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| PRODUCT | ROAST PORK |
| ISSUE NUMBER: | 2 |

THIS SPECIFICATION COVERS THE FOLLOWING PRODUCTS:

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| Roast Pork | Joints - All sizes & presentation of joints Sliced- All sizes of heat sealed trays Shredded - All sizes of bags and all sizes heat sealed trays |
|------------|---|

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 | Joints | Day of Despatch | +18 |
| | Sliced trays | Day of Despatch | +16 |
| | Shredded trays | Day of Despatch | +12 |
| | Shredded bags | Day of Despatch | +4 |
| Recommended Storage Conditions | Keep refrigerated at 0-5 ⁰ 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

| |
|---|
| Pork Leg – Country of Origin - EU |
| Salt |
| Emulsifiers (E451 Triphosphates, E450 Diphosphates) |
| Antioxidant (E301 Sodium Ascorbate) |
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| Made with 107g 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 | | | | | |
| | Joints | Sliced | Shredded - Bags | Shredded - Trays | |
| Material | Plastic | Plastic | Plastic | Plastic | |
| Type | Plastic food grade bags | Plastic food grade tray | Plastic food grade bag | Plastic food grade tray | |
| OUTER PACKAGING (If applicable) | | | | | |
| Material | Cardboard Shredded Bags – Plastic | | | | |
| Type | Cardboard Box Shredded Bags - Trays | | | | |
| 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 | 887 |
| Energy kCals | 212 |
| Fat (g) | 11.7 |
| Of which Saturates (g) | 6.6 |
| Carbohydrate (g) | 1.5 |
| Of which Sugars (g) | <0.5 |
| Protein (g) | 26 |
| Salt (g) | 2.2 |

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 |
| E451 | Tri-phosphate | Emulsifier |
| E450 | Di-phosphate | Emulsifier |
| E301 | Sodium Ascorbate | Antioxidant |
| | | |

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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 |
| 13.04.17 | 1 | Joints shelf life amended, amend typo in ingredients list | E. Gibson |
| 06.02.18 | 2 | Removed trim product | E. Gibson |
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