

PRODUCT	ROAST PORK
ISSUE NUMBER:	5

THIS SPECIFICATION COVERS THE FOLLOWING PRODUCTS:

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
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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	Christina Kho
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)
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.

On behalf of T. S. Bloor & Sons Ltd

Name: Elaine Gibson Position: Technical Assistant email address: technical@tsbloor.co.uk Contact number: 01530 830920	Signed 	Date 21/12/2019
Name: Christina Kho Position: Senior Technical Assistant email address: technical@tsbloor.co.uk Contact number: 01530 830920	Signed 	Date 21/12/2019

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

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
13.04.17	1	Joints shelf life amended, amend typo in ingredients list	E. Gibson
06.02.18	2	Removed trim product	E. Gibson
03.07.19	3	Sign off section added	E Gibson
08.10.19	4	Update of Technical contact and micro standards	C. Kho
21.12.19	5	Update of Technical contact and micro standards	C. Kho

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