Bloors

FINISHED PRODUCT SPECIFICATION

PRODUCT	100% BEEF TOPSIDE	
<b>ISSUE NUMBER:</b>	2	

THIS SPECIFICAT	ION CO	VERS THE FOL	LOWING PRODUCTS:	
Joints - All sizes & presentation of joints				
100% Beef Topside		Sliced- All sizes of heat sealed trays		
		Shredded	- All sizes of heat sealed trays	
MA	ANUFAC	TURING SITE I	DETAILS	
Manufacturing Site Name		T. S Bloor & So	ons Ltd	
Cutting plant number		UK 4757 EC		
		Units 1-4 Old	Station Close	
Manufacturing Address		Coalville		
		Leicestershire		
		LE67 3FH		
Main Telephone No		01530 830920	)	
Main Fax No		01530 830919	)	
Sales Contact		Paul Allan		
		sales@tsbloor	<u>co.uk</u>	
Technical Contact Name		Hannah Vitale		
Technical Contact Email Address		technical@tsb	bloor.co.uk	
	PRC	DUCT DETAIL	S	
Shelf Life From Date of Manufacture	Joints		Day of Despatch +18	
	Sliced t	trays	Day of Despatch +18	
	Shredd	led trays	Day of Despatch +14	
	Keep re	efrigerated at (	0-5 <sup>0</sup> C	
Recommended Storage Conditions	Use wi	thin 3 days of o	opening, do not exceed use by date	
	Produc	ts in trays pac	ked in modified atmosphere	
Details of Batch Coding	All pro	ducts coded or	n day of production with fully traceable	
	batch o	code backward	I to ingredients and forward to customer	
		: IN DESCENDI	NG ORDER	
Beef – Country of Origin – EU, South Amer	ica			
Salt				
Dextrose				
Made with 107g of Beef per 100g of finish	ed produ	uct		
made with 10/8 of beet her 100g of Hillsh	cu prout			

Author: E Gibson	SECTION 3 Food Safety & Quality Management System	Issued: 03.07.19		
	Product Specification	Rev: 1		
Page 1 of 4	\\tsb-vrr609\groups\Technical\Shared Technical\section 3 Food Safety &	Authorised by: C Kho		
	Quality Management System\specifications\product specifications\FP	-		
	specifications\beef\100% Beef Topside 24.09.19 issue 2.docx			
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MICROBIOLOGY STANDARDS	ARDS cfu/g				
	Day of Production Throughout Shelf Life				
	Target	Satisfactory	Acceptable	Unsatisfactory	
Aerobic Colony Count 30 <sup>0</sup> C	<10 <sup>4</sup>	<10 <sup>5</sup>	$10^5 - <10^7$	>10 <sup>7</sup>	
Enterobacteriaecae	<10	<10 <sup>2</sup>	$10^2 - <10^4$	>104	
Listeria Monocytogenes	Not detected in 25g	<10	10 - <10 <sup>2</sup>	>10 <sup>2</sup>	
Salmonella spp	Not detected in 25g	Not detected in 25g		Detected in 25g	

PACKAGING DETAILS					
PRIMARY PACK					
	Joints	Sliced		Shredded	
Material	Plastic	Plasti	2	Plastic	
Turno	Plastic food grade	Plasti	food grade	Plastic food grade	
Туре	bags	tray		tray	
	OUTER PA	CKAGI	NG (If applica	ible)	
Material			Cardboa	Cardboard	
Туре			Cardboard Box		
	PALLE	T CON	FIGURATION		
Number of Layers per Pallet		8			
		0			
Number of Items per Pallet		40-45			

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	Product Specification	Rev: 1			
Page 2 of 4	\\tsb-vrr609\groups\Technical\Shared Technical\section 3 Food Safety &	Authorised by: C Kho			
	Quality Management System\specifications\product specifications\FP	-			
	specifications\beef\100% Beef Topside 24.09.19 issue 2.docx				
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## 100% BEEF TOPSIDE 2

NUTRITION	AL INFORMATION -	TYPICAL V	ALUES PER 10	0G
Energy kJ		680		
Energy kCals	160			
Fat (g)		3.5		
Of which Saturates (g)		1.7		
Carbohydrate (g)		0.6		
Of which Sugars (g)		<0.5		
Protein (g)		27		
Salt (g)		1.9		
	ALLERGEN INFO	ORMATION		
Contains		Yes		No
Celery and products thereof				$\checkmark$
Cereals containing Gluten and pro	ducts thereof			$\checkmark$
Crustaceans and products thereof				✓
Eggs and products thereof				$\checkmark$
Fish and products thereof				$\checkmark$
Mustard and products thereof				$\checkmark$
Peanuts and products thereof				✓
Nuts (other than peanuts) and pro	ducts thereof			$\checkmark$
Sesame Seeds and products there	of			$\checkmark$
Soya and products thereof				$\checkmark$
Sulphur Dioxide and Sulphites (>10	Omg per Kg)			$\checkmark$
Lupin and products thereof				$\checkmark$
Molluscs and products thereof				$\checkmark$
Milk and products thereof				$\checkmark$
D	IETARY INTOLERANC	E INFORM	ATION	
		Yes		No
Contains Azo Dyes				$\checkmark$
Contains Benzoates				$\checkmark$
Contains Glutamates				$\checkmark$
Contains Genetically Modified Sub	ostances			$\checkmark$
Suitable for Vegetarians				$\checkmark$
Contains Additives / Processing Ai	ds			$\checkmark$
E. Number Name		5	Declare	d Function In Ingredient

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	Product Specification	Rev: 1		
Page 3 of 4	\\tsb-vrr609\groups\Technical\Shared Technical\section 3 Food Safety &	Authorised by: C Kho		
	Quality Management System\specifications\product specifications\FP			
	specifications\beef\100% Beef Topside 24.09.19 issue 2.docx			
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## WARRANTY

- We warrant that this product and associated primary packaging meets all current relevant UK and EU legislation.
- We will ensure that the product is manufactured and packed as per the specification in accordance with accepted good manufacturing and hygiene practices, and current relevant UK and EU legislation.
- This specification is current and supersedes all previously issued copies.

## On behalf of T. S. Bloor & Sons Ltd

Bloors

Name: Elaine Gibson	Signed	Date
Position: Technical Assistant	Eting	24/09/2019
email address: <u>technical@tsbloor.co.uk</u>		
Contact number: 01530 830920		
Name: Christina Kho	Signed	Date
Position: Senior Technical Assistant	n l.	24/09/2019
email address: technical@tsbloor.co.uk	1100	
Contact number: 01530 830920	$\mathcal{O}$	

Please sign and return to Technical, T. S. Bloor & Sons Ltd. technical@tsbloor.co.uk

Signed for Customer			
Signed for Customer Signed	Date		
Print:	Position		
Company			

AMENDMENT REGISTER				
Date of Amendment	Issue No	Amendment Details	Amendment completed by	
12.10.16	0	New Specification Format	J.Potter	
03.07.19	1	Sign off section added	E Gibson	
24.09.19	2	Change of technical contact and	C. Kho	
		micro standards		

Author: E Gibson	SECTION 3 Food Safety & Quality Management System	Issued: 03.07.19
	Product Specification	Rev: 1
Page 4 of 4	\\tsb-vrr609\groups\Technical\Shared Technical\section 3 Food Safety &	Authorised by: C Kho
-	Quality Management System\specifications\product specifications\FP	-
	specifications\beef\100% Beef Topside 24.09.19 issue 2.docx	
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