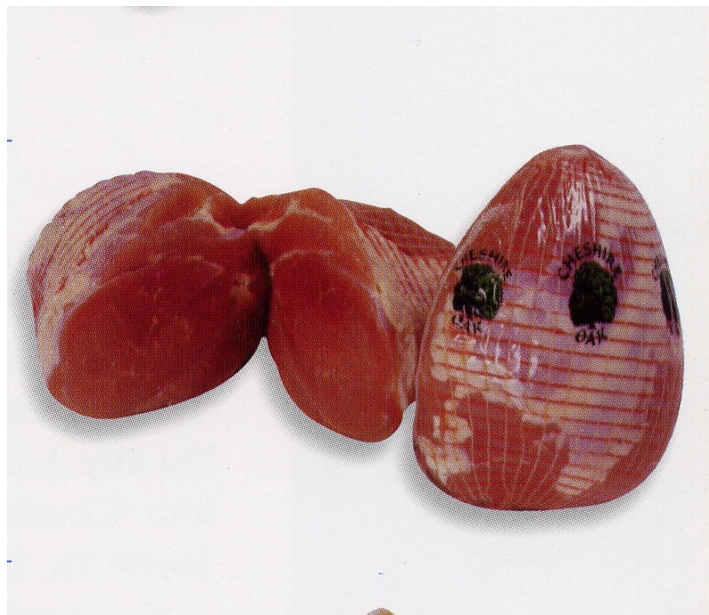


PRODUCT SPECIFICATION

PRODUCT TITLE:	CHESHIRE OAK RINDLESS SLIPPERS
PRODUCT DESCRIPTION:	
Country of Origin:	Produced in the European Union.
Butchery Details:	Removed from Horseshoes by knife. Skin is removed by knife and then netted.
Curing Details:	Cure in the bag by injection as part of Gammon.
Product Weight:	1.25 – 2.0 kg.
SUPPLIER:	Hall & Roberts Ltd – Cheshire Oak Division West Bank Street West Bank Widnes Cheshire WA8 0QT
Telephone –	0151 422 6380
Fax –	0151 422 6399
EC Licence Number –	KW001



PRODUCT SPECIFICATION

PRODUCT TITLE:	CHESHIRE OAK RINDLESS SLIPPERS	
INGREDIENTS:	Pork (min 87%) Water Salt Preservatives (E252, E250)	
SHELF LIFE:	Maximum 40 days from cure.	
STORAGE:	Keep refrigerated, store at <5°C.	
CHEMICAL STANDARDS:	<p>Salt – 2.0% – 3.5%. Potassium Nitrate (E252) – Maximum 150mg/Kg. Sodium Nitrite (E250) – Maximum 150mg/Kg. (mg/Kg = parts per million) Added Water – Not exceeding 10% of the product weight.</p>	
MICROBIOLOGICAL STANDARDS:		
A) Day of pack plus 1	Target (cfu/g)	Unacceptable (cfu/g)
Total Viable Count (TVC) 30°C, 48 hours	<1 x 10 ⁵	>5 x 10 ⁶
Coliforms or Enterobacteriaceae 37°C, 24 hours	<10	>5 x 10 ³
Staph. aureus (coag. +ve) 37°C, 24 hours	<20	>5 x 10 ²
Lactobacilli 25°C, 24 hours (optional)	<1 x 10 ³	>1 x 10 ⁴
Yeasts, Moulds 25°C, 3 – 5 days (optional)	<1 x 10 ³	>1 x 10 ⁵

PRODUCT SPECIFICATION

PRODUCT TITLE:	CHESHIRE OAK RINDLESS SLIPPERS
PROCESS DETAILS:	
HACCP –	All products manufactured under a full HACCP System. Hall & Roberts (Provisions) Ltd are BRC Accredited.
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.

PRODUCT SPECIFICATION

PRODUCT TITLE:	CHESHIRE OAK RINDLESS SLIPPERS
PACKAGING:	
Primary Packaging –	‘Cheshire Oak’ printed Cryovac Bag (230 x 280mm). Netting (6inch red & white LTR).
Secondary & Outer Packaging –	Boxed in fifteens with 35 boxes per pallet. Regular case. 300K/300T BC. Printed, glued (570 x 325 x 182mm).
	or
	Jumbo corrugated cardboard cases. Two piece regular case. 300K/300T BC. Plain & stitched (1185 x 985 x 770mm).
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 white.
Flavour/Odour –	The flavour should be characteristic of good quality cured 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.

For Hall & Roberts (Provisions) Ltd

For Customer

Signature: Louise Hall

Signature: _____

Date: 21-11-14

Date: _____

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