

## PREMIER FOODS SPECIFICATION

PRODUCT DETAILS			
Product Title:	Atora Original Shredded Beef Suet 2kg	Brand:	Atora
Legal Description:	Shredded Beef Suet	Premier Product Code:	8885
Label Weight:	2 kg e	Label Count:	N/A
Drained Weight:	N/A	Version:	10.00

SUPPLIER DETAILS	
Site(s) Manufacturing the Product:	Premier Foods Approved Supplier
Specifications Contact:	David Hart
Specifications email address:	<a href="mailto:specifications_BIFG@premierfoods.co.uk">specifications_BIFG@premierfoods.co.uk</a>
Specifications Telephone No:	01226 303069

INGREDIENT LIST:
Beef Fat (85%), <b>Wheat</b> Flour (with added Calcium, Iron, Niacin, Thiamin).

ON PACK ALLERGEN STATEMENTS:
For allergens, including cereals containing gluten, see ingredients in <b>bold</b> .

ON PACK CLAIMS:
None

NUTRITION INFORMATION			
Typical Values	Per 100g as sold		
Energy (kJ)	3415		
Energy (kcal)	829		
Fat (g)	87.3		
of which Saturates (g)	42.0		
Carbohydrate (g)	9.3		
of which Sugars (g)	<0.5		
Fibre (g)	<0.5		
Protein (g)	1.4		
Salt (g)	<0.01		

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ALLERGEN INFORMATION			
	Contains Y / N	May Contain Y / N	Additional Information
Peanuts	No	No	
Nuts	No	No	
Sesame	No	No	
Cereals containing Gluten	<b>YES</b>	No	Wheat flour
Eggs	No	No	
Milk	No	No	
Fish	No	No	
Molluscs	No	No	
Crustaceans	No	No	
Soya	No	No	
Sulphur Dioxide/Sulphites	No	No	
Celery	No	No	
Mustard	No	No	
Lupin	No	No	

**Note:** The information contained above relates to the presence/absence of ingredients within the product and is not a guarantee of total absence where presence is due to adventitious contamination within the supply chain

SUITABILITY		
	Suitability Y / N	Additional Information
Suitable for Vegans	No	Contains beef fat
Suitable for Vegetarians	No	Contains beef fat
Suitable for Halal	No	Not certified
Suitable for Kosher	No	Not certified

Is the product organic?	No	
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PRODUCT CODING & STORAGE			
Position on Pack:	Side of pack	Explanation of Coding:	mmm yyyy eg. Jan 2014 Julian code and time e.g Jan 2014 0195 08:35
Inner Barcode:	5012991002036	Outer Barcode:	05012991000025

Shelf Life from Date of Manufacture:	18	Measured as:	Months
Storage Description:	Store in a cool, dry place. Ideal storage temp. 10°C-15°C (50°F-60°F). Do not store in fridge or deep freeze. Keep away from direct heat.		

PREPARATION INSTRUCTIONS	
<b>BASIC PUDDING RECIPE</b> 1 kg (2lb) self-raising flour. 5g salt. 500 g (1lb) Atora suet. 750 ml (1¼ pt) (approx.) water. For a sweet pudding add 500 g (1lb) sugar. <b>1.</b> Stir suet into flour and salt (and sugar if desired). <b>2.</b> Add sufficient water to produce a soft dropping consistency. Do not over mix.  Follow either the metric or imperial quantities. Both produce satisfactory results but are not exact conversions.	<b>BASIC PASTRY RECIPE</b> 1 kg (2lb) self-raising flour. 5g salt. 500 g (1lb) Atora suet. 600 ml (1pt) (approx.) water. <b>1.</b> Stir suet into flour and salt. <b>2.</b> Add sufficient water to bind mixture together to form a pliable dough. Do not over mix.  Follow either the metric or imperial quantities. Both produce satisfactory results but are not exact conversions.

PALLETISATION			
Items in Pack:	1	Packs per Outer:	6
Outers per Layer:	13	Layers per Pallet:	5

PREMIER SPECIFICATION APPROVAL			
Name	Title	Signature	Date
David Hart	Specifications Technologist		28.10.2014