Bloors

FINISHED PRODUCT SPECIFICATION

PRODUCT	COOKED TURKEY BREAST		
ISSUE NUMBER:	2		

THIS SPECIFICAT		OVERS THE FOL	LOWING PRODUCT	S:
		Joints - All sizes of logs		
Cooked Turkey Breast		Sliced - All sizes of heat sealed trays		
Made from selected cuts of Turkey Br			es of bags and all siz	es of heat sealed trays
			J	
	NUFA	CTURING SITE I		
Manufacturing Site Name		T S Bloor & So	ns Ltd	
Cutting plant number		UK 4757 EC		
		Units 1-4 Old S	Station Close	
Manufacturing Address		Coalville		
		Leicestershire		
		LE67 3FH		
Main Telephone No		01530 830920		
Main Fax No		01530 830919)	
Sales Contact		Paul Allan		
		sales@tsbloor		
Technical Contact Name		Julia Potter		
Technical Contact Email Address		technical@tsb	loor.co.uk	
	PR			
Shelf Life From Date of Manufacture	Joints		Day of Despatch	+18
	Sliced	trays	Day of Despatch	+16
	Diced	trays	Day of Despatch	+14
	Diced	bags	Day of Despatch	+4
	Кеер	refrigerated at (D-5⁰C	
Recommended Storage Conditions	Use w	ithin 3 days of opening, do not exceed use by date		
	Produ	cts in trays pac	ked in modified atm	osphere
Details of Batch Coding	All pro	oducts coded on day of production with fully traceable		
	batch	code backward to ingredients and forward to customer		
INGRE	DIENT	S: IN DESCENDI	NG ORDER	
Turkey Meat (98%)– Country of Origin - EU	J			
Acidity regulators (E262, E326)				
Potato Starch				
Emulsifiers (E451, E450)				
Salt				
Flavour Enhancer (E621)				
Modified Waxy Maize Starch				
White Pepper				
Thickener (E407) Stabiliser (E415)				
שלבא איז איז איז איז איז איז איז איז איז אי				

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MICROBIOLOGY STANDARDS	cfu/g			
	Day of Production Throughout Shelf Life			
	Target	Satisfactory	Acceptable	Unsatisfactory
Aerobic Colony Count 30 ^o C	<10 ⁴	<10 ⁵	10 ⁵ -<10 ⁷	>107
Enterobacteriaecae	<10	<10 ²	$10^2 - <10^4$	>104
Listeria Monocytogenes	Not detected in 25g	<10	10 - <10 ²	>10 ²
Salmonella spp	Not detected in 25g	Not detected		Detected in 25g
Salmonella spp	Not delected in 25g	in 25g		Delected III 2.5g
Campylobacter spp	Not detected in 25g	Not detected		Detected in 25g
	Not detected III 25g	in 25g		Detected III 25g

	PACKAGING DETAILS					
PRIMARY PACK						
	Joints	Sliced			Diced Bags	Diced Tray
Material	Plastic	Plas	tic		Plastic	Plastic
Tuno	Plastic food grade	Plas	tic foo	od grade	Plastic food grade	Plastic food
Туре	bags	tray			bags	grade trays
	OUTER PA	CKAG	GING ((If applica	ble)	
Material				Cardboard		
			Diced Bags – Plastic			
Туре				Cardboard Box		
				Diced Bags - Trays		
	PALLET CONFIGU					
Number of Layers per Pallet			8			
Number of Items per Pallet			40-45			

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NUTRITIONAL INFORMATION - TYPICAL VALUES PER 100G				

NUTRITION	AL INFORMATION -	τγριζαι ναι ι μ	FS PFR 100	
Energy kJ	477			
Energy kCals	113			
Fat (g)	1.4			
Of which Saturates (g)		0.4		
Carbohydrate (g)		1.0		
Of which Sugars (g)		<0.5		
Protein (g)		24		
Salt (g)		1.5		
	ALLERGEN INFO			
Contains		Yes		No
Celery and products thereof				✓
Cereals containing Gluten and pro-	ducts thereof			\checkmark
Crustaceans and products thereof				\checkmark
Eggs and products thereof				\checkmark
Fish and products thereof				\checkmark
Mustard and products thereof				\checkmark
Peanuts and products thereof				\checkmark
Nuts (other than peanuts) and pro	ducts thereof			\checkmark
Sesame Seeds and products there				\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
DI	ETARY INTOLERANC	E INFORMATIC)N	
		Yes		No
Contains Azo Dyes				\checkmark
Contains Benzoates				\checkmark
Contains Glutamates				\checkmark
Contains Genetically Modified Sub	stances			\checkmark
Suitable for Vegetarians				\checkmark
Contains Additives / Processing Aid	ds	✓ (See Below)		
E. Number	Name	9	D	eclared Function
E262	Sodium diacetate		Acidity R	egulator
E326	Potassium lactate		Acidity R	
E450	Diphosphate		Emulsifie	
E451 Triphosphate		Emulsi		r
E621 Mono sodium gluta				enhancer
E407	Carageenan	Thickener		r
	Xantham gum	Stabiliser		

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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.

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AMENDMENT REGISTER					
Date of Amendment	Issue No	Amendment Details	Amendment completed by		
31.01.17	0	New product	J.Potter		
17.02.17	1	Update description of product	J.Potter		
		to include turkey breast; amend			
		typo in ingredients list			
03.04.18	2	Removal of allergens, updated	E. Gibson		
		ingredients list			

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