

CUSTOMER PRODUCT SPECIFICATION

KX100207

EC Registration GB CO 023

Legal Description

Smoked Rindless Streaky Bacon with Added Water.

Product Title Smoked Rindless Streaky Bacon With Added Water

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

Sliced and packed in the UK, using pork from the EU or the UK

INGREDIENTS & NUTRITIONAL INFORMATION

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

% Breakdown Pork (85% - 88.6%); Water (10%); Salt (2.8% - 4.0%); Sodium Ascorbate - E301 (0.01% - 0.05%); Sodium Nitrite - E250 (0.015%); Potassium Nitrate - E252 (0.015%)

Nutritional Information 100g as sold. Energy 1142 Kj / 276Kcal; Total Fat 24g; Saturates 8.2g; Carbohydrate 0g; Sugars 0g; Protein 16g; Salt 3.2g

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 JUBA 545mm X900M CONTINUOUS **Weight of film used** 16g (PLASTIC)

Outercase BROWN CUBE291X236X226 ALT1 **Weight of Outer Case** 266g (PAPER)

Label JUST BACON SMK RL STREAKY 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 291mm x 236mm x 226mm

Layers in Pallet 6

Cases in Layer 17

Packs in Case 4

Pack Barcode 5021753005062

Bag Barcode N/A

Outercase Barcode 05021753780853

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	Total Visual Lean	>50%
Bones / Cartilage	Absent	Fat Over Eye	N/A
Separation	N/A	Fat at Inflection, including back fat	N/A
Excessive Internal Fat	N/A	Grade	BARON
Rasher Length	200 ± 10	Rasher Thickness	4.5mm +/- 0.5mm
Quality Exceptions	Maximum of one make weight per pack		

PRODUCT ANALYTICAL STANDARDS

Test	Units of Measure	Target	Reject Below	Reject Above
Meat Content	%	85	83	
Added Water	%	<10		12
Salt	%	3.25	2.5	4.5

COOKING INSTRUCTIONS

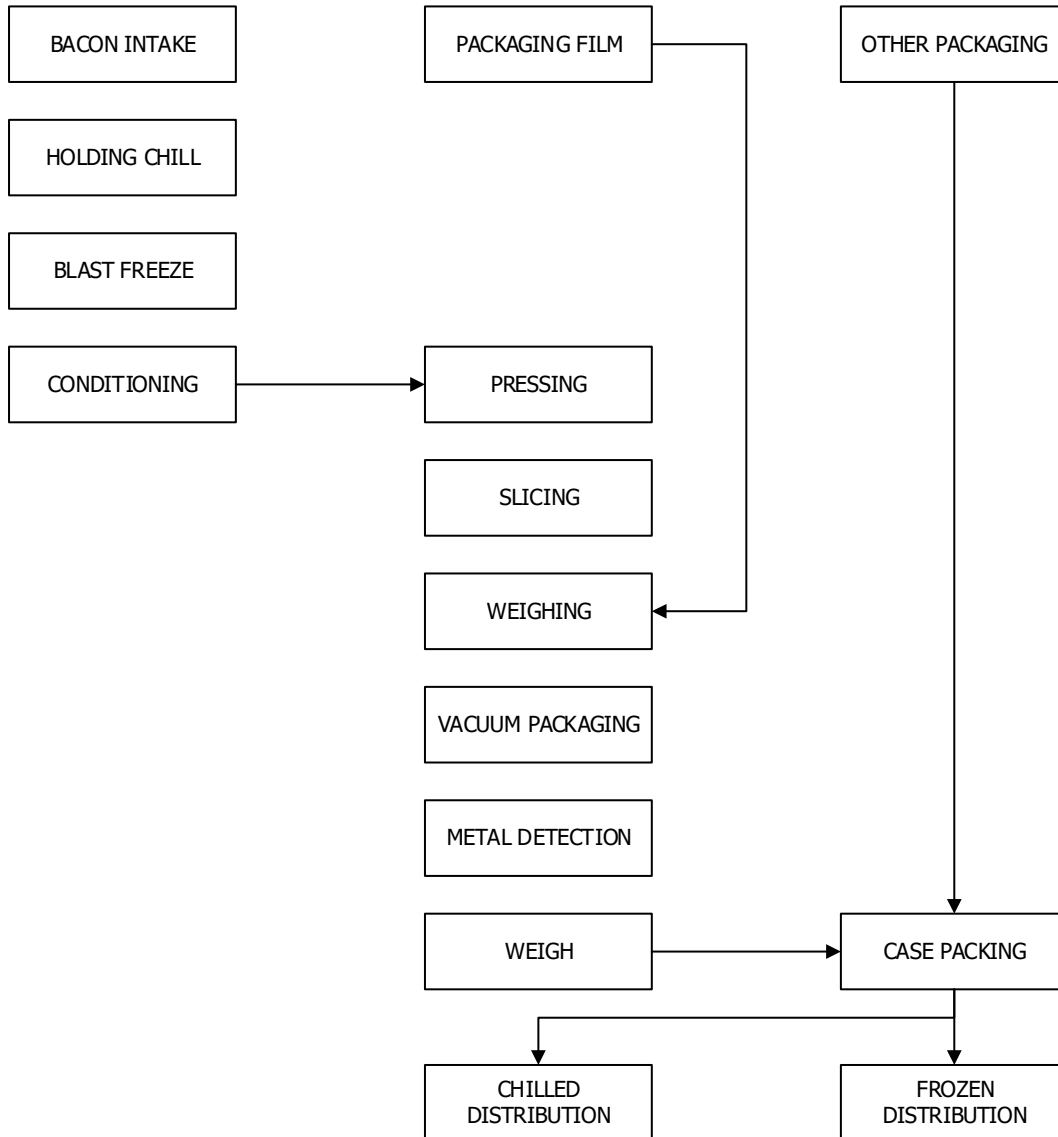
Product requires cooking. Remove all packaging before cooking. Shallow fry: Moderate heat for 6-8 minutes. Grill: Medium grill for 6-8 mins turning once. Ensure product is cooked thoroughly.

MICROBIOLOGICAL STANDARDS

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

GENERAL INFORMATION

GENERIC 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