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Thomas Ridley QC Dept.  
2:34, 17 Sep 2025

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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.

CUSTOMER PRODUCT SPECIFICATION

KX200199

EC Registration GB CO 023

Legal Description

Rind-on Unsmoked Horseshoe Gammon Joint with Added Water

Product Title	Rind-On Unsmoked Horseshoe Gammon Joint with Added Water			
Weight	5250g	Upper Weight	N/A	Lower Weight N/A
Sliced and packed in the UK, using pork from Denmark				

INGREDIENTS & NUTRITIONAL INFORMATION

Ingredients Declaration	Pork (87%); Water; Salt; Dextrose; Antioxidant: E301; Preservatives: E250, E252
% Breakdown	Pork (86% - 87%); Water (9% - 10%); Salt (2.4% - 3.5%); Dextrose (0.4% - 0.6%); Sodium Ascorbate - E301 (0.01% - 0.06%); Sodium Nitrite - E250 (0.015%); Potassium Nitrate - E252 (0.015%)
Nutritional Information 100g as sold.	Energy 584kJ / 140kcal; Total Fat 7.5g; Saturates 2.5g; Carbohydrate 0.5g; Sugars 0.5g; Protein 18g; Salt 2.7g

STORAGE / DISTRIBUTION & DURABILITY INFORMATION

Storage	Keep refrigerated at 0-5C. Use within 48 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 28 days
Durability - Coding	DDMMM
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 CLR ARC 350X450MM X1250	Weight of bag used	6g (PLASTIC)
Net	U/PEEL 200R SCARLETSV-NE200489RW X750MTR	Weight of net used	6000g (FABRIC)
Label	BECK GEN MAREL 101X124 PP TH S445N X1200	Outercase Label	BECK GEN MAREL 101X124 PP TH S445N X1200
Outercase	BROWN CUBE DOUBLE WALL 283X228X210	Weight of Outer Case	384g (PAPER)
Add. Pack.	PALLET LAYER PADS 1.2M X 1M	Weight of Add. Pack.	7.6375g (PAPER)
Add. Pack.	EDGE GUARDS 1500MM	Weight of Add. Pack.	297g (PAPER)
Add. Pack.	N/A	Weight of Add. Pack.	N/A
Outercase Dimensions	228mm x 283mm x 210mm		
Layers in Pallet	5	Cases in Layer	16
		Packs in Case	2
Pack Barcode	(01)05021753004188(15)----- (3102)-----		
Outercase Barcode	(01)05021753781430(15)----- (3102)-----		



## 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 - 2.7%
Added Sugar	NO - 0.5%
Artificial Antioxidants	NO
Artificial Colours	YES
Artificial Flavourings	YES
Flavour Enhancers	YES
Artificial Preservatives	NO (E250, E252)
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 - 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

<b>Bloodspots / Bruising</b>	Absent
<b>Bones / Cartilage</b>	Absent
<b>Separation / Pickle Pockets</b>	Absent

<b>Coverage</b>	Maximum 15mm
<b>Fat Inflection, Including Back / Leg Fat</b>	Maximum 20mm
<b>Excessive Internal Fat</b>	Absent

<b>Smoking</b>	N/A
<b>Aroma</b>	Atypical of standard unsmoked cured pork with no off odour
<b>Texture</b>	Atypical of cured pork - not slimy

<b>Colour</b>	Atypical of unsmoked cured pork with firm white fat and pink to purple muscle
<b>Loose fat / rind</b>	None
<b>Rind-on or Rind-off</b>	Rind-on



## PRODUCT ANALYTICAL STANDARDS

Test	Units of Measure	Target	Expected tolerances
Meat Content	%	As per QUID	±5 from QUID
Added Water	%	<10	N/A
Salt	%	As per Nutritional Information	Refer to % Breakdown at nutritional information

## COOKING INSTRUCTIONS

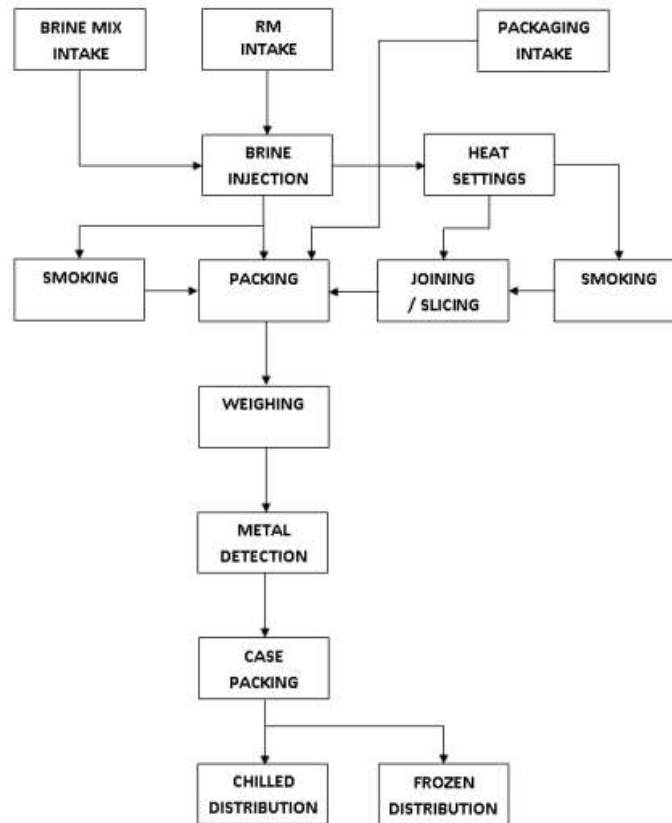
Product requires cooking. Remove all packaging before cooking. To Boil: Allow 20 minutes per 450g (1lb) plus 20 mins. Place the joint in a large pan and cover with cold water. Bring to the boil and simmer for the calculated cooking time. Ensure the product is cooked thoroughly.

## MICROBIOLOGICAL STANDARDS

Test	Target	Maximum Levels
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

Approved by Customer

Name James Sandford

Name \_\_\_\_\_

Title Group QA Manager

Title \_\_\_\_\_

Date \_\_\_\_\_

Date \_\_\_\_\_