



EFSIS



Confidential Specification

Production Code: D Product: Streaky Cartilage free with added water

**Stirchley Bacon Company LTD.
36-37 Cross Gate Road
Park Farm North Industrial Estate
Redditch
B98 7SN
Reg No. 1634794**

Spec ref	D
Issue date	23/10/2014
Version No.	3
Issued by	P. NEWMAN
Auth. By	N. POLLARD
Revision Date	23/10/2014
Reason for change	FIC legislation

SPECIFICATION WILL NOT TO BE AMENDED WITHOUT THE WRITTEN AGREEMENT OF STIRCHLEY BACON COMPANY LTD AND CUSTOMER.

SUPPLIER NAME AND ADDRESS:	NAME AND ADDRESS OF PACKER AND / OR MANUFACTURER (if different)
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**Stirchley Bacon Company Limited
36-37 Cross Gate Road
Park Farm North Industrial Estate
Redditch
B98 7SN**

Telephone: **+44(0)1527 500140**
Fax: **+44(0)1527 510978**
e-mail: **paul@stirchleybacon.co.uk**
TECHNICAL CONTACT NAME:
COMMERCIAL CONTACT NAME:

Telephone:
Fax:
e-mail:
Paul Newman – Technical Manager
Natalie Pollard – Managing Director
Bob Evans – Sales Manager

DESCRIPTION OF PRODUCT: **Streaky Cartilage free with added water**

INGREDIENT LIST: **Pork Bellies (89%), Water, Salt, Antioxidant (Sodium Ascorbate). Preservatives (Sodium Nitrite, Potassium Nitrate)**

PRODUCTION CODE: **D**
COUNTRY OF ORIGIN: **Holland, Denmark**

Declaration

**Product conforms to relevant UK regulations and EC directives.
Product is wholesome and free from any irradiated components or extraneous matter.**

Signed for: Stirchley Bacon Company Ltd.	Signed for:
Name: Paul Newman	Name:
Signature: <i>P Newman</i>	Signature:
Position: Technical Manager	Position:
Date: 23/10/14	Date:

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Packaging type: **Food grade clear base & top film. Food grade standard cardboard**

Weight / volume of each unit: **454g & 2.268kg**

Slice thickness: standard cut: **4.0mm retail & 4.5mm Bulk.**

Size of packets where applicable– including number of slices:

Weight	Number of Rashers	Case Quantity	Case per Layer	Case per pallet
454g	5 - 6 Rashers	20	10	80
2.268kg	28 - 32	4	10	80
2.268kg (4 stack)	28 - 32	4	15	90

PRODUCT LIFE

- A) from day of slaughter to curing: **5 days** maximum
- B) curing time minimum: **5 days**
- C) maximum time from cure to packing/slicing is: **22 days**
- D) from day of packing/slicing to consumption: **42 days bulk/ 49 retail (chilled) 365 days (frozen)**

Chilled - all products must be coded with use by date and batch code

Frozen - all products must be coded with frozen on and best before date, plus batch code

INSTRUCTIONS FOR USE:

Product requires cooking.

Remove all packaging before cooking.

Shallow Fry: Using 1 tbsp oil on a medium heat for 6-8 mins.

Grill: Medium grill for 4- 8 mins turning once.

Ensure product is thoroughly cooked.

STORAGE INSTRUCTIONS:

Chilled: Keep refrigerated at 0°C to 5°C. Eat within 3 days of opening and before date shown.

Suitable for freezing: Freeze on day of purchase, store at -18°C or below and use within 1 month.

Defrost thoroughly and use within 3 days. Do not refreeze.

Frozen: Keep frozen at -18°C or below, use before date shown. Defrost thoroughly and use within 3 days. Do not refreeze.

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Finished Product		
Visual Appearance –: 200mm in length with 60% visual lean		
Product texture: Moist cured meat		
Product Flavour: Typical of Bacon. No sour flavours		
Product Odour: Typical of Bacon. No off or sour odours		
Product colour: Product is red in colour with no green or silvery colors on meat or fatty tissue		
Product Dimensions (targets and tolerances of unit as supplied): N/A		
Declared weight: (See table below)	T1:	T2:
Grade: “A” Grade Materials		
Glaze: N/A		
Defects: No bones or bruising		
Foreign matter: None		
Extraneous matter: None		
Coding: (Method, location and full explanation): UBD/BB Date Coding (DD/MM/YYYY) & Unique Consecutive Batch Code		
Allergy Advice: Product does NOT contain allergens		
Hazard Warning: None		
Approved Meat Premises Identification Number: RH011		

Average weight table	T1 Lower	T2 Lower	T1 Upper	T2 Upper
454g	447.190g	440.380g	460.810g	467.620g
2.268 Kg	2.234kg	2.200kg	2.302kg	2.336kg

Ingredients in descending order	Physical condition	Country of origin	Source	Function	% in final product
Pork Bellies	Grade A	E.U.	E.U fully traceable Supplier assured	Ingredient	89 % minimum
Water	Potable	E.U	To national standard	Ingredient	<10%
Salt	Food Grade	E.U	Approved supplier	Ingredient	<3.5%

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Processing aids/declared ingredients

Component (include E number)	Function	% in final product	Country of origin
Sodium Nitrite E250	Preservative/Acidity Regulator	<0.015% (<150 mg/kg)	Germany
Potassium Nitrate E252	Preservative/Acidity Regulator	<0.015% (<150 mg/kg)	Poland
Antioxidant (Sodium Ascorbate) E301	Preservative/Acidity Regulator	<0.070%	China

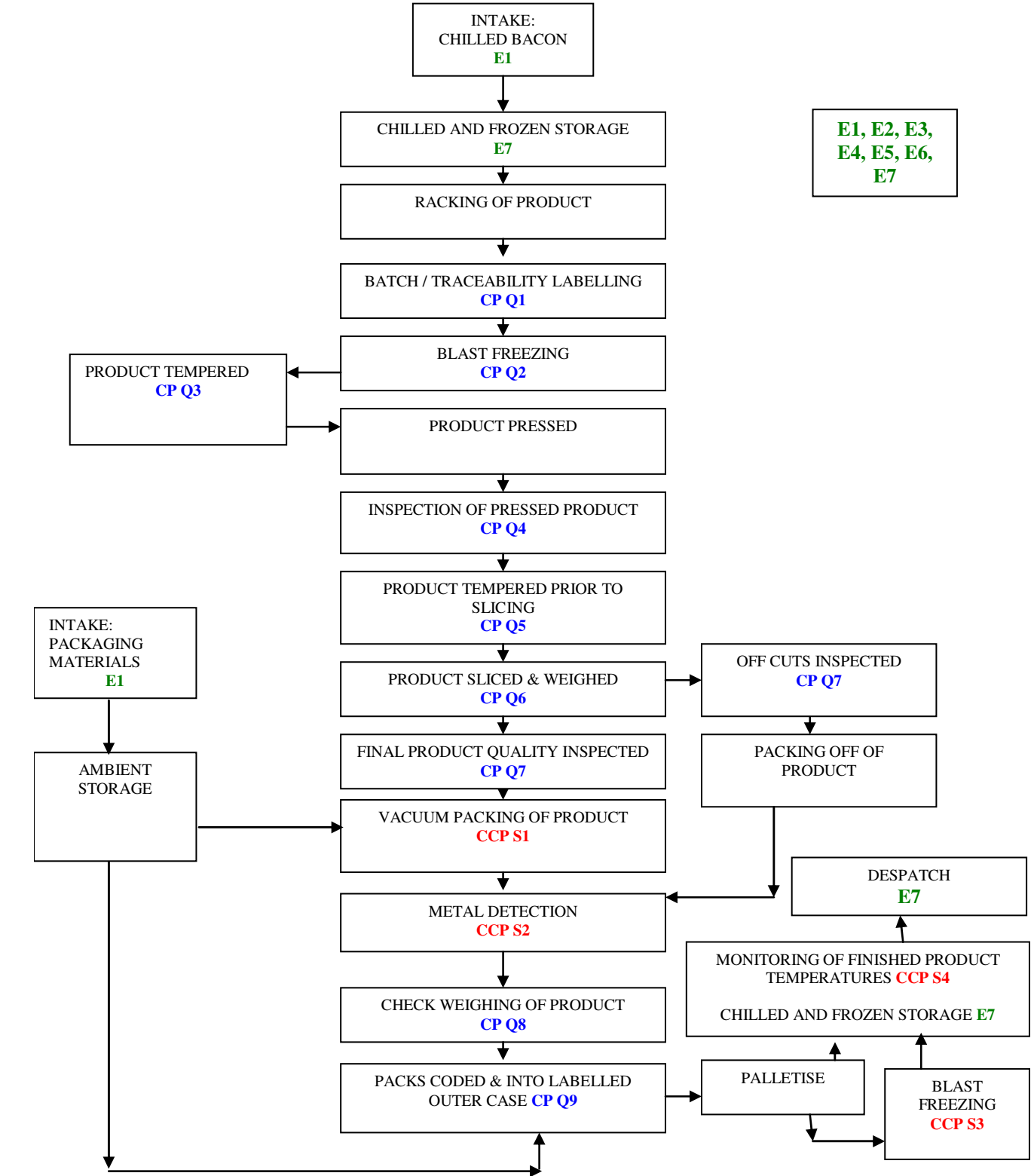
Nutritional Data		source: Danish Crown 06/10/2014
Analytical/Nutritional Standard	Per 100g product as supplied	
Energy Kj	1100 kj	
Energy Kcal	260 kcal	
Total Fat (of which Saturates)	23.0g (9.2g)	
Carbohydrate (Of which Sugars)	0.5g (0g)	
Protein	14g	

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HACCP : - MANUFACTURING FLOW DIAGRAM: SLICED BACON PRODUCTION



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HACCP

SAFETY CCP'S

Step	Control	Operating Limits	Monitoring Frequency
Vacuum Packing of Product	Physical examination	100% sealed	Every Packet
Metal detection	Continuous Monitoring	Ferrous 6.0 mm Non Ferrous 6.0 mm S/ Steel 8.0 mm	Hourly

QUALITY CP'S

Step	Control	Operating Limits	Monitoring Frequency
Batch / Traceability Labeling	Continuous Monitoring	All materials to be adequately labeled	Every Batch
Tempering of Slicing	Continuous Monitoring	Product to be frozen down to below -12°C within 6 hours	Every Batch
Product tempered prior to pressing	Continuous Monitoring	Product to be tempered up to -8C to -12C	Every Batch
Inspection of pressed material	Continuous Monitoring	Pressed material to meet standards	Every Batch
Product tempered prior to slicing	Continuous Monitoring	Product to be tempered up to -8C to -12C	Every Batch
Product sliced and weighed	Continuous Monitoring	To meet given specifications	Every Batch
Inspection of product prior to packing	Continuous Monitoring	Product to meet specified product specifications	Every Batch
Check weighing of product	Continuous Monitoring	To meet given specifications	Every Batch
Packs code and into labeled outer cases	Continuous Monitoring	100% correct labeling	Every Batch

FINISHED PRODUCT QUALITY ASSURANCE PROCEDURES:

TEST FOR	METHOD	FREQUENCY	MINIMUM, TARGET & MAXIMUM LEVELS
Specification	Cutting & Measuring	Every Batch	Meet agreed Specification
Temperature Control	Chill	Every Batch	0-5 °c
Film sealing/ labeling	Physical measurement	100% Inspection	100% Film sealed 100% labeled correctly
Metal	Metal Detection	100% Inspection	Ferrous 6.0 mm Non Ferrous 6.0 mm S/Steel 8.0 mm

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ALLERGEN INFORMATION			
INGREDIENT	PRESENT YES/NO	SPECIFY SOURCE AND LEVELS PRESENT	IF ALLERGEN IS NOT PRESENT IS THERE A SIGNIFICANT CROSS CONTAMINATION RISK? (YES/NO)
Cereals Containing Gluten > 20ppm (Wheat, Rye, Barley, Oats, Spelt, Kamut)	No		No
Eggs & Products Thereof	No		No
Fish & Products Thereof	No		No
Crustaceans & Products Thereof	No		No
Peanuts	No		No
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Macadamia, Queensland)	No		No
Soy Beans & Products Thereof	No		No
Milk & Products Thereof	No		No
Molluscs & Products Thereof	No		No
Lupin	No		No
Celery & Products Thereof	No		No
Mustard & Products Thereof	No		No
Sesame Seeds & Products Thereof	No		No
Sulphur Dioxide and Sulphites (>10ppm) (State max level present)	No		No
FOOD INTOLERANCE DATA			
INGREDIENT	PRESENT YES/NO	SPECIFY SOURCE AND LEVELS PRESENT	
Artificial Preservatives	Yes	Sodium Nitrite, Potassium Nitrate (E252, E250)	
Artificial Antioxidants	Yes	Sodium Ascorbate (E301)	
Artificial Colours	No		
Artificial Flavours	No		
Flavour Enhancers	No		
Artificial Sweeteners	No		
GM Ingredients/derivatives	No		
Hydrogenated Fats	No		
Corn/Maize derivatives	No		
Maize	No		
*Milk / Milk Products (Buffalo)	No		
*Milk / Milk Products (Cows)	No		

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*Milk / Milk Products (Ewes)	No	
*Milk / Milk Products (Goats)	No	
Nut Oil (Refined) (Not peanut)	No	
Nut Oil (Unrefined) (Not peanut)	No	
Peanut Oil (Refined to SCOPA)	No	
Peanut Oil and Derivatives	No	
Rye/Barley/Oats/Bran	No	
Added Salt	Yes	Ingredient <3.5%
Added Sugar	No	
Additive	No	
Animal Fat (other than Milk Products)	No	
Animal Origin	No	
Antibiotics	No	
Aspartame	No	
Beef - UK sources	No	
Beef All	No	
Benzoates	No	
BHA/BHT	No	
Caffeine	No	
Caramel	No	
Cinnamon	No	
Cocoa	No	
Coconut and derivatives	No	
Azo Colours	No	
Natural Colours	No	
Nature Identical Colours	No	
Coriander	No	
Natural Flavourings	No	
Nature Identical Flavourings	No	
Fruit and fruit derivatives	No	
Garlic	No	
Gelatine	No	
Histamine	No	
HVP/TVP	No	
Legumes and Pulses	No	

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Meat	Yes	Pork
Mechanically Recovered Meat	No	
Monochloropropanols	No	
MSG and Glutamates	No	
Phenylalanine	No	
Polyols (incl. sorbitol)	No	
Pork	Yes	Cured Bacon (Ingredient)
Poultry	No	
Salt substitutes/Potassium chloride	No	
Seed oil (refined)	No	
Seed oil (unrefined)	No	
Seeds (excl oils)	No	
Sunflower or Cotton seeds	No	
Sweeteners	No	
Umbelliferae	No	
Vanillin	No	
Vegetable/Vegetable derivatives	No	
Yeast and Yeast Extract	No	
Please give details of any other food intolerance data		

NUT STATEMENTS		
	Select One	Comments
This product is nut free	Yes	
There are no nuts in this recipe and there are no nuts on site, however we cannot guarantee that the raw materials entering the site are nut free.	Yes	
There are no nuts in this recipe and it is made in a nut free area, however the factory uses nuts and we cannot guarantee that the raw materials entering the factory are nut free.	Yes	
There are no nuts in this recipe, however this product was made on equipment that, before cleaning, made products containing nuts and we cannot guarantee that the raw materials entering the factory are nut free.	Yes	
This product contains nuts.	No	

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DIETARY INFORMATION			
	SUITABLE FOR	UNSUITABLE FOR	COMMENTS
Vegetarians		Yes	
Lacto-Ovo Vegetarians		Yes	
Vegans		Yes	
Coeliacs	Yes		
Lactose Intolerants	Yes		
Nut Oil/Nut /Seed Allergy Sufferers		Yes	
Kosher Diets		Yes	Is not certified
Halal Diets		Yes	Is not certified

GENETIC MODIFICATION			
STATEMENT	TRUE	FALSE	COMMENTS
The product or any of it's ingredients contains no viable or non-viable genetically modified material.	Yes		
Genetically modified organisms have not been used as processing aids or used in connection with the production of the product or any of it's ingredients.	Yes		
Genetically modified materials have not been used as processing aids or used in connection with the production of the product or any of it's ingredients.	Yes		
Genetically modified organisms have not been used to produce processing aids or additives used in connection with the production of the product or any of it's ingredients.	Yes		
Identity Preserved (IP) Non GM Details			
Detail any components that are sourced from Soya or Maize: None			
Are all Soya** or Maize* components from an IP Non GM Source? NA			
If all Soya or Maize components are from an IP Non GM source, please confirm that the IP trail is audited: NA			
If all Soya or Maize components are not from an IP Non GM source please give details:			

*BY MAIZE / MAIZE DERIVATIVES WE MEAN:

MAIZE GRITS / FLOUR, MAIZE STARCH / CORNFLOUR, WAXY MAIZE STARCH, STARCH HYDROLATES (MALTO DEXTRIN, GLUCOSE SYRUP, GLUCOSE SYRUP SOLIDS, GLUCOSE, DEXTROSE) HIGH FRUCTOSE CORN SYRUP (ISOGLUCOSE), XANTHAN GUM, MODIFIED MAIZE STARCH, REFINED MAIZE OIL, PROTEIN HYDROLATES

**BY SOYA / SOYA DERIVATIVES WE MEAN:

SOYA BEANS, SOYA FLOUR/ GRIT, SOYA / VEGETABLE EXTRACT, LECITHIN, SOY SAUCE, SOY SAUCE POWDER, SOYA PROTEIN ISOLATE (CONCENTRATE / TEXTURE), HVP (ACID/ ENZYME), REFINED SOY OIL, EMULSIFIER / MONO AND DIGLYCERIDES, SOYA FIBRE.

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Is the product a source of?	YES	NO	Presence Attributed To
Histamine		√	
Phenylalaine		√	
Others: eg polyols (inc. sorbitol)		√	
Tartrazine		√	

Salt	Yes	No
Does the product contain any salt?	√	
At what level?	<3.5%	
What is its function?	Ingredient, Required for curing process	
Is salt reduction possible?	Yes, please enquire for details	

Irradiation	Yes	No
Have any ingredients or finished products been irradiated?		√
If yes which products		

Microbiological Standards cfu/g unless stated

Bacteria	Freq. of Test	Target	Unacceptable
Aerobic Plate Count	2 X Batch per Month	<1 x 10 ⁵	<1 x 10 ⁶
Enterobacteriaceae	2 X Batch per Month	<10/g	>5 x 10 ³
E-Coli	2 X Batch per Month	<10/g	>50g
Salmonella	2 X Batch per Month	Absent in 25g	Present in 25g
Listeria	2 X Batch per Month	Absent in 25g	Present in 25g

EXTERNAL LABORATORY USED FOR ANY MICROBIOLOGICAL OR CHEMICAL ANALYSIS: Intertek(UKAS No. 4065)

Packaging Details

Note: to be free from metal closures, e.g. staples etc, on all inner and outer packaging

Packaging Type	Food grade Film
Packaging Colour	Clear
Packaging Dimensions & Gauge	546mm top 564mm Bottom standard (2 Stack & retail)/ 502mm top 522mm bottom (3 stack)
Packaging Weight (g)	16g per packet/ 6g retail
Method of closure	Vacuum sealed film
Type of lid	N/A
Gross Bag Weight	N/A
Gross Case Weight	N/A
Corrugated Case Gauge	150 Kraft 165 flute 150 Kraft
Corrugated Case Size	425x218x167 Retail, 425x218x 145 3 Stack, 300x230x200 4 Stack
Case Colour	Standard Brown Stirchley Bacon print
Outer Case Weight	266g= Retail, 240g= 3 Stack, 278g = 4 Stack
Pallet Wrap Colour	Clear
Pallet Type	Blue
Pallet Dimensions	120x1000cm

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Product Life	42 days chilled /49 days retail and 365 days shelf life frozen
Delivery Conditions	Chilled/Frozen transfer
Legislation	Conforms to all UK & EEC Regulations Plastic packaging to conform with 'Food in Contact with Plastics Directives'
Certificate of Analysis/ Conformance	As agreed with customer

HEALTH & SAFETY INFORMATION

Attention is drawn to the duties of the manufacturers & suppliers of substances under the Health & Safety at Work Act 1974 (Section 6) as amended by the Consumer Protection Act 1987. Particularly with regard to any hazards to health within the meaning of the Control of Substances Hazardous to Health Regulations 1994.

Individual containers and their packaging are to contain the appropriate hazard symbol, 'R' & 'S' phrasing, and warning of flammability and flash point (where applicable). **Also conditions to be considered when handling and using substances must be included on the label.**

Product description	Streaky Cartilage free with added water
Application	Consumer food product
Appearance	Product is red in colour, moist raw meat
Chemical & physical properties	No particular chemical or physical properties
Toxicity	Non toxic
Handling precautions	Keep Refrigerated/Keep Frozen
Fire	Fire/Explosion Hazard. Fire Fighting Measures and Flash Point are not applicable.
Storage conditions	Store in safe, Chilled/frozen as applicable, hygienic conditions
Spillages	Dispose of hygienically as for normal food waste. Wash small amounts or remainder away to drain with cold water and general purpose detergent
First aid	Skin contact - Rinse off with clean, warm water and hand soap, as necessary. Eye contact - Sluice copiously with sterile eyewash solution and seek medical attention, as necessary. Inhalation - Not applicable. Ingestion - This product is inherently harmless.
General	The information pre-supposes the use of recognised good handling and hygiene practices by the customer.

MISCELLANEOUS INFORMATION FOR Stirchley Bacon Company LTD:

Third Party Inspection: BRC Grade A
Inspection Body: SAI Global

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WARRANTY

It is warranted by **Stirchley Bacon Company Ltd. that:**

The foodstuff, packaging and label (hereinafter called "the product") conforms with all relevant U.K. legal requirements, and all relevant E.E.C. legislation including weights and measures acts, food acts, food safety acts and pesticide maximum residue levels in food regulations.

Stirchley Bacon Company Ltd. accepts that the customer reserves the right to reject any product at the time of delivery or any time after receipt if the product is found not to conform to this specification.

The product will be supplied free from all foreign bodies, taints, off odours and will be fit for human consumption. It is agreed that such checks as a diligent supplier would reasonably carry out, in order to ensure compliance with the acts & regulations mentioned will be completed. The results of such checks in so far as they are relevant to indicating the lawful nature of the goods supplied will be available to **the customer and Stirchley Bacon Company Ltd.** upon request.

SPECIFICATION & WARRANTY AGREED

Signed for: Stirchley Bacon Company Ltd		Signed for:	
Name:	Paul Newman	Name:	
Signature:	<i>P Newman</i>	Signature:	
Position:	Technical Manager	Position:	
Date:	23/10/14	Date:	

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