

Product Specification

Product Name:	Italian Style Beef Meatballs MB140 (Raw Frozen)
Manufacturer / Supplier Name and Address:	GCL Food Ingredients Ltd (Factory 2) Unit 4 Dunsil Road Moorgreen Industrial Park Newthorpe Nottingham NG16 3PX
Tel: 01773 533944	Fax: 01773 535484
Technical Contact: Brygida Hetmanska	Buying Contact: Leo Farace
Product Recall Contact:	During office hours: Salvatore Devivo (Managing Director) 01773 533944. Out of hours: 07778860727
Health Mark:	GB NH 003

Organoleptic Characteristics

Visual Appearance:	Frozen meatballs with some white fat evident
Colour:	Brown meat with some fat evident
Odour:	Raw meat
Flavour:	Not to be eaten as sold
Texture:	Firm round meatballs

Product dimensions

Piece weight:	After cooking: Typically 30g +/- 3g
Other:	May contain bones or gristle



Ingredients declaration (pre- pasteurisation) (Allergens highlighted by **bold** text)

Pork Trim, Water, Gluten Free Rusk (Pea Flour), Salt, Dry Garlic, Black Pepper, Dry Parsley, Dry Rosemary, Dry Thyme, Ground Fennel, Dry Basil.

Pasteurisation Process

Cooking	Steaming	Raw
Product temperature:	<-18°C	

Packing Details

Product temperature:	< -18°C	
Protective atmosphere:	No	
Primary packaging:	Material:	Food grade PE 80 µm high barrier bag
	Dimension:	320mm x 500mm
	Weight:	5kg
	Closure method:	Heat seal
Secondary packaging:	Material:	Cardboard box
	Dimension:	475mm x 245mm x 240mm
	Weight:	2 x 5.0kg
Pallet configuration:	600kg per pallet Wooden chep or similar pallet securely wrapped	
Labelling information:	Supplier name, product name, weight, lot no, best before end date, storage conditions, allergens.	

Shelf Life and Storage Conditions

Shelf life from manufacture/supplier:	P+12 months
Minimum life on delivery:	P+6 months
Storage conditions:	< -18°C
Temperature on delivery:	< -18°C
Storage after opening:	Store <-18°C, Once defrosted use within 24 hours.

Microbiological Standards

All microbiological testing carried out by UKAS-accredited laboratory, as relevant.

Test	Target	Reject	Frequency of test
TVC	<1.0 x 10 ⁶	>5.0 x 10 ⁶	Each production occasion
Coliforms	<1000	>50000	
Salmonella spp	Absent 25g	Present 25g	

Nutritional Information

Parameter	Typical Values / 100g	Source
Energy kcal	145	Nutricalc Software
Energy kJ	609	
Protein	18.3	
Fat	6.1	
of which saturates	2.1	
Available Carbohydrate	3.9	
of which sugars	0.1	
Fibre	0.8	
Sodium (mg)	456	
Salt	1.3	

Food Intolerance

	YES	NO	If "No", describe the component or source of the cross contamination
Suitable for Ovo-Lacto Vegetarians		X	Contains Pork
Suitable for Vegans		X	Contains Pork

Free from Peanuts/ Peanut derivatives (including any possible sources of cross contamination)	X		
Free from Other Nuts/Nut derivatives (including any possible sources of cross contamination)	X		
Free from Nut Derived Oil (including any possible sources of cross contamination)	X		
Free from Sesame Seeds / Sesame Seed derivatives	X		
Free from Other Seeds / Seeds derivatives	X		
Free from Milk / Milk derivatives	X		
Free from Egg / Egg derivatives / Albumen	X		
Free from Wheat / Rye / Barley / Oats / Spelt / Kamut or their hybridised strains and / or their derivatives	X		
Free from Soya / Soya derivatives	X		
Free from Maize / Maize derivatives	X		
Free from Gluten	X		
Free from Fruit / Fruit derivatives	X		
Free from Yeast / Yeast derivatives	X		
Free from Vegetable / Vegetable derivatives	X	X	
Free from Celery, Celery Seeds and / or Celeriac	X		
Free From Mustard and / or Mustard Derivatives	X		
Free from Fish, Crustaceans, Molluscs and their derivatives	X		
Free from Additives		X	Contains anti-caking agent sodium ferrocyanide E535 in the salt.
Free from Azo and Coal Tar Dyes	X		
Free from Glutamates	X		
Free from Benzoate's	X		
Free from Sulphur Dioxide & Sulphites at levels >10mg/Kg	X		
Free from BHA / BHT	X		
Free from Aspartame	X		
Free from M.R.M.(Mechanically Recovered Meat)	X		
Free from Natural Colours	X		
Free from Artificial Colours	X		
Free from Preservatives	X		
Free from Antioxidants	X		
Free from Added M.S.G	X		
Free from Naturally Occurring M.S.G.	X		

Approved for GCL Food Ingredients

Signature:



Name: Ruth Pashley

Title: Technical Information Manager

Date: Rev 1 24/05/2024