

CONFIDENTIAL PRODUCT SPECIFICATION

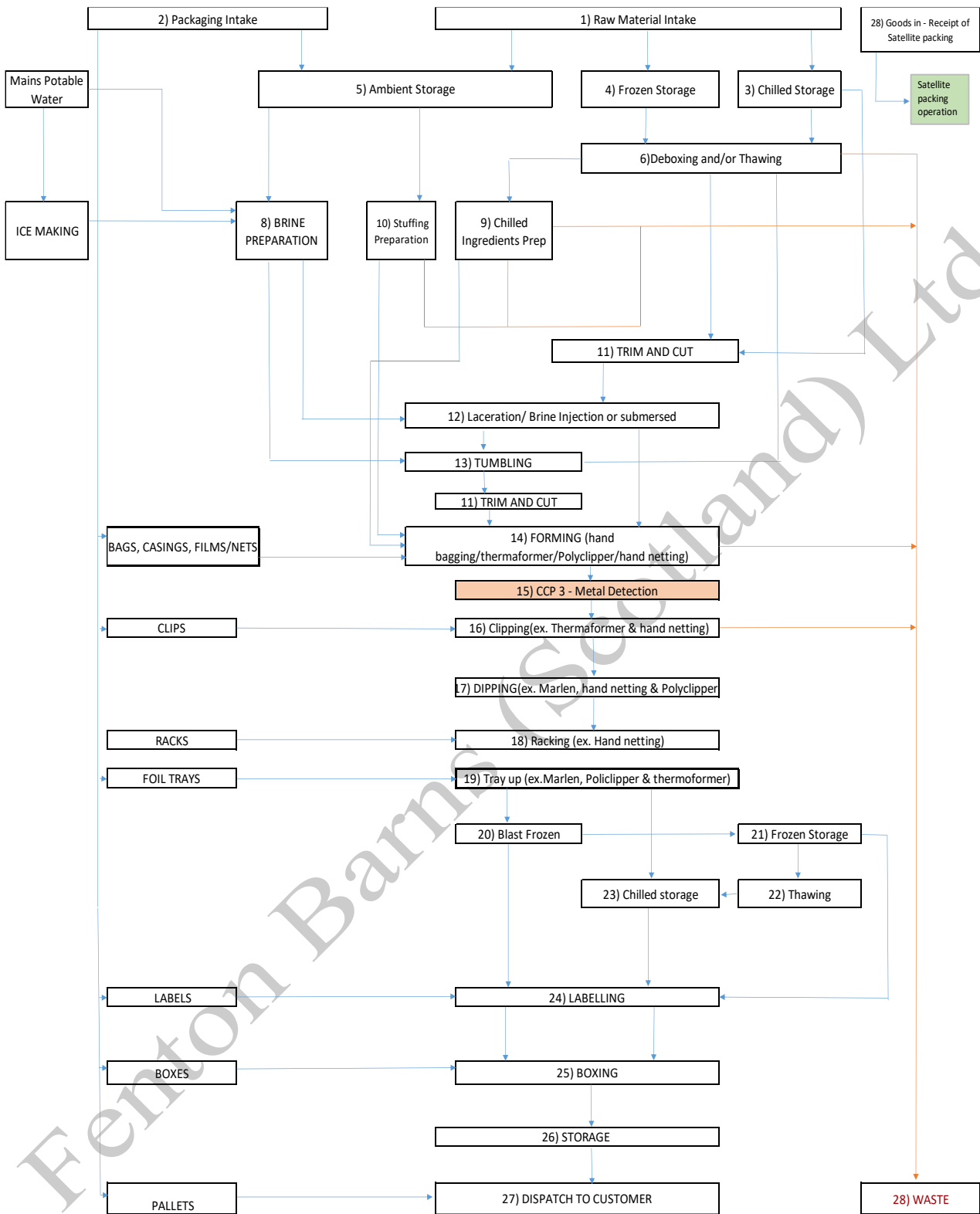
APPROVED BY	G. Smith	ISSUE DATE:	21/09/2022
REVISION No	013	PREPARED BY:	Kiran

PRODUCT	Easi-Roast Turkey Breast - Frozen
EC NO.	GB EB 015
THIRD PARTY APPROVAL	BRC Grade A
SUPPLIER NAME AND ADDRESS	Fenton Barns (Scotland) Limited Fenton Barns North Berwick East Lothian EH39 5AQ
FENTON BARN'S TECHNICAL CONTACT EMAIL	Graeme Smith, Quality Manager Graeme.Smith@fentonbarns.net
DESCRIPTION OF PRODUCT	<i>Boneless Turkey Roasting Joint</i> <i>Uncooked boneless turkey with added Water</i>
COUNTRY OF ORIGIN – FINISHED PRODUCT	Scotland, United Kingdom
PRODUCT LIFE (MINIMUM)	
FROM DAY OF PACKING	545 Days
FROM DEFROSTING	3 Days
STORAGE CONDITIONS	Keep frozen. Store at -18°C
PACK SIZE	2 x 1.5kg, 1 x 2.72kg, 1 x 4.0 kg

INGREDIENT DECLARATION:

INGREDIENTS IN DESCENDING ORDER	COUNTRY OF ORIGIN (final preparation)
Turkey	UK, EU & Brazil
Water	Scottish Water
Salt	UK
Dextrose	UK
Phosphate	Germany
Pepper	EU Approved Source
<p><u>INGREDIENT DECLARATION</u></p> <p>Turkey (85%), Water, Salt, Dextrose, Stabiliser (E450, E451), Pepper.</p>	
<p>All cooking appliances vary in performance, these instructions are guidelines only. For fan assisted ovens reduce the time and temperature in accordance with the manufacturer's instructions.</p> <p>Preheat oven to 200°C. Place the product still in its bag in a roasting dish. Add 1 inch/2.5cm water to the dish and cook for approximately 2 hours 30 minutes. Check the internal temperature of the meat. It must reach a minimum of 74°C. Remove from the oven and rest for 10 minutes. Remove cook bag and serve. If there is any delay in serving, ensure the product is kept at 63°C or above. Alternatively, product can be rapidly chilled to below 5°C within 90 minutes and served cold. Cooking from defrost; reduce cooking time by 30 minutes.</p> <p>To carve: Slice length ways along the muscle, following the natural grain.</p>	

FOOD SAFETY HACCP FLOW DIAGRAM – RAW PRODUCTS



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
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
E. coli cfu/g	<50	>100	As per monthly schedule
Salmonella /25g	Not detected	Detected in 25g	As per monthly schedule
Pseudomonas cfu/g	<1000	>10,000	As per monthly schedule

NUTRITIONAL INFORMATION

ANALYSIS	TYPICAL VALUES (g/100g)	METHOD OF ANALYSIS
Energy (KJ)	475.8	Pearson's Composition and Analysis of Foods 9 th Edition
Energy (Kcals)	113.8	Pearson's Composition and Analysis of Foods 9 th Edition
Fat (g)	3	BS 4401-1:1998, ISO 936:1998
Of which Saturates (g)	0.9	Fatty Acid Methyl Esters – GC Analysis. In house Method
Carbohydrates (g)	2	Pearson's Chemical Analysis of Foods 9 th Edition, 1991
Of which sugar (g)	0.3	Ion Chromatography (IC)
Dietary Fibre (g)	0	By calculation
Protein (g)	19.7	BS 4401-2:1980, ISO 937:1978
Sodium (g)	0.12	AOAC Official Methods 16 th Edition 937.09, Section 35.1.18
Salt equivalent (g)	0.3	AOAC Official Methods 16 th Edition 937.09, Section 35.1.18

COOKED SENSORY QUALITY SECTION

Appearance: Product to be consistent in size, shape and general appearance. No large holes / bubbles to be evident under the casing. Roast bag fully sealed and moulded around the product. Once cooked the cut surface will be light/dark cream with slight variation due to natural muscle. Once cooked, the external surface will have a roast appearance.

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

Aroma: Aroma associated with cooked turkey.

Texture: Texture to be succulent. Meat should be firm to the bite but not rubbery.

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 / Boullion 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
Sulfite 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 allergen

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

PACKAGING / PALLET CONFIGURATION

1.5kg

Material	Dimensions	Weight (g)	Gauge
Clear roast vac pack bag	8*16 mm	10.00	120 microns
Cardboard case	278*188*130mm	60.00	
Label	69*81mm	0.01	Thermal top coated, spot varnished.

Cases per pallet	Cases per layer	Layers per pallet
160	20	8

2.72kg

Material	Dimensions	Weight (g)	Gauge
Clear roast vac pack bag	10* 20 mm or 8*16mm	10.00	120 microns
Cardboard case	240*240*155mm	160.00	140J2/BC/140Tx
Label	69*81mm	0.01	Thermal top coated, spot varnished.

Cases per pallet	Cases per layer	Layers per pallet
200	20	10

4kg

Material	Dimensions	Weight (g)	Gauge
Clear roast vac pack bag	10*20mm or 8*16mm	10.00	120 microns
Cardboard case	272*197*164mm	150.00	175WT/135T/C1405C
Label	69*81mm	0.01	Thermal top coated, spot varnished.

Cases per pallet	Cases per layer	Layers per pallet
180	20	9

(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

FENTON BARNS (SCOTLAND) LIMITED:

NAME: **Graeme Smith**

POSITION: **Quality Manager**

SIGNATURE: 

DATE: **21/09/2022**

FOR CUSTOMERS USE:

NAME: _____

POSITION: _____

SIGNATURE: _____

DATE: _____

Fenton Barns (Scotland) Ltd