PRODUCT TITLE:	**SLICED BRITISH SMOKED BACK BACON**
PRODUCT DESCRIPTION:	
Country of Origin:	UK Pork – Cured in Cheshire
Butchery Details:	Produced from short cut rindless pork Backs. Cut between the 4th and 5th rib at shoulder end, ex chump. Maximum back fat measurement is 8mm over the eye.
Curing Details:	Cure in the bag by injection.
Slicing Details:	Sliced into 4.0 mm rashers
Smoking Details:	Process utilises an aqueous extract of natural wood (maple). Product is hung on racks and smoked for approx. 3 hours before cooling and repacking.
Product Weight:	2.27 kg pack
SUPPLIER:	Hall & Roberts Ltd – Cheshire Oak Division West Bank Street West Bank Widnes Cheshire WA8 0QN
Telephone – Fax –	0151 422 6380 0151 422 6399
EC Licence Number –	KW001

PRODUCT SPECIFICATION

PRODUCT TITLE:	**SLICED BRITISH SMOKED BACK BACON**	
INGREDIENTS:	Pork (min 87%) Water Salt Preservatives (E252, E250) Smoke Flavour	
SHELF LIFE:	Maximum 40 days from cure.	
STORAGE:	Keep refrigerated, store at <5ºC.	
CHEMICAL STANDARDS: Salt – Potassium Nitrate (E252) – Sodium Nitrite (E250) – With Added Water –	 2.0% – 4.5%. Maximum 150 mg/Kg. Maximum 150 mg/Kg. (mg/Kg = parts per million) Not exceeding 10% of the product weight.	
MICROBIOLOGICAL STANDARDS: **A) Day of pack plus 1**	**Target (cfu/g)**	**Unacceptable (cfu/g)**
Total Viable Count (TVC) 30ºC, 48 hours	$<1 \times 10^5$	$>5 \times 10^6$
Coliforms or Enterobacteriaceae 37ºC, 24 hours	<10	$>5 \times 10^3$
Staph. aureus (coag. +ve) 37ºC, 24 hours	<20	$>5 \times 10^2$
Lactobacilli 25ºC, 24 hours (optional)	$<1 \times 10^3$	$>1 \times 10^4$
Yeasts, Moulds 25ºC, 3 – 5 days (optional)	$<1 \times 10^3$	$>1 \times 10^5$

PRODUCT SPECIFICATION

PRODUCT TITLE:	**SLICED BRITISH SMOKED BACK BACON**
PROCESS DETAILS:	
HACCP –	All products manufactured under a full HACCP System. Hall & Roberts (Provisions) Ltd are BRCGS Certificated.
Metal Detection –	All products tested. Test pieces used – 7mm Ferrous, 7mm non-Ferrous, 9mm Stainless Steel.
Temperature Control	All Chills run at 2 °C and Production Areas at 10 °C. All temperatures are continually real time recorded and linked to an automatic alarm system.
CONTROL OF COMPOSITION:	Products tested weekly for microbiological activity and chemical content. Shelf Life Testing conducted annually.
ALLERGEN INFORMATION	No allergens are used in the product. No allergens are handled on site.
G M INFORMATION	No G M material is used in the product. No G M material is handled on site.
TRACEABILITY	Full traceability is maintained throughout production back to the source of the raw material.

Nutritional Typical values as sold	**Per 100g**
Energy kJ kcal	767 184
Protein	21.3g
Carbohydrate	0.0g
of which sugars	0.0g
of which starch	0.0g
Fat	10.8g
of which saturates	4.04g
of which monounsaturates	4.5g
of which polyunsaturates	1.75g
Fibre	Trace
Salt	3.0g

PRODUCT SPECIFICATION

PRODUCT TITLE:	**SLICED BRITISH SMOKED BACK BACON**
PACKAGING:	
Primary Packaging –	Plain Food Grade Film
Secondary & Outer Packaging –	Boxed in four with 70 boxes per pallet. Regular cardboard case.
Coding Details –	Use by, product description and production code.
FINAL PRODUCT PRESENTATION:	
General Description –	The product shall be of good conformation and the presentation within the pack shall be tidy. The product shall have no uncharacteristic flavours, taints or odours and foreign bodies. Nor shall it develop such defects during its specified shelf life.
Appearance –	The lean cured meat should have an even colour and be free of blood splash and bruising. The fat should be firm and smoked
Flavour/Odour –	The flavour should be characteristic of good quality cured smoked bacon and shall be organoleptically acceptable. The product shall not be excessively salty.
Texture –	When cooked the product shall have firm, moist slightly fibrous but tender texture.

Changes to this specification must not take place without the prior approval from Hall & Roberts Technical Manager. Failure to comply with this specification will also invalidate your contract or agreement and may lead to legal action being taken.

For Hall & Roberts (Provisions) Ltd

Signature: __Louise Hall_____

Print Name: _____Louise Hall_____

Date: _____6/3/23 __

For Customer

Signature: _____

Print Name: _____

Date: _____