



Nortech Foods Ltd

Finished Product Specification

PDM Group Food Division	Ings Road Doncaster S. Yorkshire DN5 9SW	Telephone : 01302 390880 Fax: 01302 390404
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Product	Lard Liquid fill (With additive)
Version Number	007
Originator	Group Quality
Date Prepared	03.10.2022

<u>Product Description</u> This product is pure, unbleached, unadulterated edible pork fat, produced by low temperature extraction from fresh or frozen fats. All raw materials used in the manufacture of this product are derived from healthy porcine animals reared for human consumption in the UK & EU and slaughtered in UK & EU approved meat processing plants.	
<u>Compositional Data</u> 99.7% Pork Fat, 0.3% Moisture Max	
<u>Additives</u> Natural Antioxidant at 100ppm	
<u>Physical analysis</u> Appearance: The product should be an off white solid block free from foreign matter. Aroma: Characteristic fresh Pork fat aroma, free from off odours. Flavour: Characteristic Pork fat flavour free from abnormal or rancid flavours and taints. Texture: Solid block.	
<u>Nutritional</u>	
Energy (kJ)	3663Kj/100g
Energy (kcal)	891 kcal/100g
Total Fat	99.7g/100g
Saturated Fat	40.3g/100g
Monounsaturated Fat	43.4g/100g
Polyunsaturated Fat	10.0/100g
Free Fatty Acid	0.10g/100g
Total Trans Fatty Acids	Tr g/100g
Moisture	0.3g/100g

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Shelf Life and Storage
9 months from date of production. Store in a cool dry place away from strong odours and light.

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GMO

No genetically modified material is used within the manufacture of this product or through the supply chain.

Microbiological Standards

Test	Max Values	Max Values
TVC	<10 ³ cfu/g	10 ³ cfu/g
Yeasts	<10 cfu/g	10 cfu/g
Moulds	<30 cfu/g	30 cfu/g
Mesophilic Aerobic Spores	<10 cfu/g	10 cfu/g

Tests carried out at a UKAS accredited external testing facility.

Analytical Standards

Test	Max Values	Method
FFA as Oleic	0.5%	Based on BS 684
PV	6.0Meq/Kg	BS EN ISO 3960:2017
Moisture	0.25%	In house method based on MB35
Colour	2.5 Red	Halogen Based on BS 684

Weight

Each block will be 12.5Kg or over according to minimum weight rules.

Packaging

Product is packaged within a blue food grade high density polythene liner and boxed into staple free cartons and sealed.

Coding

Coding on the product will consist of BBE date, Julian date code and tank number. This information will be required in the event of a traceability being required.


Product Use

This product is manufactured as a food ingredient and its usage is managed by the manufacturer.

Allergens

No allergens are present in the factory where product is produced

Signed on Behalf of Nortech Foods
 Name: Sandra Ryan
 Position: Group Technical Manager
 Signature: pp Alisha Whitehead
 Date: 23/05/2023

Signed on Behalf of Customer
 Company Name: SOUTH EASTERN FOODS LTD TA / BRADLEYS.
 Name: CHRIS LINKINS
 Position: GENERAL MANAGER
 Signature: 
 Date: 25/05/2023

Approvers	Division	Date
S Ryan	Technical / QA	03.10.2022
J Groome	Operations Manager	03.10.2022

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