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 Thomas Ridley QC Dept.  
 3:16 pm, 15 Aug 2023


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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.



## CONFIDENTIAL PRODUCT SPECIFICATION

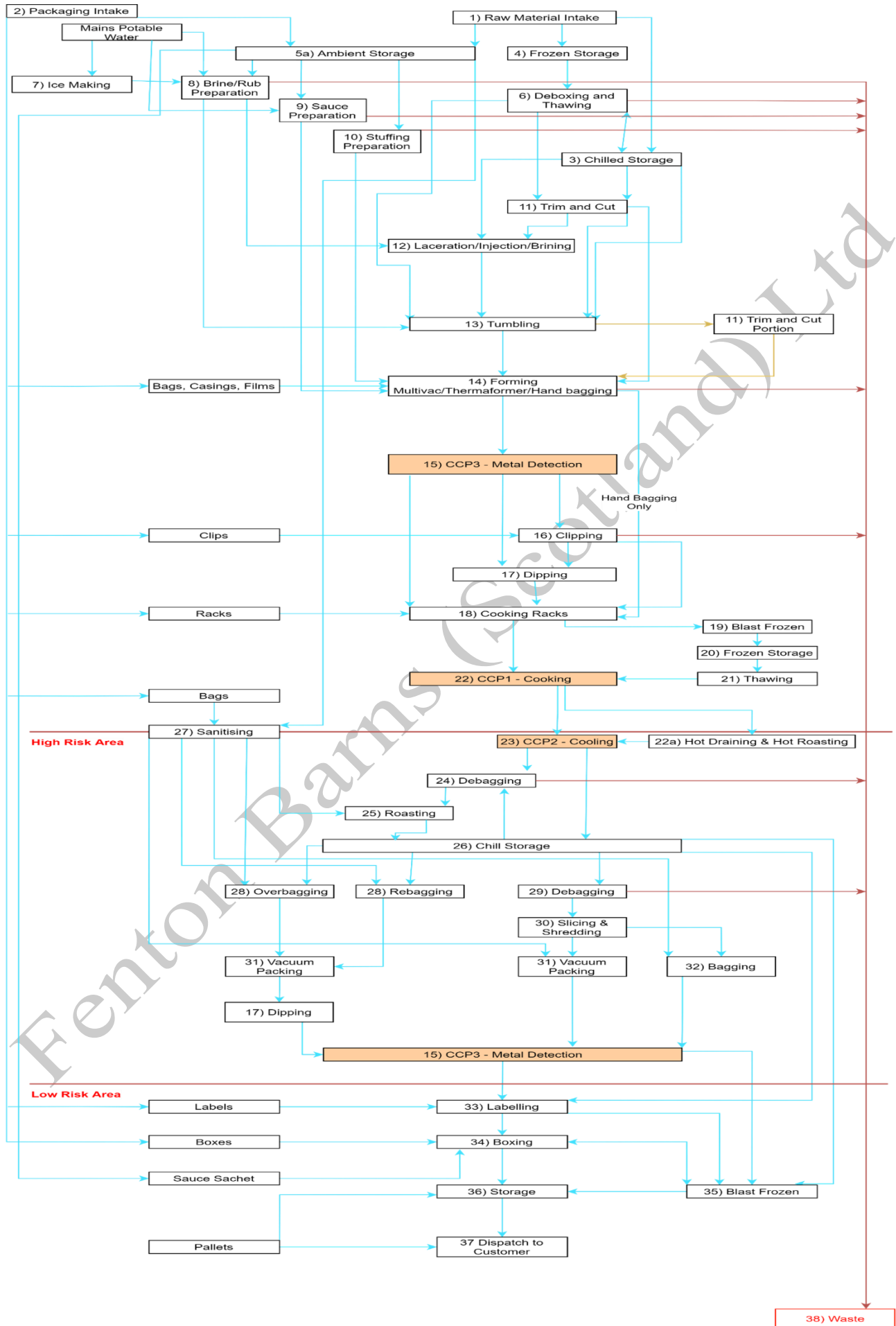
<b>APPROVED BY</b>	G. Smith	<b>ISSUE DATE:</b>	13/12/2021
<b>REVISION No</b>	017	<b>PREPARED BY:</b>	A.Ballantyne

<b>PRODUCT</b>	Fenton Gold - Frozen 
<b>EC NO.</b>	GB EB 015
<b>THIRD PARTY APPROVAL.</b>	BRC Grade A site
<b>SUPPLIER NAME AND ADDRESS</b>	Fenton Barns (Scotland) Limited Fenton Barns North Berwick East Lothian EH39 5AQ
<b>FENTON BARNES TECHNICAL CONTACT EMAIL</b>	Graeme Smith, Quality Manager <a href="mailto:graeme.smith@fentonbarns.net">graeme.smith@fentonbarns.net</a>
<b>DESCRIPTION OF PRODUCT</b>	<i>Cooked Turkey Saddle</i> <i>Cooked Formed Turkey Breast with added Potato Starch.</i>
<b>COUNTRY OF ORIGIN – FINISHED PRODUCT</b>	Scotland, United Kingdom
<b>PRODUCT LIFE (MINIMUM)</b>	
<b>FROM DAY OF PACKING</b>	545 Days
<b>FROM OPENING</b>	3 Days
<b>STORAGE CONDITIONS</b>	Keep frozen at -18°C
<b>PACK SIZE</b>	Whole 3.63kg

**INGREDIENT DECLARATION:**

<b>INGREDIENTS IN DESCENDING ORDER</b>	<b>COUNTRY OF ORIGIN (final preparation)</b>
Turkey Breast	EU Approved source (Brazil usually)
Water	Scottish Water
Dextrose	UK
Potato starch	France
Salt	Netherlands, UK
Phosphate	Germany
White Pepper	EU Approved source
Honey Roast Glaze	Belgium, Brazil, China, Egypt, France, Germany, Holland, India, Ireland, Madagascar, Morocco, Seychelles, Spain, Sri Lanka, UK,
<p><b><u>INGREDIENT DECLARATION</u></b></p> <p>Turkey Breast*, Dextrose, Potato Starch, Salt, Stabilisers (E450, E451), Pepper, Honey roast Glaze (Sugar, Maize Starch, Tomato Powder, Spices, Salt, Yeast Extract, Honey Powder, Garlic Powder, Onion Powder, Acidity Regulator (E330), Colours (E160c, E100, E150a), Flavour (Natural Flavour)).</p> <p>* Made with 100g of turkey per 100g finished product.</p>	

# FOOD SAFETY HACCP FLOW DIAGRAM – COOKED MEATS



**FINISHED PRODUCT QUALITY ASSURANCE PROCEDURES:**

Process stage Quality variable	Frequency	Tolerance standard	Action Taken (if out of spec)
Raw material quality	Every delivery	As per raw material specification	Reject on delivery
Butchery Check	Hourly	Free from bone, gristle, and excess fat.	Either reject or further butchery
Injection gains	Start, middle and end of batch	As per specification	Re-work product
Weight checks	Hourly	As per declared weight	Re- pack
Product quality	Hourly	As per specification	Reject or re-work product
Metal detection (CCP3)	Every pack	As per procedure	Reject pack
Cooking (CCP1)	Every cook	> 70 °C for 2 min (or equivalent)	Cooking continued.
Cooling (CCP2)	Every cook	Product must cool from cooking temperature to less than 5°C in 10 hours for non nitrite products, 12.5 hours for nitrite products	Product to be reworked or down graded
Label check	Hourly	As per specification	Re-label

**Name of external laboratory used for microbiological and chemical analysis:**  
SYNLAB Analytics & Services UK Limited

**Accreditation scheme the laboratory belongs to:**  
UKAS testing registered in England and Wales no 2839361

## MICROBIOLOGICAL STANDARDS

TEST	TARGET	UNSATISFACTORY	FREQUENCY
Total Viable count cfu/g	< 100	> 10'000	As per monthly schedule
E. coli cfu/g	< 10	> 50	As per monthly schedule
S. aureus cfu/g	< 10	> 100	As per monthly schedule
Salmonella /25g	Not detected	Detected	As per monthly schedule
Listeria spp /25g	Not detected	Detected	As per monthly schedule
Enterobacteriaceae cfu/g	< 10	> 500	As per monthly schedule

## NUTRITIONAL INFORMATION g/100g

ANALYSIS	TYPICAL VALUES/100g	METHOD OF ANALYSIS BASED ON
Energy (KJ)	466.2	Pearson's Composition and Analysis of Foods 9 <sup>th</sup> Edition
Energy (Kcals)	111.5	Pearson's Composition and Analysis of Foods 9 <sup>th</sup> Edition
Fat (g)	1.1	BS 4401-1:1998, ISO 936:1998
Of which Saturates (g)	0.4	Fatty Acid Methyl Esters – GC Analysis. In house Method
Carbohydrates (g)	4.1	Pearson's Chemical Analysis of Foods 9 <sup>th</sup> Edition, 1991
Of which Sugar (g)	0.7	Ion Chromatography (IC)
Dietary Fibre (g)	0.0	AOAC using Enzymatic Digestion and Gravimetry
Protein (g)	21.3	BS 4401-2:1980, ISO 937:1978
Sodium (g)	0.47	AOAC Official Methods 16 <sup>th</sup> Edition 937.09, Section 35.1.18
Salt (g)	1.18	Calculated from sodium

PARAMETER	TARGET	TOLERANCE
Total Meat Content	100	±10%

## SENSORY QUALITY SECTION

**Appearance:** Product to be consistent in size, shape and general appearance.

Wrinkle free surface. Product to have a nice heart shape. Whole cooked turkey saddle with a roast appearance on the joint. Clear polythene shrink bag to be used. Cut surface light cream with slight variation due to natural muscle.

**Flavour:** Flavour to be typical of cooked turkey breast, without any obvious saltiness or other overriding flavours.

**Aroma:** Aroma associated with cooked turkey breast

**Texture:** Texture to be succulent. Meat should be firm to the bite but not rubbery. Product must be capable of being sliced into complete slices at 0°C – 5°C.

**ALLOWABLE DEFECTS**

DEFECT	TARGET	ACCEPTABLE
Bone	None	1/1000Kg
Bruising/Bloodspots	None	1/1000Kg
Foreign Bodies	None	None

**FOOD ALLERGEN / INTOLERANCE / ADDITIVES INFORMATION**

Product Free From Category	Yes	No	Product Free From Category	Yes	No
Nuts- <i>see below for definition of nuts</i>	✓		Aspartame	✓	
Milk and Milk Derivatives	✓		Artificial Preservatives	✓	
Animal Fat Other Than Milk Protein		✓	Artificial Colours	✓	
All Bovine Products	✓		Artificial Flavourings	✓	
All Animal Products and By products		✓	Artificial Sweeteners	✓	
Cereals containing Gluten	✓		All Additives		✓
Egg and Egg Derivative	✓		Lactose	✓	
AZO Colour	✓		Galactose and Galactosides	✓	
Coal Tar Dyes	✓		Sucrose	✓	
BHA/ BHT	✓		Caramel		✓
Benzoates	✓		Suitable for vegetarians		✓
Gelatine	✓		Suitable for vegans		✓
MSG, Glutamates	✓		Suitable for Coeliacs	✓	
Soya, Soya Oil and Soya Derivatives	✓		Celery / Celeriac and derivatives thereof	✓	
Sulphur Dioxide and Sulphites	✓		Sesame Seeds	✓	
Wheat and Wheat Derivatives thereof	✓		Mustard seeds	✓	
Maize and Maize derivatives thereof		✓	Mustard products and derivatives thereof	✓	
Enzyme based improvers	✓				
Cocoa and derivatives thereof	✓				
Crustaceans and derivatives thereof	✓				
Molluscs and derivatives thereof	✓				
Wheat derived HVP	✓				
Spices		✓			
Stock / Bouillon cubes, powders, liquids	✓				
HVP / TVP	✓				
Lupin	✓				

**ALLERGENS**

To the best of our knowledge this product is free from;

**Celery and derivatives thereof**  
**Egg and derivatives thereof**  
**Sesame Seeds and derivatives thereof**  
**Mustard and derivatives thereof**  
**Gluten and derivatives thereof**  
**Molluscs and derivatives thereof**  
**Sulphite at concentration of at least 10mg/kg**

**Milk and derivatives thereof**  
**Nuts and derivatives thereof**  
**Fish/Shellfish and derivatives thereof**  
**Soya and derivatives thereof**  
**Lupin and derivatives thereof**  
**Crustaceans and derivatives thereof**  
**Peanuts and derivatives thereof**

**This product contains: No allergens.**

**GM TECHNOLOGY**

1.	I declare that the supplied product is not and does not contain any ingredients which are subject to GM issues.	Yes	No
		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.	I declare that the supplied product is or contains ingredients, which are subject to GM issues but from an identity preserved (I.P) source.	Yes	No
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	If YES is each I.P source accredited.	Yes	No
		<input type="checkbox"/>	<input type="checkbox"/>
3.	I declare that the supplied product is or contains ingredients which are subject to GM issues, not from an identity preserved source, but which have tested as PCR negative.	Yes	No
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.	I declare that the supplied product is. Or contains ingredients which are subject to GM issues, not from an identity preserved source, not supported by PCR negative testing and therefore may be, may contain, or may be produced from a genetically modified variety or strain.	Yes	No
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
5.	I declare that the supplied product is, or contains ingredients, which are subject to GM issues, which are, produced using an enzyme derived from a genetically modified organism.	Yes	No
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
6.	Does the site that manufactures the product to be supplied use any GM material for other product.	Yes	No
		<input type="checkbox"/>	<input checked="" type="checkbox"/>

**PRODUCT BATCH CODING:**

Format : 1234567FG  
Interpretation : 1234567 batch code, FG Product code  
Best Before : dd/mm/yy

**PACKAGING / PALLET CONFIGURATION**

<b>Material</b>	<b>Dimensions</b>	<b>Weight (g)</b>	<b>Gauge</b>
Clear polythene heart shaped pouch	TOP 380 x 300 mm BOTTOM 320 x 600 mm	20.00	250 microns 125 microns
Cardboard case – 4 per box	394*244*248mm	370.00	DW32
Cardboard case – 1 per box	204*190*182mm	170.00	135WK/127WB/135WK B
Label	69 mm x 81mm	0.01	Thermal top coated, spot varnished.

<b>Cases per pallet</b>	<b>Cases per layer</b>	<b>Layers per pallet</b>
48	8	6
160	20	8

(Pallet configuration done as per customer request)

**WARRANTY:**

It is warranted that:

The foodstuff, packaging and label, conforms to all relevant E.C. and U.K Legal Requirements.

**SPECIFICATION AND WARRANTY AGREED**

**FOR FENTON BARNS (SCOTLAND) LIMITED:**

NAME: **Graeme Smith**

POSITION: **Quality Manager**

SIGNATURE: 

DATE: **13/12/2021**

**FOR CUSTOMERS USE:**

NAME: \_\_\_\_\_

POSITION: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

DATE: \_\_\_\_\_