## PRODUCT SPECIFICATION

| PRODUCT | Sliced Danish salami 500g, Modified atmosphere |
| :---: | :---: |
| LEGAL DESCRIPTION | Fermented sausage |
| SUPPLIER NAME AND ADDRESS <br> Phone no <br> Fax | Qualitops UK Limited <br> Unit 39, East Coast Business Park <br> Clenchwarton Road <br> King's Lynn <br> PE34 3LW <br> 01553772522 <br> 01553776860 |

Ingredient Declaration:
Ingredients: Pork 94\%, Pork fat, Salt, Spices, Dextrose, Antioxidant: E392, Colour: E120, Preservative: E250

## Sensory information:

| Appearance: | A red meat matrix with well defined <br> pieces of white fat |
| :--- | :--- |
| Flavour: | Fermented, smoked |
| Aroma: | Fermented, smoked |
| Texture: | Meaty texture. |

SHELFLIFE from packaging date:

| CHILLED <br> $0-5^{\circ} \mathrm{C}$ |  |
| :--- | :--- |
|  | 5 month |

MICROBIOLOGICAL STANDARDS - START OF LIFE

| Test | Target | Unsatisfactory | Frequency |
| :--- | :---: | :---: | :---: |
| Total Viable count | - | - | - |
| E. Coli (NMKL 125:4) | $<10$ | $>100$ | $4 /$ year |
| Staphylococcus aureus (NMKL 66- <br> 3) | $<100$ | $>100$ | $4 /$ year |
| Salmonella (VIDAS) | Absent in 25g | Present in 25g | $4 /$ year |
| Listeria spp (VIDAS) | Absent in 25g | $>100 / \mathrm{g}$ | $4 /$ year |
| Enterobacteriaceae | - | - | - |

NUTRITIONAL INFORMATION per 100 g

| ANALYSIS | TYPICAL VALUES $\mathrm{g} / 100 \mathrm{~g}$ | METHOD OF ANALYSIS |
| :--- | :---: | :---: |
| Energy (kJ/100g) | 2160 | Calculated |
| Energy $(\mathrm{kcals} / 100 \mathrm{~g})$ | 520 | Calculated |
| Protein | 13 | Kjeldall |
| Carbohydrates | $0-1$ | Calculated |
| of which sugars | $0-1$ | Calculated |
| Fat | 52 | Gerber |
| of which Saturated | 21 | Calculated |
| Dietry Fibre | 0 | Calculated |
| Sodium (mg) | 1650 | Calculated |
| Salt Equivalent | 4,1 | Calculated |

THIS PRODUCT IS SUITABLE FOR:

|  | Yes/No | Details |
| :--- | :--- | :--- |
| Coeliacs | Yes |  |
| Diabetics | Yes |  |
| Kosher | No |  |
| Lactose intolerant | Yes |  |
| Muslims | Halal |  |
| People with nut/seed allergy | Yes |  |
| Vegetarians | No |  |
| Vegans | No |  |

## GM TECHNOLOGY

|  | Yes/No | Details |
| :--- | :--- | :--- |
| Has the product been produced from/with GMOs or contains <br> ingredients produced from/with GMOs? | No |  |
| Is the product or contains ingredients, which are subject to GM <br> issues but from identity preserved (IP) source? | No |  |
| Has the product been irradiated, contains, or has been prepared from <br> irradiated material? | No |  |

## FOOD INTOLERANCE INFORMATION

| Product Free From Category | Yes | No | Details |
| :--- | :--- | :--- | :--- |
| Peanuts and Derivatives | $\mathbf{X}$ |  |  |
| Tree Nuts and Derivatives | $\mathbf{X}$ |  |  |
| Milk and Milk Derivatives | $\mathbf{X}$ |  |  |
| Gluten | $\mathbf{X}$ |  |  |
| Egg and Egg Derivatives | $\mathbf{X}$ |  |  |
| Soya, Soya Oil and Soya Derivatives | $\mathbf{X}$ |  |  |
| Sulphur Dioxide/Sulphites | $\mathbf{X}$ |  |  |
| Fish and Derivatives | $\mathbf{X}$ |  |  |
| Celery and Derivatives | $\mathbf{X}$ |  |  |
| Sesame Seeds and Derivatives | $\mathbf{X}$ |  |  |
| Mustard and Mustard Derivatives | $\mathbf{X}$ |  |  |
| Lupin and Lupin Derivatives | $\mathbf{X}$ |  |  |
| Crustaceans and Derivatives | $\mathbf{X}$ |  |  |
| Molluscs and Derivatives | $\mathbf{X}$ |  |  |
| Wheat and Wheat Derivatives | $\mathbf{X}$ |  |  |
| Maize and Maize Derivatives | $\mathbf{X}$ |  |  |
| Lactose | $\mathbf{X}$ |  |  |
| Animal Fat other than milk protein |  | X |  |
| All bovine products | $\mathbf{X}$ |  |  |
| All animal products and by products |  | X |  |
| Glactose and Galactosides | $\mathbf{X}$ |  |  |
| Sucrose | $\mathbf{X}$ |  |  |
| Caramel | $\mathbf{X}$ |  |  |
| AZO Colour | $\mathbf{X}$ |  |  |
| Coal Tar Dyes | $\mathbf{X}$ |  |  |
| BHA/BHT | $\mathbf{X}$ |  |  |
| Benzoates | $\mathbf{X}$ |  |  |
| Gelatine | $\mathbf{X}$ |  |  |
| Glutamates | $\mathbf{X}$ |  |  |
| Artificial Preservatives |  | $\mathbf{X}$ | E250 |
| Artificial Colours | $\mathbf{X}$ |  | Natural colour E120 |
| Artificial Flavourings | $\mathbf{X}$ |  |  |
| Artificial Sweetners | $\mathbf{X}$ |  |  |
| All Additives |  | $\mathbf{X}$ | E392,E120, E250 |

Touching bases everywhere

## PACKAGING SPECIFICATION

## PRIMARY PACKAGING

|  | Description | Material | Colour of <br> method of <br> closure | Does the <br> product meet <br> EU/UK <br> Legislation | Method of <br> Closure |
| :--- | :--- | :--- | :--- | :--- | :--- |
|  | Top and <br> bottom film | Colourless <br> plastic film <br> PET/PE15 <br> PVC/PE | Heat seal | EU legislation <br> 1935/2004 | Heat seal |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |

## SECONDARY PACKAGING

|  | Description | Material | Colour | Method of <br> Closure | Colour of <br> method of <br> closure |
| :--- | :--- | :--- | :--- | :--- | :--- |
|  | Carton box | Cardboard | White (brown) | Taped | Colourless |

## TERTIARY PACKAGING

|  | Pallet Size | Material | Pallet Security | Max Height | Max Weight |
| :--- | :--- | :--- | :--- | :--- | :--- |

## WARRANTY:

It is warranted that: The foodstuff, packaging and label, conforms to all relevant E.C. Legal Requirements.
SPECIFICATION AND WARRANTY AGREED
FOR: Qualitops (UK) Ltd
NAME: Roberta Hipkin
POSITION: Technical Manager

