



Product Specification

Supplier:	JDM Quality Foods Ltd
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Technical Manager:	Noel Cosgrove

Product:	Silverside Beef 100%
Issue Number:	6
Issue Date:	30/05/18
Authorised By:	Noel Cosgrove

Silverside Beef 100%

Product Name:	Silverside Beef 100%
Country of Manufacture:	UK
Description:	Cooked Silverside of Beef
Ingredients:	Beef Silverside (100g of Beef per 100g of finished product), Salt, Glucose Syrup, Dextrose, Pea Starch, Tapioca Starch, Stabilisers E451, E450, Potato Fibre, Colours E150c, E155, E110, E104.
Sensory Description:	Odour, flavour and appearance should match that of a previously accepted batch.

Microbiological Criteria - End of Life (under correct storage conditions)

Test	Target	Acceptable	Unacceptable
TVC	<5000/g	<1,000,000/g	>1,000,000/g
Enterobacter	<10/g	<10,000/g	>10,000/g
E. coli	<20/g	<100/g	>100/g
Staph aureus	<20/g	<100/g	>100/g
Salmonella	Absent/25g	Absent/25g	Present/25g
Listeria sp	Absent/25g	Absent/25g	Present/25g

Nutritional Information

Typical values per 100g

Kj	788
Kcal	188
Fat	9.9g
of which saturates	3.69g
Carbohydrate	<0.1g
of which sugars	<0.1g
Protein	24.8g
Salt	2.02g

Metal detection:

All products are metal detected once isolated from further possible contamination.

Detection level:

Sliced - 4mm ferrous, 4.5mm non-ferrous, 7mm stainless steel

Joints - 4mm ferrous, 4.5mm non-ferrous, 7mm stainless steel

Packaging:

Primary Packaging: Sliced - Sealed MAP packs

Secondary Packaging: Cardboard outer casing

Primary Packaging: Joints: Vacuum sealed Cryovac Bags.

Secondary Packaging: Cardboard Boxes

Transportation:

Clean and hygienic refrigerated vehicle operating between 0° and 5°C

Storage Instructions:

Keep refrigerated below 5°C use within 2 days of opening or use by date whichever is sooner

Shelf Life:

Sliced - Uncured Chilled - 14 days from date of packaging

Joints - Uncured Chilled - 18 days from date of packaging

Product Weight:

Sliced - 500g / 1kg

Joints - Catch weight

Coding:

Pack and box coded with 'use by' date. Internally traceable to date of production and batch code of meat.

Process Details

1. All dry ingredients are dissolved in water to form a brine.
2. Meat is thawed completely (if necessary) and injected with brine.
3. Meat placed in tumbler and tumbled for 2 hours then transferred to packing table.
4. Filled into casings, add colours.
5. Products are placed on cooking racks.
6. Steam cook until internal temperature of $>74^{\circ}\text{C}$ for 68 seconds has been achieved.
7. Product transferred to blast chiller until core temperature of $<3^{\circ}\text{C}$ is achieved and then move to holding chill.
8. Product removed from cooking racks.
9. Product removed from cooking bag, portioned to specification into heat formed MAP pack or Vac Packed.
10. Packs gas flushed and heat sealed / vacuum sealed.
11. Metal detected.
12. Labelled with product identification numbers and Use by Date.
13. Stored in refrigerator $<3^{\circ}\text{C}$ until despatched.
14. Distributed on temperature controlled vehicle $<5^{\circ}\text{C}$.

Food Intolerance Data

Ingredient	Absent	Present
Celery and derivatives	X	
Cereals and Derivatives*	X	
Crustaceans	X	
Egg and derivatives	X	
Fish and derivatives	X	
Lupin	X	
Milk and derivatives	X	
Molluscs	X	
Mustard and derivatives	X	
Nuts and nut products**	X	
Peanuts & products thereof	X	
Sulphur Dioxide/Sulphites @ 10ppm or more	X	
Sesame Seeds and Derivatives	X	
Soya and derivatives	X	

* Specifically - Wheat, Rye, Barley, Oats, Spelt, Kamut

** Specifically - Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut, Queensland Nut,

Is the product suitable for:	Yes	No	Reason
Vegetarians		X	Contains Beef
Vegans		X	Contains Beef
Nut allergy sufferers	X		

Is the product free from:	Absent	Present
Artificial colour	X	
Artificial sweeteners	X	
Benzoate	X	
GMO's	X	
Irradiated ingredients	X	

Quality Assurances

1. All products shall be prepared, processed and handled under strict hygienic conditions, to prevent the product against physical, chemical and microbiological contamination.
2. All products shall comply with UK and EC Food Safety Regulations, Directives and Industry Codes of Practice.
3. All products shall comply with UK and EC Food Safety Regulations and Legislation concerning the presence of toxic residues and other substances that could be hazardous to health and safety.
4. The products shall be free from extraneous matter, foreign body contamination and pest damage.
5. All Products containing meat and meat products shall be derived from disease free healthy animals that comply with all UK and EC Regulations and Legislation. The meat and meat products will be supplied from EC approved slaughterhouses, suppliers and manufacturers.
6. All products supplied will comply with agreed and signed specification, and proposed changes to the recipe, manufacturing procedure or packaging shall not be undertaken without written authorisation and agreement between all parties at Senior Management Level.
7. All products are packed in clean, strong food grade packaging, which are then placed into a cardboard outer. Packaging will be free from damage, dirt, metal staples, metal, plastic and fibre ties, and shall comply with the Plastic Materials and Articles in contact with Food Regulations 2011.
The outer shall be clearly labelled with the following details:
 - a) Company Name
 - b) Product Title and Code (if applicable)
 - c) Production Date and Use by Date
 - d) Product Weight
8. The products shall be delivered in clean, well-maintained refrigerated vehicles that are resistant to all weather conditions. The refrigeration shall operate at temperatures to ensure product safety and compliance to specification.

Chilled delivery 0°C - 5°C

9. The site of manufacture is EC approved (UK BO 050 EC) and BRC V 7 Accredited

Quality Control Procedures

HACCP studies have been conducted on all products manufactured by JDM Quality Foods.

- 1) All suppliers will be audited and approved in accordance to the rating of the previous audit. *
- 2) Incoming goods are randomly organoleptically assessed.
- 3) Samples of incoming goods are sent randomly for microbiological analysis. *
- 4) All scales, probes and thermometers are checked daily using certified test pieces. *
- 5) All storage and processing areas are temperature controlled and monitored. *
- 6) All employees are given an induction and have to complete a medical questionnaire. *
- 7) All employees are trained to a suitable standard and records are kept. *
- 8) A glass audit is conducted every month and remedial action is taken immediately. *
- 9) All products are manufactured to agreed specifications and documented systems enabling product Traceability and recall. *
- 10) Traceability and recall procedure is tested. *
- 11) All critical control points form part of the documented systems the documentation as working parameters and records are completed. *
- 12) All metal detection systems are checked minimum hourly using manufactures test pieces. *
- 13) All products are check weighed prior to despatch. *
- 14) Chemical and microbiological sampling is conducted randomly to a sampling plan on finished products *
- 15) Finished products are randomly sampled prior to despatch by taste panel.
- 16) Despatch temperatures, condition of pallets, hygiene standard of vehicle is checked daily and temperature of refrigeration unit is checked at every delivery. *

* Documented system

CONFIDENTIALITY

This specification and the information contained within remains the property of the JDM Quality Foods Ltd and must not be disclosed to any third party without the prior written permission of JDM Quality Foods Ltd.

Please sign and return this page to JDM Foods Ltd within 14 days otherwise the specification will be deemed to be formally agreed.

Signed:

On behalf of JDM Quality Foods Name Noel Cosgrove Position Technical Manager

Signature: *N. Cosgrove* Date 30/05/2018

On behalf of
(Customer)

Name..... Position.....

Signature..... Date.....

History of Change

For JDM use only

Date of Issue	Issue N°	Reason for change
30/03/2016	2	Complete review of documentation system
11/08/2016	3	Transport temperature amendment
17/08/2016	4	Ingredients declaration amendment
04/11/2016	5	Added formal agreement section
30/05/2018	6	Reviewed