CUSTOMER PRODUCT SPECIFICATION

KX200174

EC Registration   GB CO 023

Legal Description

Rindless Unsmoked Gammon with Added Water Formed from Selected Cuts of Cured Pork

Product Title	Rindless Unsmoked Gammon Steak with Added Water				
Weight	904g	**T1**	-15g	**T2**	-30g

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

INGREDIENTS & NUTRITIONAL INFORMATION

Ingredients Declaration   Pork (87%); Water; Salt; Stabiliser: E451(i); Antioxidant: E301; Preservatives: E250, E252

% Breakdown   Pork (86% - 87%); Water (9% - 10%); Salt (2.5% - 3.5%); Pentasodium Triphosphate - E451(i) (0.35% - 0.53%); Sodium Ascorbate - E301 (0.01% - 0.06%); Sodium Nitrite - E250 (0.015%); Potassium Nitrate - E252 (0.015%)

Nutritional Information 100g as sold.   Energy 575kJ / 138kcal; Total Fat 7.5g; Saturates 2.5g; Carbohydrate 0g; Sugars 0g; Protein 18g; Salt 2.9g

STORAGE / DISTRIBUTION & DURABILITY INFORMATION

Storage   Keep refrigerated at 0-5C. Use within 24 hours 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 24 hours. Do not refreeze.

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

Durability   Min Shelf Life to Customer 21 days

Durability - Coding   DDMMMYY

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

PACKAGING INFORMATION / DIMENSIONS

Film	N/A	**Weight of film used**	N/A
Bag	ODF4005 PVDC FREE 250MM X 300MM	**Weight of bag used**	7g (PLASTIC)
Net	N/A	**Weight of net used**	N/A
Label	BECKETTS UNSMK GAMMON STEAKS X2000	**Outercase Label** WHITE NON THERMAL X2250	
Outercase	BROWN BOX UNPRINTED 288X203X215	**Weight of Outer Case**	204g (PAPER)
Add. Pack.	FLASH CIRCLE WEIGHT LABELPINK8X113GX4800	**Weight of Add. Pack.**	0.515g (PAPER)
Add. Pack.	N/A	**Weight of Add. Pack.**	N/A
Add. Pack.	N/A	**Weight of Add. Pack.**	N/A

Outercase Dimensions   288mm x 203mm x 215mm

Layers in Pallet 6   **Cases in Layer** 18   **Packs in Case** 5

Pack Barcode   5021753003440

Outercase Barcode   05021753779055

FREE FROM INFORMATION

Is the product free from	YES / NO	Is the product free from	YES / NO
Gluten and products thereof	YES	Yeast	YES
Maize / GM Maize or derivatives	YES	Bovine or bovine derivatives (Beef)	YES
Barley / Rye / Oats / Spelt / Kamut or derivatives	YES	Porcine or porcine derivatives (Pork)	NO - PORK
Malt or derivatives	YES	Ovine or ovine derivatives (Lamb / Mutton)	YES
Rice or derivatives	YES	Poultry or poultry derivatives (Chicken / Turkey)	YES
Wheat or Wheat derivatives	YES	Mechanically Recovered Meat (MMR)	YES
Crustaceans or derivatives	YES	Desinewed Meat (DSM)	YES
Molluscs or derivatives	YES	GM Ingredients or derivatives	YES
Fish or derivatives	YES	Added Salt	NO - 2.9%
Eggs or derivatives	YES	Added Sugar	YES
Peanuts or derivatives	YES	Artificial Antioxidants	NO - E301
Tree Nuts / Nuts or derivatives	YES	Artificial Colours	YES
Nut Oils	YES	Artifical Flavourings	YES
Pine nuts or derivatives	YES	Flavour Enhancers	YES
Coconuts or derivatives	YES	Artificial Preservatives	NO (E250, E252)
Mustard or derivatives	YES	Artificial Sweeteners	YES
Lupin or derivatives	YES	Sulpher Dioxide at a concentration of greater than or equal to 10mg/Kg or 10mg/L	YES
Sesame or derivatives	YES		
Sesame Seed Oil	YES	Sulphites (E220 - E227) at a concentration of greater than or equal to 10mg/Kg or 10mg/L as Sulpher Dioxide.	YES
Lactose	YES		
Milk or derivatives	YES		
Soybeans	YES	Celery or derivatives	YES
Soya or derivatives	YES	Celeriac or derivatives	YES

IS THE PRODUCT SUITABLE FOR

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

IS THE PRODUCT CERTIFIED FOR

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

PRODUCT QUALITY ATTRIBUTES

Bloodspots / Bruising	Absent	**Coverage**	Maximum 5mm
Bones / Cartilage	Absent	**Fat Inflection, Including Back / Leg Fat**	Maximum 10mm
Separation / Pickle Pockets	Absent	**Excessive Internal Fat**	Absent

Smoking	N/A	**Colour**	Atypical of unsmoked cured pork with firm white fat and pink to purple muscle
Aroma	Atypical of standard unsmoked cured pork with no off odour	**Loose fat / rind**	None
Texture	Atypical of cured pork - not slimey	**Rind-on or Rind-off**	Rindless

PRODUCT ANALYTICAL STANDARDS

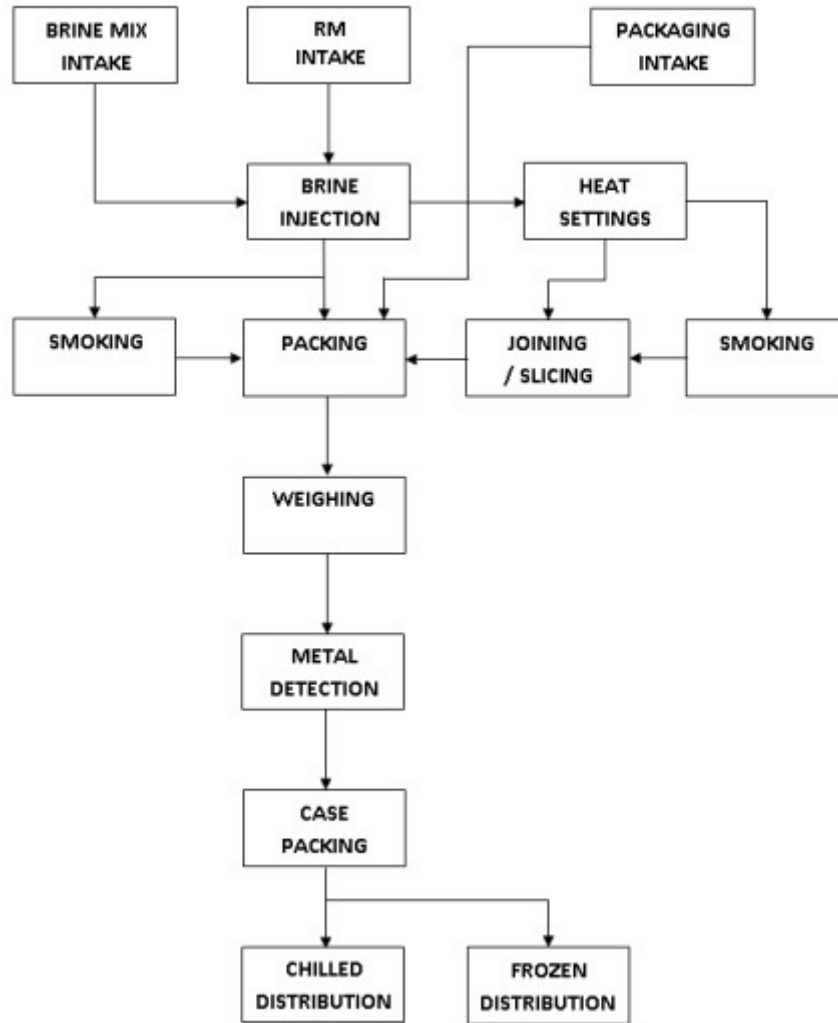| Test	Units of Measure	Target	Reject Below	Reject Above
Meat Content	%	As per QUID	> -2 Less than QUID	N/A
Added Water	%	<10	N/A	N/A
Salt	%	As stated in Nutritional Info.	2.0	4.0

COOKING INSTRUCTIONS

Product requires cooking. Remove all packaging before cooking. Grill: Place under a pre-heated medium grill for the cook time printed on the label. Turn once half way through cooking. Ensure product is cooked thoroughly.

MICROBIOLOGICAL STANDARDS

Test	Target	Reject Above
Total Viable Count (cfu/g)	< 1 x 1,000	> 1 x 10,000
Enterobacteriaceae (cfu/g)	< 1 x 100	> 1 x 1,000
Escherichia coli (cfu/g)	< 10	> 1 x 100
Staphylococcus Aureus (cfu/g)	< 20	> 1 x 100
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		Approved by Customer	
Name	James Sandford	Name	
Title	Group QA Manager	Title	
Date		Date	