

PRODUCT	CORNED BEEF
ISSUE NUMBER:	1

THIS SPECIFICATION COVERS THE FOLLOWING PRODUCTS:

Corned Beef

Sliced- All sizes of heat sealed packs
Sliced Trim – All sizes of heat sealed packs

MANUFACTURING SITE DETAILS

Manufacturing Site Name	T. S. Bloor & Sons Ltd
Cutting plant number	UK 4757 EC
Manufacturing Address	Units 1-4 Old Station Close
	Coalville
	Leicestershire
	LE67 3FH
Main Telephone No	01530 830920
Main Fax No	01530 830919
Sales Contact	Paul Allan
	sales@tsbloor.co.uk
Technical Contact Name	Julia Potter
Technical Contact Email Address	technical@tsbloor.co.uk

PRODUCT DETAILS

Shelf Life From Date of Manufacture	Sliced	Day of Despatch +17
	Trim	Day of Despatch +14
Recommended Storage Conditions	Keep refrigerated at 0°C - 5°C Use within 3 days of opening, do not exceed use by date Products in trays packed in modified atmosphere	
Details of Batch Coding	All products coded on day of production with fully traceable batch code backward to ingredients and forward to customer	

INGREDIENTS: IN DESCENDING ORDER

Cooked Beef – Country of Origin – South America, EU
Beef
Salt
Sugar
Preservative (Sodium Nitrite E250)
Made with 120g of Pork per 100g of finished product

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MICROBIOLOGY STANDARDS	cfu/g			
	Day of Production	Throughout Shelf Life		
	Target	Satisfactory	Acceptable	Unsatisfactory
Aerobic Colony Count 30°C	<10 ⁴	<10 ⁵	10 ⁵ - <10 ⁷	>10 ⁷
Enterobacteriaecae	<10	<10 ²	10 ² - <10 ⁴	>10 ⁴
Listeria Monocytogenes	Not detected in 25g	<10	10 - <10 ²	>10 ²
Salmonella spp	Not detected in 25g	Not detected in 25g		Detected in 25g

PACKAGING DETAILS

PRIMARY PACK

	Sliced	Trim - Sliced
Material	Plastic	Plastic
Type	Plastic food grade tray	Plastic food grade tray

OUTER PACKAGING (If applicable)

Material	Cardboard
Type	Cardboard Box

PALLET CONFIGURATION

Number of Layers per Pallet	8
Number of Items per Pallet	40-45

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NUTRITIONAL INFORMATION - TYPICAL VALUES PER 100G

Energy kJ	920
Energy kcals	219
Fat (g)	13
Of which Saturates (g)	6.5
Carbohydrate (g)	1
Of which Sugars (g)	1
Protein (g)	25
Salt (g)	2.5

ALLERGEN INFORMATION

Contains	Yes	No
Celery and products thereof		✓
Cereals containing Gluten and products thereof		✓
Crustaceans and products thereof		✓
Eggs and products thereof		✓
Fish and products thereof		✓
Mustard and products thereof		✓
Peanuts and products thereof		✓
Nuts (other than peanuts) and products thereof		✓
Sesame Seeds and products thereof		✓
Soya and products thereof		✓
Sulphur Dioxide and Sulphites (>10mg per Kg)		✓
Lupin and products thereof		✓
Molluscs and products thereof		✓
Milk and products thereof		✓

DIETARY INTOLERANCE INFORMATION

	Yes	No
Contains Azo Dyes		✓
Contains Benzoates		✓
Contains Glutamates		✓
Contains Genetically Modified Substances		✓
Suitable for Vegetarians		✓
Contains Additives / Processing Aids	✓ (See Below)	
E. Number	Name	Declared Function In Ingredient
E250	Sodium Nitrite	Preservative

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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.

AMENDMENT REGISTER

Date of Amendment	Issue No	Amendment Details	Amendment completed by
12.10.16	0	New Specification Format	J. Potter
16.08.18	1	Shelf life amended	E. Gibson

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