-	-	-	-	-	-	Low Risk	N/A

Type	Ingredient	Ingr Weight	Ingr %	Declare Ingr	Quid	Origin	Countrn Of Origin	Ingr Supplier Name	Manufacturing Site	Country Of Manufacture	State	Max Life	Storage Temp	p H	Aw	Max Moisture	Min Salt	Process Heat Duration	Filling Conditions	Max Cooling Time	Micro	Washing Controls	Other Controls	Status Of Manu Area	Cust Reqs
Primary Ingredient	flavourings	-	<0.01	Yes	-	Albania, India, Turkey, Slovakia	Belgium	Confidential	Confidential	Belgium	Liquid	12 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk	N/A
Sub-Ingredient	Flavourings supported by glucose syrup – onion	-	-	-	-	-	BELGIUM	Confidential	Confidential	Belgium	-	-	-	-	-	-	-	-	-	-	-	-	-	To Fix	To Fix
Sub-Ingredient	pepper	-	-	-	-	-	BELGIUM	Confidential	Confidential	Belgium	-	-	-	-	-	-	-	-	-	-	-	-	-	Low Risk	N/A
Sub-Ingredient	juniper and laurel For this question	-	-	-	-	-	BELGIUM	Confidential	Confidential	Belgium	-	-	-	-	-	-	-	-	-	-	-	-	-	Low Risk	N/A
Primary Ingredient	spice	-	<0.01	Yes	-	-	China	Confidential	Confidential	Belgium	Powder	12 months	Ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk	N/A
Sub-Ingredient	garlic powder	-	-	-	-	-	China	Confidential	Confidential	China	-	-	-	-	-	-	-	-	-	-	-	-	-	Low Risk	N/A
Primary Ingredient	beechwood smoke	-	-	n/a	-	-	Germany	Confidential	Confidential	Germany	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	Low Risk	N/A
Sub-Ingredient	naturally produced during the step of smoking	-	-	-	-	-	Germany	Confidential	Confidential	Germany	-	-	-	-	-	-	-	-	-	-	-	-	-	Low Risk	N/A



Supply Chain Map BAC060

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Finished Product	SMOKED PANCETTA LARDONS	Processor	BRC	Low Risk	visually similar materials used on site	Low	Annual Traceability	Traceability documents
Primary Ingredient	pork meat	Cutting Plant	IFS + BRC	n/a	Not applicable	n/a	n/a	n/a
Sub-Ingredient	fresh Pork bellies (top quality 80/20 VL) to produce our Pancetta Lardons	Cutting Plant	BRC	Low Risk	Not applicable	n/a	n/a	n/a
Primary Ingredient	salt	Processor	IFS + FSSC22000	Low Risk	Not applicable	n/a	n/a	n/a
Primary Ingredient	dextrose	Processor	FSSC22000	Low Risk	Not applicable	n/a	n/a	n/a
Sub-Ingredient	Extracted by wheat but there is no trace of proteins (gluten or gliadine confirmed by immunological analysis)	Processor	GFSI	Low Risk	Not applicable	-	-	-
Primary Ingredient	Glucose syrup	Processor	GFSI	Low Risk	Not applicable	n/a	n/a	n/a
Primary Ingredient	additives: cure mix	Processor	FSSC22000	Low Risk	Not applicable	n/a	n/a	n/a
Sub-Ingredient	ascorbic acid	Processor	-	Low Risk	Not applicable	-	-	-
Primary Ingredient	additives: cure mix	Processor	FSSC22000	Low Risk	Not applicable	n/a	n/a	n/a
Sub-Ingredient	potassium nitrate	Processor	FSSC22000	Low Risk	Not applicable	-	-	-
Primary Ingredient	additives: cure mix	Processor	FSSC22000	Low Risk	Not applicable	n/a	n/a	n/a
Sub-Ingredient	sodium nitrite	Processor	FSSC22000	Low Risk	Not applicable	-	-	-
Primary Ingredient	flavourings	Processor	FSSC22000	Low Risk	Not applicable	n/a	n/a	n/a
Sub-Ingredient	Flavourings supported by glucose syrup – onion	Processor	-	Low Risk	Not applicable	-	-	-
Sub-Ingredient	pepper	Processor	-	Low Risk	Not applicable	-	-	-

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Sub-Ingredient	juniper and laurel For this question	Processor	-	Low Risk	Not applicable	-	-	-
Primary Ingredient	spice	Processor	GFSI	Low Risk	Not applicable	n/a	n/a	n/a
Sub-Ingredient	garlic powder	Processor	-	Low Risk	Not applicable	-	-	-
Primary Ingredient	beechwood smoke	Producer	FSCC 22000- ISO 9001 - PEFC	Low Risk	Not applicable	n/a	n/a	n/a
Sub-Ingredient	naturally produced during the step of smoking	Processor	-	Low Risk	Not applicable	-	-	-



Food Intolerance BAC060

Suitable

Coeliacs	Yes
People who are lactose intolerant	Yes
People with a nut / seed allergy	Yes
Vegans	No
Vegetarians (Non-Vegan)	No

Certified

Halal	No
Kosher	No
Organic	-

Additives

Additive	Name	Function	Quantity PPM
E250	Sodium Nitrite	preservative	120
E252	Potassium Nitrite	preservative	84
E301	Sodium Ascorbate	antioxydant	137

Dyes

Does the product contain ?

Chilli powder, Curry powder, Paprika, Turmeric and seasonings since 2003 are not permitted to contain the following illegal food dyes; Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours: Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC)

No

Pesticides

We are aware of all relevant legislation in respect of pesticides controls and permitted maximum residue levels. We abide by these and any amendments to local, UK and EU Regulations. We are aware of the risk of counterfeit pesticides and will take all reasonable precautions to avoid their use. We will ensure that all produce supplied to/by Leathams has been grown in accordance with Good Agricultural Practice. We encourage implementation of appropriate Integrated Crop Management as part of the crop protection strategy. We will ensure that all produce supplied by us is grown with due regard to the environment, and that all reasonable care is taken to avoid pollution. We are confident in our technical knowledge regarding pesticide use and application. Where necessary, we use the services of a suitably qualified professional advisor. Pesticide applications are applied by operators who are competent and trained to the necessary standard. Where a national approval scheme exists, we only use pesticides approved for the specific crop application. All applications are in accordance with manufacturer's guidance. Where product is not grown by us and is bought from our supplier, we will check proposed pesticide usage (PPU) information to ensure that the relevant pesticide legislation is followed and that any customer specific instructions (as notified by Greencore) are implemented as required. Detailed pesticide application records (pre and post-harvest) are maintained for all crops. These records will be made available for inspection upon request and will be held for a minimum of 5 years.

Yes

Please confirm that you comply with the Maximum Residue Levels stated in EU Pesticide Database.

Yes

Other Ingredients

Name	Yes No	Source	Factory Site YN	Risk Cont Man Site
Legumes	No	0	No	
Caffeine	No	0	No	
Chocolate	No	0	No	
Kiwi	No	0	No	
Banana,blackberry,peach,tomato	No	0	No	
Buckwheat	No	0	No	
Barley	No	0	No	
Rye	No	0	No	
Yeast&derivatives	No	0	No	
Maize&derivatives	No	0	No	
Aspartame	No	0	No	
Fruit,vegetablesandtheirderivatives	No	0	No	
Beef	No	0	No	
Pork	Yes	Pork	Yes	
Lamb/mutton	No	0	No	
Poultry	No	0	No	
Chestnuts	No	0	No	
PotassiumChloride	No	0	No	
Phenylalaline	No	0	No	
Garlic	Yes	Garlic powder	Yes	
CowsMilk	No	0	No	
GoatsMilk	No	0	No	
BuffalosMilk	No	0	No	
EwesMilk	No	0	No	

Name	Yes No	Source	Factory Site YN	Risk Cont Man Site
Ingredients from an animal/insect source not specified above e.g. fish, eggs, honey, gelatine, calf rennet, shellac waxed fruits, l-singlass (fish fines) for filtering, animal derived flavours or colours?	No	0	No	



Palm Oil BAC060

Palm Oil

This product does not contain Palm Oil



GMs BAC060

This product is completely free from GMs



Analytical & Nutritional BAC060

Is this Food or Drink?	Food
Service Size (g/ml)?	8.00000
Number of portion/serving per pack: (if applicable)	0

Nutritional

Nutritional Information	Per 100g/100ml	Per Serving	% Reference Intake (per 100g)	% Reference Intake (per serving)	Claim in ±20% Tolerance (Riskless claim)	Traffic Light Colour	Method	Frequency
Energy-kj:	1045	83.6	12.44	1	0		Formula	N/A
Energy-kcal:	250	20	12.5	1	Energy Free		Formula	N/A
Fat*	20	1.6	28.57	2.29	Fat Free		Analysis	Twice a year
of which saturates (g)*	8	0.64	40	3.2	Saturated Fat Free		Analysis	-
Carbohydrate (g)*	0.4	0.03	0.15	0.01	0.4g carbohydrate per serving,		Analysis	-
(of which sugars) (g)*	0.4	0.03	0.44	0.03	Sugar Free,Low Sugar		Analysis	Twice a year
Fibre (g)*	0.5	0.04	0	0			Analysis	-
Protein (g)*	17	1.36	34	2.72			Analysis	Twice a year
Equivalent as salt (g)*	3.11	0.25	51.83	4.17	Low Salt		Analysis	Twice a year
Moisture (g)	55	4.4	0	0	N/A		Analysis	-
Ash (g)			0	0				

For nutritional information determined by an analysis

FSA Salt Category

Label claims declaration	0.4g carbohydrate per serving, Virtually sugar free,
Lab accreditation:	135-T // 092-T (Belcert)

Name of the laboratory used:	Quality Partner - Euraceta
Accreditation Date:	16/03/2023

Product FSA Category:	1.1 Bacon
Salt Targets: (g salt or mg sodium per 100g):	2.59g salt or 1035mg sodium (average p)



Analytical & Nutritional BAC060

Chem/Physical Standards

Test	Target	Reject	Method	Frequency
Nitrate (residuals)	100ppm	>250ppm	flux continu (Adaptée de la norme NF EN 12014-7).	1/6 month
Nitrite (residuals)	50ppm	>100ppm	flux continu (Adaptée de la norme NF EN 12014-7).	1/6 month
Salt	3%	5%	calculation by clacination iso 936/derivated from isi 11885	1/6 month
pH	6	N/A	0	per batch
Sugar	0.5%	<1%	chromatographie ionique - Ampérométrique pulsée	1/6 month
Protein	17%	<15%	Kjedahl (ISO 937)	1/6 month
Fat	20%	>25%	iso 1444	1/6 month
Moisture	53%	63%	iso 1442	1/6 month

Micro Standards

Test	Unit	Target	Reject	Method	Frequency	Cof AAvailable
TVC	cfu/g	1000000	N/A	Analysis	1/month	-
Coliforms	cfu/g	10	1000	Analysis	1/month	-
E. coli	cfu/g	10	500	Analysis	1/month	-
Listeria spp	g	25 g Absent	>10	Analysis	1/month	-
Salmonella spp	25g	Absent	Present	Analysis	1/month	-
Yeasts	cfu/g	10000	100000	Analysis	2/year	-
Moulds	cfu/g	10000	10000	Analysis	2/year	-
S. aureus	cfu/g	10	5000	Analysis	1/month	-
Clostridium spp	cfu/g	10	100	Analysis	2/year	-
ASR	0	10	50	Analysis	2/year	-

Allergens Declaration

Contains:	None
May contain:	N/A

Detailed Allergen

Component	The allergen is present in the material	There are none in the material and none on site and there is no risk of cross contamination of raw materials	There is none in the material but used elsewhere in the factory in a segregated area, using segregated equipment	There are none in the recipe, but is made using equipment that, before cleaning, is used to make product which contains this allergen	There are none in the recipe, but the equipment used to make this material is used to make product which contains this allergen (no cleandown)	Instruction
Peanut or its derivatives e.g. Peanut – pieces, protein, oil, butter, flour and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	No	Yes	No	No	No	
Tree nuts including: Acorns, Almonds, Oyster Nuts, Peanuts (ground nuts), Beechnuts, Betal Nuts, Brazil Nuts, Bread Nuts/ Bread Fruit, Cashew Nuts, Chilean Wild Nuts, Cola Nuts, Hazelnuts (Filberts), Ginkgo Nuts, Heart Nuts, Jack Nuts, Jojoba Nuts, Litchi Nuts, Macadamia Nuts, Paradise Nuts, Pecans, Persian Walnuts, Pili Nuts, Pistachio Nuts, Quandong Nuts, Squari Nuts, Tahiti Nuts, Tallow Nuts, Tiger Nuts, Tropical Nuts, Walnuts, All cold pressed nut oils, Hickory	No	Yes	No	No	No	
Sesame or its derivatives e.g. paste and oil etc	No	Yes	No	No	No	
Milk or its derivatives e.g. milk caseinate, whey and yogurt powder etc	No	Yes	No	No	No	
Eggs or its derivatives e.g. frozen yolk, egg white powder and egg protein isolates etc	No	Yes	No	No	No	
Fish or its derivatives e.g. fish protein and extracts etc	No	Yes	No	No	No	
Shellfish (including crab, crayfish, lobster, prawn and shrimp) or its derivatives e.g. extracts etc	No	Yes	No	No	No	
Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives e.g. extracts etc	No	Yes	No	No	No	
Soy or its derivatives e.g. edamame, lecithin, oil, tofu and protein isolates etc	No	Yes	No	No	No	
Sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂) e.g. sulphur dioxide, sodium metabisulphite etc	No	Yes	No	No	No	
Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) or their derivatives e.g. flour, starches, bran etc	No	Yes	No	No	No	
Celery or its derivatives e.g. celeriac	No	Yes	No	No	No	

Detailed Assessment of Process Steps													
Process Step	Wheat & Derivatives	Cereal containing gluten	Milk & Derivatives	Egg Derivatives	Nuts, Peanuts & Derivatives	Sesame & derivatives	Soybeans & derivatives	Celery & derivatives	Mustard & derivatives	Sulphur dioxide & sulphites	Lupin & derivatives	Crustaceans, Molluscs & derivatives	Fish & derivatives
Hardenning	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Cutting		N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Packing	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Metal detection		N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Chilled storage	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Order preparation	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

Additional question for Nuts, Peanuts & Sesame Allergens only

Question	Response
Do raw material suppliers for your Products produce nut / seed products in their factory / harvesting / handling systems?	No

Packaging BAC060

Package Inner



Package Outer



Finished Label Inner



Finished Label Outer



Packaging

Component	Pack Type	Material	Description	Colour	Weight Per Unit	Food Ctct Pack	Length	Width	Height	Diameter	Gauge	Grade	Supplier	Supplier Acc	Country	Tamp Ev Det	Sealing Type	Sealing Colour	Suit Rec	Perc Rec	Print Method
film	primary	plastic	plastic Inferior tray : APET H PE 600µm Superior tray : TER HB	transparent	20.00	Yes	285	157	74	n/a	60	Food grade	Confidential	none	Belgium	check film	heat sealed	transparent	no	0.00000	NA
box	secondary	paper	cardboard	white	480.00	No	410	330	200	n/a	n/a	n/a	Confidential	n/a	Belgium	cellotape	cellotape	white	yes	0.00000	NA
pallet	tertiary	wood	Euro pallet	brown	25000.00	No	n/a	n/a	n/a	n/a	n/a	n/a	Confidential	n/a	Belgium	n/a	wrap film	transparent	yes	100	Heat



Packaging BAC060

Packaging Value		Shelf Life Data (Days)		Palletisation			
Total Weight Primary Packaging (g)	20	Life From Production	60	Units per case	9	Container or Pallet Delivery	Pallet delivery
Total Weight Secondary Packaging (g)	480	Lead time (order to delivery)	14	Cases per layer	8	Pallets/Transit cases per container	0
Total Weight Pallet/Transit Packaging (g)	25000			Layers per pallet	8	Container size	-
Total Weight of Packaging per Case (g)	660	Guaranteed minimum life into Leathams depot:	33	Type of Pallet (i.e. CHEP - 1000x1200mm, EURO-800x1200mm or other please specify)	Euro	Sea Freight or Road freight	Road
Total Weight of packaging per Pallet/transit case (g)	67240	% of life on delivery	55	Method of pallet Wrap & Stabilisation	-		
Number of PRIMARY units per Case/Outer	10			Cases per pallet	64	Transport Temperature (°C)	Chilled 0-8°
Total Weight per case (kg)	9.66	Total Weight per Transit Case (kg)	643.24	Units per Pallet	576		
Total cases per container	0			Units per layer	72	Pallet Height (m)	1930
Logos and environmental claims	"e" mark next to weight						

Weight Control

Using Minimum Weight	
Choose Unit	-
Net	Drained
0	0

Using Average Weight

Net	TNE	T1	T2	Drained
1000	1.5%		985	970 0

Supply Chain Standards			
Question	Comply Yes No	When Comply By	Accepted Yes No
Do you use shelf ready packaging (retail products only)	Yes		
The method of closure shall not compromise food safety by being a foreign body issue, nor shall it obscure any labels including barcodes or outer case labels	Yes		
The outer case label shall comply with this label	Yes		
The outer case label barcode shall scan, using a calibrated verifier at Grade B or Above or C if direct printed on the case.	Yes		
The outer case labels shall be placed in duplicate one on the short edge and one on the long edge	No		n/a
The base shall be covered with a layer of cardboard	Yes		
The pallet shall contain a pallet label stating the products on the pallet	Yes		
The pallet shall not contain mixed durability dates or if it does there shall be a pallet label indicating the durability dates present	Yes		
The goods shall not protrude over the edges of the pallet.	Yes		
The pallet shall be wrapped with where possible coloured shrink wrap	No		
The pallet corners shall be protected with pallet uprights	Yes		
The product shall be delivered by a vehicle which is food grade, clean and free from debris	Yes		
If the delivery is temperature controlled the goods can be supplied with a temperature printout history on demand	Yes		
Tranporters shall be audited as to their suitability	Yes		

Labelling Information BAC060

Pack Traceability				Shelf Life			
Durability date type:	Use By			Shelf life (From Manufacture):	60 days	Shelf Life Validation Data Held On File:	YES
Durability date format:	DD/MM/YYYY			Is it safe to extend shelf life?	No	How long is it possible to extend life?	-
Pack coding used:	Lot code			What evidence do you have to support this?	shelf life study NFV01-003		
Location of durability date:	Label inner case and outer case			Is the product packed in a modified atmosphere?	Yes		
Lot/batch code format:	1234567 (given by IT system, preceding lot +1)			Is the statement "Packed in a modified atmosphere" on the product label?	Yes		
<u>Inner barcode</u>							
Inner barcode number (if sold CASE ONLY then type N/A)	5018095013183	Barcode Type:	EAN-13	if yes, state the composition of the gas used e.g. 30% CO2/70% N2	30% CO2, 70% N2		
Number of Digits:	13	Check Digit:	3				
<u>Outer barcode</u>				<u>2D barcode</u>			
Outer barcode number:	15018095013180	Barcode Type:	ITF-14	Standard Packaging	N/A	Standard Packaging	N/A
Number of digits:	14	Check Digit:	0	Flash/Promo	N/A	Flash/Promo	N/A



Labelling Information BAC060

Usage Instructions:	
Storage instructions:	chilled 0-4C
Cooking instructions if applicable:	N/A
If delivered chilled or ambient, is product suitable for freezing?	N
Instructions for defrosting: temp / time:	N/A
Shelf life after defrost:	N/A
Shelf life once opened:	3 days
Storage once opened:	Chilled 0-4C
Health Mark:	BELGIQUE BE 807 CE
Health Mark Shape:	Oval

Claims		
Claim No	Claim Type	Details
1	Packed in a protective atmosphere	30% CO2 - 70% N2

Process Controls						
Process Number	Process Step	Level of Control	Control Measures (CCP only)	Limits (CCP only)	Monitoring Procedures (CCP only)	Action (when out of control)(CCOP only)
1	Reception of meat	CCP	Quality, temperature	no sticky or smelly meats, temperature <7C	Visual check + thermometer at every delivery	Return to the supplier and complete a return sheet
2	Reception of the rest of ingredients	PRP	N/A	N/A	N/A	N/A
3	Brine preparation	CCP	Quality of the salt and the spices, right amount of ingredients added in the brine	out of specification	Visual check, weighting	Positive release from the supplier, withdraw if necessary
4	Chilled storage	CCP	Temperature	2C +/- 2C	Compressor checking, centralised recording thermometers (checking temperature records once a day and compressors checking 3 times a day)	Call the production manager and the maintenance
5	Injection of brine	None	N/A	N/A	N/A	N/A
6	mixing	None	N/A	N/A	N/A	N/A
7	rigging out + hanging	None	N/A	N/A	N/A	N/A
8	smoking and curing	CCP	Time and temperature	12 hours @ 45C	Probe checked once a day, visual checks for each trolley	Put the trolley back in the smoker and complete a non conformance sheet
10	Hardening	None	N/A	N/A	N/A	N/A
11	Cutting	None	N/A	N/A	N/A	N/A
12	Packing	CCP	Make sure the heat sealing zone is cleared	Good sealing and good vacuum, O2 <0.5%, 22%<CO2<38%	Machine residual gas testing, visual and tactile checks for every tray	repack
13	Metal detection	CCP	Metal presence	Presence	Metal detector tested with 3.5mm sample ferrous, non-ferrous and inox (metal steel?)	Analysis of the foreign body and destruction of the defected pack
14	Chilled storage	CCP	Temperature	2C +/- 2C	Compressor checking, centralised recording thermometers (checking temperature records once a day and compressors checking 3 times a day)	Call the production manager and the maintenance
15	Order preparation	CCP	Pack sealing	No sealing defect	Each pack is visually checked	repack the defected pack

Process Controls	
Question	Answer
Confirm maximum life from kill to cook of raw meat, maximum storage temperature and nature of packaging e.g. vacuum packed, MAP (specify gas mix)	Yellow highlighted for maximum life from kill to cook, Maximum storage temperature - 8C. MAP packed - 30% CO2 - 70% N2
Do you or your supplier have monitoring program for antibiotic presence. Please provide copy and frequency of testing.	Yellow highlighted
Are the source farms accredited to any farm insurance schemes or Welfare standards? If yes, please specify.	Yes, Farms are in compliance with EC legislation. There are many intermediaries between farms and us. Origin: Spain, UK. The meat used is verified about animal welfare and certified by AENOR in Spain and specific welfare measures in the UK.
Please confirm what microbiological monitoring is conducted on raw meat. Specify which organisms are tested for and at what frequency.	Monitoring Coliforms, E. coli, Listeria spp, Salmonella spp, Yeasts and moulds (2/year), S.aureus, Clostridium spp (2/year) and ASR (2/year). Unless specify, the rest are at frequency of 1/month.
What is the temperature of the meat at intake?	0C < t < 5C
If frozen raw meat is used, specify shelf life of defrosted meat.	N/A

1. Finished Product Standards - Primary Packaging

Acceptable / Green

Unacceptable / Red

Acceptable / Green

Unacceptable / Red

Primary
Packaging
Image



Inner Label
Image



Primary Packaging Description	Transparent plastic inferior tray		
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Acceptable / Green

Unacceptable / Red

Date Coding
Description

Date Coding Description			
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2. Finished Product Standards - Secondary Packaging

Acceptable / Green

Unacceptable / Red

Outer Case/SRP Image



Acceptable / Green

Unacceptable / Red

Outer Label Image



Outer Case/SRP Description	White cardboard box		
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3. Finished Product Standards

Acceptable / Green

Unacceptable / Red

Appearance	Pink with visible pieces of fat. Cook the product the fat turns golden in colour	Appearance	If not described colour
Flavour	Smokey with a salty aftertaste	Flavour	Off flavour
Aroma	Smokey bacon smell	Aroma	Off odour
Texture	Fat is soft and the meat is chewy	Texture	If not described texture

4. Detailed QAS

Acceptable / Green



Unacceptable / Red



5. Product Physical Parameters

Name	Uof M	Target	Minimum	Maximum
Cartilage	mm	0	0 cartilage per 6kg	More than 2 cartilage in 6kg. Rejection of a single unit not a batch.
Pieces size	mm	30-40mm length, width 8 x 8mm	(Rectangular shaped pieces of various dimensions in the following range: length - 30-70mm width 4-10mm). The product once sliced is pushed through a tube by air into packaging and a small amount of products are being broken during this process.	(Rectangular shaped pieces of various dimensions) -outside of the target and acceptable levels (no rejection, complaint to the supplier).
Blood coagulate (hematoma)	-	-	-	-
Fat pieces	%	30-40%	Visual fat in a 6kg bag -30-40%	Visual fat in a 6kg bag >40%. Rejection of a single unit not a batch.
skin pieces	%	25%	25% visual skin on diced product per 6kg bag. 1 loose skin pieces no longer than 3cm	>30% visual skin on diced product per 6kg bag. Several loose skin pieces. Rejection of a single unit not a batch.
Bone	per pack	0	0 bones per 6 kg	1 bone per 6kg. Rejection of a single unit not a batch.



Warranty BAC060

The Supplier Warrants:

The supplier warrants that the Product, the Manufacturing premises and Distribution facilities will comply in every respect with the provisions of existing legislation and statutes, of either the United Kingdom or EC origin, and all Regulations, Statutory Instruments, Directives, orders, decisions or any other requirements made thereunder, which relate to, or control the nature, substance, quantity, quality, fitness for purpose, packaging, packing, labelling, sale, offering for sale, use, marking, traceability, constitution, importation, exportation, transportation, possession, dealing, make-up or trade description of such goods.

The supplier is responsible for informing Leathams Ltd of any proposed changes in the specification (eg. formulation, manufacturing procedures or packaging materials etc.). No changes may be made without express written agreement. Leathams products' specifications are confidential and should not be sent to a Third Party by the Supplier without Leathams approval.

The supplier is responsible for ensuring that all products, as far as is reasonably possible, are manufactured in accordance with the specification, where there is a deviation that they inform Leathams of this in advance of shipping the goods.

The supplier warrants that any documents relating to the goods that are delivered to Leathams, a Third party Warehouse or Directly to a customer on behalf of Leathams are valid and that the information contained in the documents is correct.

The product shall be manufactured at all times to the best practice reasonably available in the industry, and where this cannot be achieved this should be highlighted to Leathams, and in this respect is responsible with keeping upto date with all regulations in force in Europe as it relates to the specific product and in general.

Leathams Ltd Warrants:

To be responsible for the content of the final artwork having received reasonable advise for the supplier.

Not to share information contained in this specification with a third party other than that which is stated above as the property of Leathams Ltd, without the knowledge and permission of the supplier.

To advise of specific Leathams requirements in terms of the end user.

Signed on Behalf of Leathams Ltd

Name:	Paulina Kaminski
Position:	Technical Manager
Date:	03/09/2022

Historical Amendments

Revision No	Amendments	Authorised By	Authorised Date
1	new inner and outercase labels have been applied	P. Kaminski	05/10/2022
2	supply chain (removal of Jademo cutting plant), QAS - update piece size parameter	P. Kaminski	25/01/2023