



RECEIVED
Thomas Ridley QC Dept.
2:17 pm, 28 Dec 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.

CUSTOMER PRODUCT SPECIFICATION

C2

EC Registration

GB CO 023P

Legal Description

Smoked Rindless Back Bacon with Added Water.

Product Title Smoked Rindless Back Bacon with Added Water

Declared Weight 2250g **T1** 2216.25g (-33.75g) **T2** 2182.5g (-67.5g)

Sliced and packed in the United Kingdom, using pork from the EU

INGREDIENTS & NUTRITIONAL INFORMATION

Ingredients Declaration Pork (85%); Water; Salt; Antioxidant: E301; Preservatives: E250, E252;

% Breakdown Pork (85% - 88.6%); Water (10%); Salt (2.8% - 4.5%); Sodium Ascorbate - E301 (0.01% - 0.05%); Sodium Nitrite - E250 (0.015%); Potassium Nitrate - E252 (0.015%)

Nutritional Information 100g as sold. Energy 891Kj / 215Kcal; Total Fat 17g; Saturates 6.2g; Carbohydrate 0g; Sugars 0g; Protein 17g; Salt 3.8g

STORAGE / DISTRIBUTION & DURABILITY INFORMATION

Storage Keep refrigerated at 0-5C. Use within 3 days of opening and before date shown. Suitable for home freezing on day of purchase. Store at -18C or below. Use within 1 month. Defrost thoroughly and use within 3 days. Do not refreeze.

Distribution Temperature of product on delivery: -5C to +5C.

Durability Min Shelf Life to Customer 28 days

Durability - Coding DDMMMMYY

Other Coding Info 8 digit alpha numerical signifying production site & job number. Durability: USE BY

PACKAGING INFORMATION / DIMENSIONS

Film CLASSIC 545mm X900M **Weight of film used** 16g (PLASTIC)

Outercase BECKETTS BROWN CUBE 283X228X210 (BORIS) **Weight of Outer Case** 265g (PAPER)

Label BECKETTS SMOKED RL BACK GENERIC X4000 **Outercase Label** RED NON THERMAL X2250

Add. Pack. N/A **Weight of Add. Pack.** N/A

Add. Pack. N/A **Weight of Add. Pack.** N/A

Add. Pack. N/A **Weight of Add. Pack.** N/A

Outercase Dimensions 283mm x 228mm x 210mm

Layers in Pallet 6

Cases in Layer 17

Packs in Case 4

Pack Barcode 5021753002832

Bag Barcode N/A

Outercase Barcode 05021753778393

FREE FROM INFORMATION

Is the product free from	YES / NO
Gluten and products thereof	YES
Maize / GM Maize or derivatives	YES
Barley / Rye / Oats / Spelt / Kamut or derivatives	YES
Malt or derivatives	YES
Rice or derivatives	YES
Wheat or Wheat derivatives	YES
Crustaceans or derivatives	YES
Molluscs or derivatives	YES
Fish or derivatives	YES
Eggs or derivatives	YES
Peanuts or derivatives	YES
Tree Nuts / Nuts or derivatives	YES
Nut Oils	YES
Pine nuts or derivatives	YES
Coconuts or derivatives	YES
Mustard or derivatives	YES
Lupin or derivatives	YES
Sesame or derivatives	YES
Sesame Seed Oil	YES
Lactose	YES
Milk or derivatives	YES
Soybeans	YES
Soya or derivatives	YES

Is the product free from	YES / NO
Yeast	YES
Bovine or bovine derivatives (Beef)	YES
Porcine or porcine derivatives (Pork)	NO - PORK
Ovine or ovine derivatives (Lamb / Mutton)	YES
Poultry or poultry derivatives (Chicken / Turkey)	YES
Mechanically Recovered Meat (MMR)	YES
Desinewed Meat (DSM)	YES
GM Ingredients or derivatives	YES
Added Salt	NO - 3.25%
Added Sugar	YES
Artificial Antioxidants	NO
Artificial Colours	YES
Artificial Flavourings	YES
Flavour Enhancers	YES
Artificial Preservatives	NO
Artificial Sweeteners	YES
Sulphur Dioxide at a concentration of greater than or equal to 10mg/Kg or 10mg/L	YES
Sulphites (E220 - E227) at a concentration of greater than or equal to 10mg/Kg or 10mg/L as Sulphur Dioxide.	YES
Celery or derivatives	YES
Celeriac or derivatives	YES

IS THE PRODUCT SUITABLE FOR

Ovo-Lacto Vegetarians	NO
Vegetarians	NO
Vegans	NO
Nut Allergy Sufferers	YES
Coeliacs	YES

IS THE PRODUCT CERTIFIED FOR

Halal	NO - PORK PRODUCT
Kosher	NO - PORK PRODUCT
Organic	NO - NOT CERTIFIED

PRODUCT QUALITY ATTRIBUTES

Bloodspots / Bruising	Absent	Visual Lean in Tail	>50%
Bones / Cartilage	Absent	Fat Over Eye	10mm ± 2mm
Separation	<50%	Fat at Inflection, including back fat	<25mm
Excessive Internal Fat	Absent	Grade	EARL
Rasher Length	190mm +/- 10mm	Rasher Thickness	4.5mm +/- 0.5mm
Quality Exceptions	Maximum of one make weight per pack		

PRODUCT ANALYTICAL STANDARDS

Test	Units of Measure	Frequency	Target	Reject Below	Reject Above
Meat Content	%	Every 4 Weeks	85	83	
Added Water	%	Every 4 Weeks	<10		12
Salt	%	Batch	3.25	2.5	4.5
Sodium Nitrite	PPM	Batch	40 - 80	20	175
Potassium Nitrate	PPM	Batch	170	20	250

COOKING INSTRUCTIONS

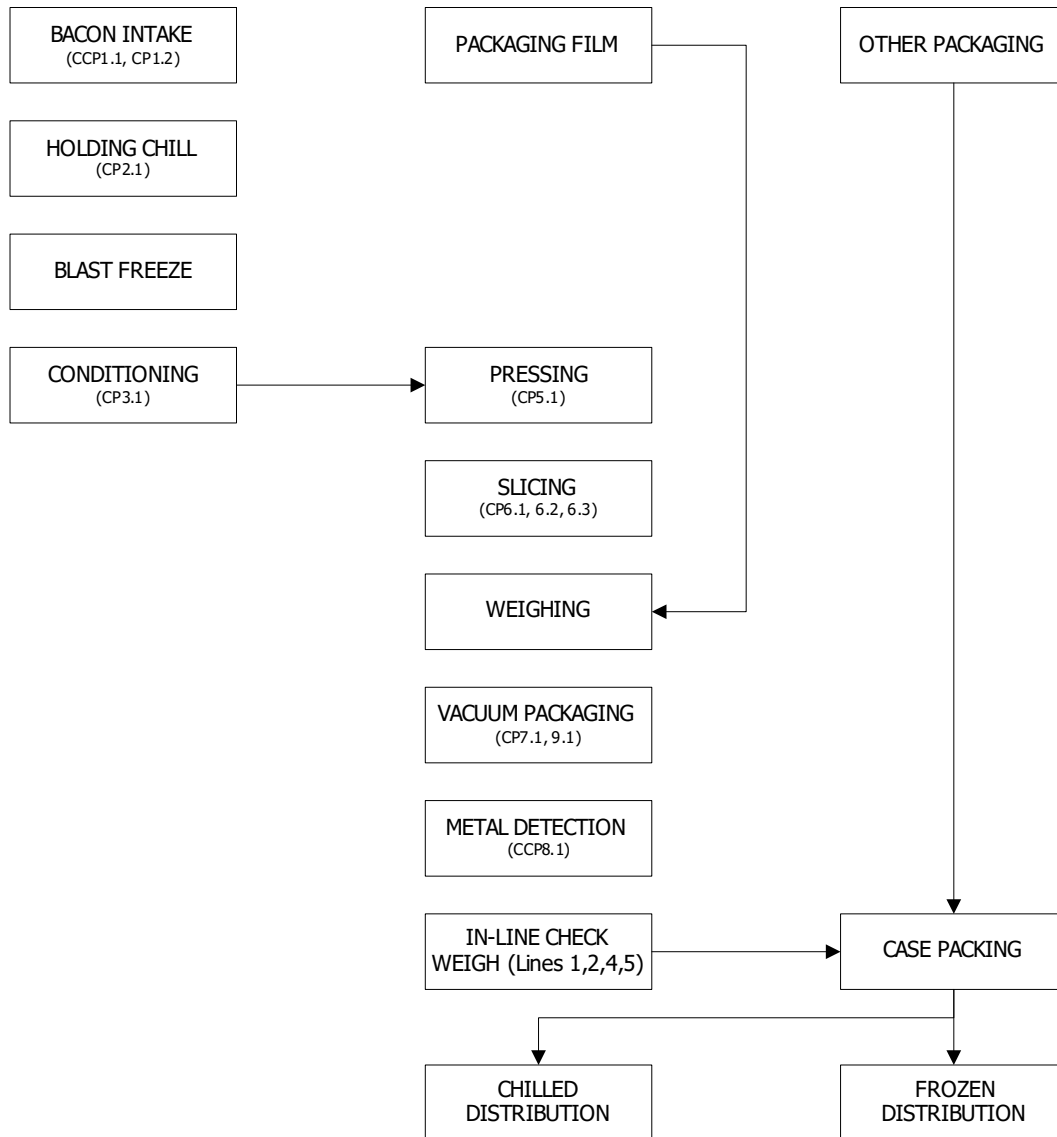
Product requires cooking. Remove all packaging before cooking. Shallow fry: Moderate heat for 6-8 minutes. Grill: Medium grill for 6-8 mins turning once. Ensure product is cooked thoroughly.

MICROBIOLOGICAL STANDARDS

Test	Frequency	Target	Reject Above
Total Viable Count (cfu/g)	Monthly	< 10,000	> 1,000,000
Enterobacteriaceae (cfu/g)	Monthly	<10	> 10,000
Escherichia coli (cfu/g)	Monthly	<10	> 500
Staphylococcus Aureus (cfu/g)	Monthly	<20	> 1,000
Salmonella (presence in 25g)	Monthly	Absent	Present

GENERAL HACCP INFORMATION SUPPLIER VALIDATION

PROCESS FLOW



HACCP SUMMARY

CCP have been identified through the process, a full copy of the HACCP study is available at the specific request of a customer

DISCLAIMER:

Specifications not returned within 14 days of issue to the customer, will be deemed to be confirmation that the customer has accepted, and agreed to, the parameters of the specification. Customers wishing to amend any parameters within this specification MUST contact their account manager within this time period and before the first delivery of new products.

Signed on behalf of Becketts Foods
 Name James Sandford
 Title Group QA Manager
 Date

Approved by Customer
 Name
 Title
 Date