Changed
 Aug 22, 2024 13:23

 Reviewed
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 Erudus ID
 852aba550d814c72b19c39f57358b8cf

 Version
 1.2

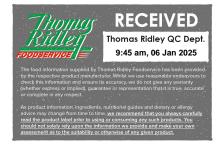
Sliced Cooked Beef 500g

6x 500g Sliced Cooked Beef

PRODUCT DESCRIPTION

Sliced Cooked Beef Silverside packed in a Modified atmosphere (70% Nitrogen and 30% Carbon Dioxide)

Brand	Houghton Hams
Manufacturer Product Code	CATER08
Product Type	Food
Product Category	Deli Meats & Processed Meats
Storage Type	Chilled
Erudus ID	852aba550d814c72b19c39f57358b8cf
Specification Type	Meat



INGREDIENTS

Ingredient Declaration

Product Contains:

Beef Silverside, Salt, Stabilisers (Triphosphates, Diphosphates, Polyphosphates), Antioxidant (Sodium ascorbate). Ingredient Statements

Made with 100g of Beef per 100g of finished product.

ALLERGENS

Celery/Celeriac	No	
Cereals Containing Gluten	No	
Barley	No	
Oats	No	
Rye	No	
Wheat (including Spelt and Khorasan)	No	
Crustacea	No	
Eggs	No	
Fish	No	
Lupin	No	
Milk	No	
Molluscs	No	

Mustard	No
Nuts (Tree)	No
Almond nuts	No
Brazil nuts	No
Cashew nuts	No
Hazelnuts	No
Macadamia (Queensland) nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Peanuts	No
Sesame Seeds	No
Soybeans	No
Sulphur Dioxide and Sulphites	No

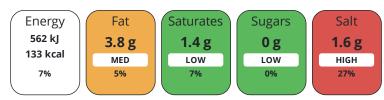
SUPPLEMENTARY INGREDIENT	Palm Oil	No
INFORMATION	Hydrogenated Vegetable Oil/Fat	No
	GM Protein/DNA	No
ADDITIVES	Product Contains:	
	Artificial Antioxidants	Yes
	Artificial Colours	No
	Artificial Flavour Enhancers	No
DIET SUITABILITY	Halal Diet	No

Artificial Flavourings	No
Artificial Preservatives	No
Artificial Sweeteners	No
Kosher Diet	No



erudus

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 133kcal / 562kJ

Nutrient	per 100g	RI per 100g
Energy (kJ)	562 kJ	7%
Energy (kcal)	133 kcal	7%
Fat	3.8 g	5%
of which Saturates	1.4 g	7%
Carbohydrate	0 g	0%
of which Sugars	0 g	0%
Fibre	< 0.5 g	
Protein	22 g	44%
Salt	1.6 g	27%

	Source of Nutritional Informat	ion Manufact	urers analysis					
SUPPLEMENTARY NUTRITIONAL INFORMATION								
HANDLING &	Directions For Use							
STORAGE INFORMATION	Once opened consume within	3 days						
	Storage Instructions							
	Keep refrigerated at 2 to 5 °C							
	Storage Instructions After Ope	ening						
	Keep refrigerated at 2 to 5°C							
	Shelf Life from Time of Produc	tion 14 Da	ays					
	Shelf Life From Opening	3 Day	/S					
ACCREDITATIONS/ CERTIFICATIONS/	BRCGS Certified			BRCGS Food S	afety			
ASSURANCE	Red Tractor							
SCHEMES ORIGIN	Product Country of Origin/Place of Ireland, Netherlands (the), New Zealand							
	Provenance							
	Additional Origin Details							
	Made using beef from Ireland	, New Zealand and	Netherlands					
PRODUCT	Standards Testing							
CHARACTERISTICS	Do you undertake trend analysis of Yes			Is shelf life te	sting undertaken?	Yes		
	microbiological results?			Commercially Sterile No				
	Microbiological Standards							
	Organism	Description	Frequency	Target	Maximum	Sample (g or ml)		
	Clostridium Perfringens (cfu/g or ml)		Monthly	<10	100	100		
	E. Coli (cfu/g or ml)		Monthly	<10	10	100		

	Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
	Salmonella (cfu/g or ml)		Monthly	=0	0	25
	Aerobic Colony Count (ACC) (cfu/g or ml)		Monthly	<1000	10000	100
	Coagulase-positive Staphylococci (cfu/g or ml)		Monthly	<20	100	100
	Enterobacteriaceae (cfu/g or ml)		Monthly	<100	1000	100
	Listeria Monocytogenes (cfu/g or ml)		Monthly	=0	0	25
	Listeria SPP (cfu/g or ml)		Monthly	=0	19	25
	Analytical Standards					
	Test	Description	Frequency	Target	Range	Sample (g or ml)
	Meat Content (%)		Annually	=100	97.5 to 100	100
	SUPPLEMENTARY INFORM	1ATION N	0	Reformed		No
	Skeletal Bones	N		Fried During Ma		No
	ORGANOLEPTICS Appearance Final product to have appearan Aroma		ked beef. Free frc			
	Appearance Final product to have appearan	, free from off o	ked beef. Free fro lours.			
	Appearance Final product to have appearan Aroma Pleasant, typical of cooked Beef, Taste Pleasant, typical of cooked Beef,	, free from off or , free from off fla	ked beef. Free fro lours. ivours.	m any contamir		
	Appearance Final product to have appearan Aroma Pleasant, typical of cooked Beef, Taste Pleasant, typical of cooked Beef, Texture	, free from off or , free from off fla	ked beef. Free fro lours. ivours.	m any contamir		
	Appearance Final product to have appearan Aroma Pleasant, typical of cooked Beef, Taste Pleasant, typical of cooked Beef, Texture Product shall be firm but tender	, free from off or , free from off fla r without excess	ked beef. Free fro lours. ivours.	m any contamir		
RATION	Appearance Final product to have appearan Aroma Pleasant, typical of cooked Beef, Taste Pleasant, typical of cooked Beef, Texture Product shall be firm but tender HAZARD CONTROLS	, free from off or , free from off fla r without excess	ked beef. Free fro lours. ivours. ive chewiness or	m any contamir	ation, blowing or	
RATION	Appearance Final product to have appearan Aroma Pleasant, typical of cooked Beef, Taste Pleasant, typical of cooked Beef, Texture Product shall be firm but tender HAZARD CONTROLS Metal Detection	, free from off or , free from off fla r without excess Y	ked beef. Free fro lours. ivours. ive chewiness or	m any contamin gristle. Inner Pαck Co	ation, blowing or	
RATION	AppearanceFinal product to have appearantAromaPleasant, typical of cooked Beef,TastePleasant, typical of cooked Beef,TextureProduct shall be firm but tenderHAZARD CONTROLSMetal DetectionCose ConfigurationTotal Quantity of Inner Component	, free from off or , free from off fla r without excess Y	ked beef. Free fro lours. ivours. ive chewiness or es	m any contamin gristle. Inner Pαck Co	ation, blowing or	other evidence of dan
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PRODUCT	Inner Compone	ent				Inner Pack				
DIMENSIONS	Inner Component Depth		240 m	ım		Inner Pack Depth			0 mm	
	Inner Compone	ent Width	190 m	ım		Inner Pack Width		19	0 mm	
	Inner Component Height Outer Case Outer Case Depth Outer Case Width		30 mn	30 mm 245 mm 200 mm		Inner Pack Heigh	nt	30	30 mm	
			245 m							
			200 m							
	Outer Case Hei	ght	180 m	im						
PALLET INFORMATION	Quantity of Cas	Quantity of Cases Per Pallet Layer		24 Cases		Pallet Type		Uł	K Standard Pallet	
INFORMATION	Quantity of Lay	vers Per Pallet	7 Laye	ers		Pallet Height		1.	5 MTR	
	Quantity of Cas	ses Per Pallet	168 Ca	ases		Pallet Gross Wei	ght	53	0.88 kg	
PACKAGING	Inner Compone	ent Packaging								
	Туре	Materials		Weight	Re	cycled Plastic %	Recyclable	Returnable	Composite	
	Tray	Plastic		24 g	- %)				
	Label	Paper/Cardboard		1 g	- %)				
	Outer Case Packaging									
	Туре	Materials		Weight	Re	cycled Plastic %	Recyclable	Returnable	Composite	
	Case	Paper/Cardboard		160 g	- %)				
	Transport Pack	aging								
	Туре	Materials		Weight	Re	cycled Plastic %	Recyclable	Returnable	Composite	
	Other	Plastic		600 g	- %)				
OTHER INFORMATION						Identification/He	ealth Marks	Uł	K NM005	
CONTACT	Address									
INFORMATION	Houghton Ham Unit 58-68, Ten Moulton Park Ir Northampton NN3 6AX England <u>P: (Phone)</u> 0160	ter Road Idustrial Estate								

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