



8 Boldero Road, Bury St Edmunds, Suffolk IP32 7BS. Tel: 01284 750720 sales@thetasteofsuffolk.co.uk <u>www.thetasteofsuffolk.co.uk</u>

## **PRODUCT SPECIFICATION**

Product:	Pastrami 500g

Description:	A classic cured deli meat coated in a mix of black peppercorns and spices for a succulent, tender and spicy flavour.			
Product Meat Origin:	British Beef Supplier			
Ingredients:	Beef, Salt, Cracked Black Peppercorns, Spices (Black Pepper, White Pepper, Caraway), Sugar, Vegetable Oil, Dextrose, Spice Extracts, Preservative (Sodium Nitrite).  Made with 115g of beef per 100g of finished product.			
Allergen Advice:	N/A			
Protective Atmosphere:	Yes			
Shelf Life:	14 Days Maximum from Day of Packing.			
Inner Packaging:	Base Web: APET/PE Clear 450mµ x 402mm Top Web: PET-PE-EVOH Clear Anti-fog 62mµ x 380mm			
Inner Pack Label:	The Taste of Suffolk thermal transfer label (80mm x 126mm) with black print.			
Outer Packaging:	N/A			
Outer Pack Label:	N/A			
Date/Batch Traceability Code Information:	Pack labels printed with the durability date & traceability information.			
Packs per Outer:	N/A			
Bar Coding:	5016792002080			

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Storage Instructions:	Keep refrigerated. Once opened, consume within 3 days. Do not exceed the "use by" date.			
Home Freezing Guidelines:	Suitable for home freezing. Freeze on day of purchase. Use within 3 Months. Defrost thoroughly in the refrigerator before use and consume within 24 hours. Once thawed, do not re-freeze.			
Cooking Guidelines:	N/A			
Microbiological Standard:	Aerobic Colony Count < 5 x 10 <sup>3</sup> cfu per gram (target) 1 x 10 <sup>5</sup> cfu per gram (max)			
	As Microbiological Criteria for Foodstuffs, Meat Preparations (EC2073/2005, EC1441/2007)			
	Coliforms <1 x 10 <sup>2</sup> cfu per gram (target)			
	5 x 10 <sup>3</sup> cfu per gram (max)			
	S aureus <20 cfu per gram (target)			
	1 x 10 <sup>2</sup> cfu per gram (max)			
	Salmonella spp Absent in 25g			
	Listeria monocytogenes Absent in 25g			
Analytical Standard:	>100%			
Nutrition per 100g	Energy 638kJ/152kcal Fat 6.0g of which saturates 2.0g Carbohydrate 4.0g of which sugars 1.6g Protein 22.0g Salt 2.9g			
Site Approval No:	GB SM001			
Genetically Modified Organisms:	From information currently available, the product and/or its ingredients contains no genetically modified materials. No ingredients are understood to be derived from processes that use genetically modified organisms and no processing aids also are understood to have been derived from genetically modified processes, additives or materials.			
Site Accreditations:	SALSA (Copy on request).			
	RSPCA Assured (Copy on request).			

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Inner Pack Label: TASTE OF SUFFO • Bury St Edmunds • **Pastrami** PRICE PER KG PACK WEIGHT (KG) PACK PRICE 23.07.25 500g NOREDIENTS: Beef, Salt, Cracked Black Peppercorns, Spices (Biack, Pepper, White Pepper, Caramay), Sugar, Vegetable Oil, Dextrose, Spice Extracts, Preservative (Sodium Nitrite). Made with 115g of beef per 100g of finished product.

Keep refrigerated. Once opened, use within 3 days and do not exceed the use by date.

Produced in the UK using British Beef. Packaged in a protective atmosphere. per 100g 638 k3 152 kcal 6.0 g 2.0 g 4.0 g 1.6 g 22.0 g 3.0 g Nutrition disclosure Energy Fat

B 0 | Df which saturates

Carbohydrate

Of which sugars

Protein

Satt 9049209 The Taste of Suffolk, 8 Boldero Road, Moreton Hall,
Bury St Edmunds, Suffolk, IP32 7BS.
www.thetasteofsuffolk.co.uk Outer Case Label: N/A

Authorised on Behalf of The Taste of Suffolk:	Authorised on Behalf of Custome		
Signed: P. Synon's	Signed:		
Name: Philomena Simons	Name:		
Position: Technical Manager	Position:		
Date: 04.07.25	Date:		

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## **Specification Amendment**

Version Number	Reason for Amendment	Date of Amendment	Authorised

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