

QUALITY FOODS OF ABERDEEN

PRIVATE & CONFIDENTIAL

OWN LABEL CUSTOMER Quality Foods of Aberdeen

SPECIFICATION TITLE Sliced Rindless Unsmoked Back Bacon - Selected
Fixed Weight Pack - 2.00 kg.e

COUNTRY OF ORIGIN EU (Denmark , Netherlands , Germany)

PRODUCT CODE A151C

SUPPLIER NAME Quality Food Products (Aberdeen) Limited
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EU LICENCE NUMBER AA201

UNITS PER PACK 2.00 kg.e (8/9 rashers per 454 g.)

UNITS PER OUTER 4 packs (8.00 kg.)

NET CONTENT Ave. Fill Ave. Weight Tolerance

AVERAGE FIXED WEIGHT 2.00 kg. 2.00 kg. T1 = 1.97 kg.
T2 = 1.94 kg.

STORAGE INSTRUCTIONS Keep Refrigerated 0 - 3 c

USE BY DATE 6 weeks from end of packing week

DATE INTO DEPOT Minimum 25 days

PRODUCT DESCRIPTION Sliced Rindless Unsmoked Back Bacon - Selected
in a vacuum pack with an average fixed weight of 2.00 kg.
Back cut end to end, any broken shoulder removed.
Maximum of 8mm +/-2mm of fat over eye muscle.
Maximum of 20mm of fat at the point of inflexion in the tail.
Minimum of 50% visual lean in the tail.
Average rasher count of 8 / 9 rashers per 454 g.
Width of rasher 190mm +/-20mm.
Visible rashers representative of whole pack.

PRODUCT SHALL NOT CONTAIN Cartilage or bone.
Torn, part or wedge shaped rashers.
Bruised rashers.
Blood Spots.
Blue dye on medial surfaces.
Unacceptable odours or discoloured tissue.
Chemical or biological contamination.
Foreign bodies.
Pickle pockets or lacey fat.
Muscle separation.
Rind.

INGREDIENTS

Bacon with added water
Pork (86%)
Water.
Salt.
Preservatives : potassium nitrate , sodium nitrite
Antioxidant : sodium ascorbate

METHOD CURING

C I P

BLAST FREEZING & TEMPERING

Bacon is put on freezing racks and placed in blast freezer at -14°C for 12 hours until product core temperature of -11°C (+/-1°C) is reached. The blast automatically changes to a holding temperature of -10°C.

PRESSING

All pieces are pressed using the appropriate die shape and size. Pressed pieces are put back on freezer racks and put into a holding room to allow temperatures to stabilise for slicing.

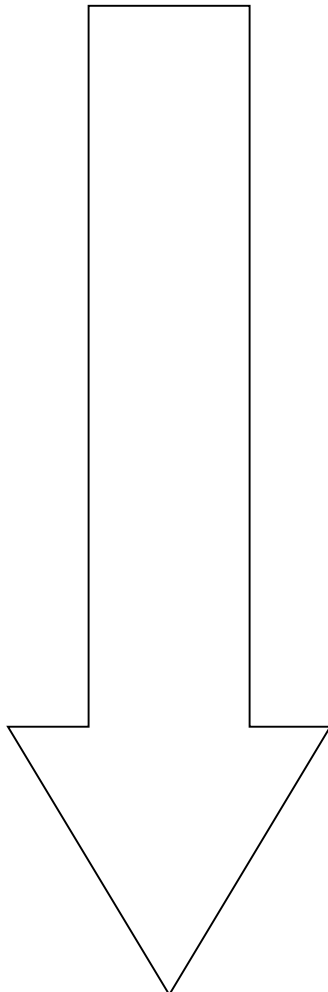
SLICING

Product is transferred to the slicing line as required. Maximum time out of the holding room is 30 minutes. Product codes are transferred to slicing records for tracability

PACKAGING

Excessive micro wrinkling and film curling are not acceptable. Edges should be embossed and secondary sealed. Edges should be cleanly cut with no loose edges and excessive film avoided. Blown and slack packs are removed. Pack label to be applied firmly and squarely on pack.

1 % of leaker packs are acceptable due to third party handling



- SUPPLIER
- TRANSPORT
- INTAKE
- STORAGE
- RACKING
- BLAST FREEZE
- HOLDING
- PRESSING
- HOLDING
- SLICE
- WEIGH
- PACK
- METAL DETECT
- LABEL & BOX
- STORAGE
- DISTRIBUTION

NUTRITIONAL INFORMATION Analysis on lightly grilled sample expressed per 100 g.

Energy	Kcal	260
	KJ	1086
Protein	g.	18.0 g.
Fat	g.	15.38 g.
of which		
Saturates	g.	6.50 g.
Mono-saturates	g.	7.20 g.
Polyunsaturates	g.	0.90 g.
Salt	g.	3.4g.

QUALITY CONTROL

Environmental Temperature

All production areas and chills are monitored continuously on a central computer system

Raw Materials

Temperature checked on arrival.

Goods in quality audit.

Weekly chemical and microbiological analysis

Production Control

Check weigh one case every 60 minutes.

Check label & use by date every 60 minutes.

On-line quality checks, 100% of final product.

Rasher thickness / count every 60 minutes.

Dispatch temperature every dispatch.

Organoleptic sampling each load.

Weekly chemical and microbiological analysis.

Metal detection continuous on-line, detector checked hourly.

(Loma metal detector - retracting band reject

3.0mm ferrous, 4.0mm Non ferrous, 5.50mm Stainless steel)

ORGANOLEPTIC PROPERTIES

Product must have a fresh bacon flavour and not excessively salty.

Product must have an even cure and free from taint.

Product to be free from 'off' flavours and odours.

Smoked product must have a consistent 'smoked' flavour. A strong smoke giving an acrid flavour is unacceptable.

MICROBIOLOGICAL STANDARDS

	Target	Maximum
T.V.C. at 30°C	<1 x 10e5	1 x 10e6 cfu/g
Coliforms	<1 x 10e2	1 x 10e3 cfu/g
Staph. Aureus	<250	>250 cfu/g
E.coli	<1 x 10e2	>1 x 10e2 cfu/g
Clostridia	<10	>10 cfu/g

CHEMICAL STANDARDS

	Minimum	Target	Maximum
Added Water		7.50%	<10%
Added Salt	2.80%	3.50%	4.00%
Nitrite	30 ppm	120 ppm	150 ppm
Nitrate			150 ppm
E301			250PPM

GM Status

Free from genetically modified ingredients.

Food Intolerance

Free from the following:

Milk products & Derivatives
Gluten
Soya & Soya products
Azo Colours
MSG & Glutamates
Sulphur Dioxide
fish & shellfish

Egg Products and Derivatives
Wheat and Wheat Products
Nuts & nut products
BHA/BHT
Benzoates
Yeast Extract

Not suitable for Vegetarians or Vegans

PACK LABEL

FILM

Laminated polyamid- polyethylene pa/pe/pe film.
Top web. Printed film.
Bottom web. Plain film.

CARTON

Carton code. T
Corrugated kraft cardboard.
Length. 445
Width. 250
Height. 140
Weight. 400
Cases per layer. 10
Layers per pallet. 13

GENERAL CONDITIONS OF SUPPLY

All products will be produced under conditions approved by the EHO and authorised customer inspectors. All products supplied will be of merchantable quality free from contamination and defects (within tolerances, if any, described in the specification) and comply fully with all relevant UK and EC legislation (in particular the Food hygiene regulations 2006) and all regulations and orders made thereunder.

Packaging shall be suitable to its purpose and comply with all relevant legislation (in particular the Materials and Articles in contact with food legislation).

APPROVED BY

For Customer

For Quality Foods of Aberdeen

..... D Mcintosh

...../...../..... 20.10.22

THIS SPECIFICATION REMAINS THE PROPERTY OF QUALITY FOODS OF ABERDEEN

IF THIS SPECIFICATION IS NOT SIGNED AND RETURNED WITHIN 28 DAYS IT WILL BE TAKEN AS AN AGREEMENT & APPROVAL BETWEEN BOTH PARTIES