

Product Specification



Product Title	BEEF DRIPPING 12 X 500G TUBS PER CASE
Product Code	OC30119

Beef Dripping Product Specification

Finished Product Name :	500g Beef Dripping
Company Name:	

Sections in Yellow to be filled out by Supplier

Company Address and Plant Number:			
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Fat Content and Meat Content			
Fat Content	100% Beef Fat	Meat Content	

Raw Material Declaration	<p>No changes will be made to either the sourcing of the beef fat or to the processing and packaging of Pure Beef Dripping, without prior approval.</p> <p>The production environment will be free from nut or nut related products.</p> <p>All raw materials will be free from Genetically Modified material.</p> <p>Quality systems will be in place to ensure full traceability from raw material to finished dispatched product. Records shall be kept for at least 12 months.</p> <p>Product will comply with all relevant UK and EU Statutory Requirements</p>
Processing and Packing	<p>Beef fat will be sourced from processors with full traceability back to the farm. The fat will have been heat processed to UK health standards. Beef fat will have been checked against specification on chemical, microbiological, organoleptic and physical parameters prior to approval for processing and packing</p> <p>Bulk beef fat will be stored at -18°C in clean odourless conditions.</p> <p>The melting temperature and subsequent filling temperatures will be controlled to ensure that there is cavitation of the individual tubs.</p> <p>The packing operation will ensure that there is no evidence of beef fat spillage or grease marks on any of the packaging. The beef fat will have passed through in-line filter systems to ensure that granulose material is eliminated</p> <p>Product will be filled to a target weight of 500g e complying with the average weight legislation. Packing operation will ensure integrity of closure.</p> <p>No alteration to shelf life will be made unless authorized in writing.</p>

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Requirements			
Slaughter	<ul style="list-style-type: none"> Animals should be handled in accordance with animal welfare legislation, The Welfare of Animals (Slaughter or Killing) Regulations. 		
Ingredients	<ul style="list-style-type: none"> Beef Fat - must not contain Antioxidants 		
Food Quality Characteristics	Taste attributes: <ul style="list-style-type: none"> Presentation: Solid white fat, free from any foreign material Colour, taste, smell: natural beef fat (lard), free of any kind of foreign taste and smell 		
Microbiological Specifications			
Test	Target	Acceptable	Unacceptable
TVC 30°C	<10cfu/g	100cfu/g	>100cfu/g
Entero's 37	<1cfu/g	<1cfu/g	>1cfu/g
E. Coli 44	Absent in 1g	Absent in 1g	Present in 1g
St. aureus	Absent in 1g	Absent in 1g	Present in 1g
Salmonella	Absent in 25g	Absent in 25g	Present in 25g
Listeria	Absent in 25g	<10 in 25g	>10 in 25g
E. Coli 0157/H7	Absent in 10g	Absent in 10g	Present in 10g
Peroxide	5	8	>8
Requirements			
Chemical Contamination	<ul style="list-style-type: none"> All materials must be free from chemical contamination, including: <ul style="list-style-type: none"> Hazardous oils or greases used as lubricants or solvents. Refrigerant fluids, e.g. ammonia. Pest urine/ droppings. Cleaning chemicals. Transport oils/ diesel. 		
Foreign Body Contamination	<ul style="list-style-type: none"> All materials must be free from foreign materials and foreign body contamination, including: <ul style="list-style-type: none"> Pests, droppings, feathers, fur etc. Wood or wood splinters. Glass, clear hard plastic or brittle materials. Cardboard, string, staples, plastic strapping and soft plastic. Metal, loose parts of plant or jewellery. 		
The product shall be manufactured in accordance with GMP (Good Manufacturing Practice) and HACCP (Hazard Analysis Critical Control Points).			
Packaging			
Packaging	<ul style="list-style-type: none"> Tamper evident plastic bucket and lid – 12x500g No of cartons per layer: 13 No of cartons per pallet: 100 		
Labelling	<ul style="list-style-type: none"> Individual buckets will be coded with a best before end (dd/mm/yy) of production plus 9 months as well as a batch code which relates to the fat source. Coding will be clear and legible. 		
Shelf Life	12 months from date of production.		

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Storage and Transport Conditions	<ul style="list-style-type: none"> Ambient temperature 		
Ingredient Characteristics	<ul style="list-style-type: none"> Water: - Max 0.2% Peroxide no: - Max 8% Acid no:- Max 1.5 		
Food Intolerance Data			
Does the product contain?	Yes/No	Does the product contain?	Yes/No
Milk & Milk Derivatives	No	Soya and Soya Products	No
Egg and Egg Derivatives	No	Flavourings	No
Wheat and Wheat Derivatives/ Gluten	No	Animal Product	Yes
Nuts/Seeds and Nuts/Seeds Derivatives	No	Soya and Soya Derivatives	No
Fish and Fish Products	No	GM Products	No
Shellfish	No	Mustard	No
SO ₂ and Sulphites	No	Celery	No
Dietary Information			
	Yes/No	Dietary Information	Yes/No
Suitable for Vegetarians	No	Halal	No
Suitable for Vegans	No	Organic	No

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Nutritional Information			
Typical values	Per 100g	Typical values	Per 100g
Energy	3700kj/900kcal	Fat	100g
Protein	Trace	Of which saturates	57.0g
Carbohydrate	Trace	Of which mono-unsaturates	35.0g
Of which sugars	0g	Of which poly-unsaturates	3.0g
Fibre	0g		
Salt	0g		Range:
Sodium	Trace	pH	4-4.8

I confirm that the information submitted is correct.

- Any deviation from the enclosed information must be agreed in writing and an updated specification issued as soon as possible.

Supplier Comments

On behalf of the Customer :

Signed:		Print:	
Position:		Date:	

RAW MATERIAL WARRANTY

- We warrant that all foods, food products or packaging materials intended for food use supplied will meet the requirements of Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied including but not necessarily limited to the following :
 - The Food Safety Act, 1990 and all relevant Regulations & their amendments
 - The Food and Environmental Protection Act 1985 and all relevant Regulations and their amendments.
 - All regulations made as a result of the requirements of European Union Directives and Regulations
- We undertake to carry out in relation to the food, food products or packaging intended for food use supplied by us, such checks as a diligent supplier would reasonable carry out in order to ensure compliance with the Acts and Regulations mentioned and we agree to supply you, on demand, with the results of such checks in so far as they are relevant to indicating the lawful nature of the foods supplied by us to you.

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Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 21/05/2024 17:25:16

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