

Product Specification



1. Product Identification

Product Name	Ardennes pâté
Quantity of product grams/kg	150g/175g
Supplier's product code	39299/39625
Customer code	
Brand name	
Product barcode (EAN 13)	5411736080863/5411736310182
Case barcode (EAN 13)	15411736080860/15411736310189

2. Contact Details

2.1 Manufacturer details:

Company name	Minster Fine Foods
Address Office	Park View House 16 South Street Bourne Lincolnshire PE10 9LT
Address production & packaging	confidential site in Czech Republic
Contact Telephone Number (in general)	01778 394 333
Contact Fax Number (in general)	01778 394 111

Contact name <u>commercial</u>	Ellyot Doyle
Telephone number	01778 394 333
Fax number	01778 394 111
e-mail	ellyot@minsterfinefoods.co.uk

Contact name <u>quality assurance</u>	Catherine Cook
Telephone number	01778 394 333
Fax number	01778 394 111
e-mail	catherine@minsterfinefoods.co.uk

Emergency contact	Ellyot +44 (0) 7974 371 084 , Catherine +44 (0) 7514 387 375
Contact name	
Contact position	

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3. Product Picture

Please insert here a picture of this product.

4. Product Recipe

Rank:	Ingredient name (*)	Component ingredient breakdown	Type of product: choose from: can, fresh, dry, frozen, liquid, not applicable, dehydrated, in powder, other.	% in recipe	All possible countries of origin
	pork liver		frozen	30	Netherlands, Belgium, Germany, England, Italy, Poland, Finland, Germany, CZ, Spain, Poland
	pork		frozen	26	Netherlands, Belgium, Germany, England, Italy, Poland, Finland, Germany, CZ, Spain, Poland
	Pork fat		frozen		Netherlands, Belgium, Germany, England, Italy, Poland, Finland, Germany, CZ, Spain, Poland
	water		liquid		CZ
	Onions		dry		Egypt, India
	salt		dry		Germany
	eggs		liquid		CZ
	dextrose		dry		EU

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	ADDITIVE E472c	Emulsifier: citric acid esters of mono- and diglycerides	dry		EU
	Vegetable protein		dry		EU
	spices		dry		EU
	Fibre		dry		EU
	ADDITIVE E412	Thickener E412: guar gum			EU
	ADDITIVE E300, E301	Antioxidants: E300: L- ascorbic acid ; E301: Sodium ascorbate	dry		EU
	ADDITIVE E250	Preservative: E250: Sodium nitrite	dry		EU
	Thickener E412: guar gum				

Is there any rework within this product?	No
If so, how much rework is used within the product?	N/A
Confirm that all rework is used for the same recipe it originated from.	N/A
Does this product contain irradiated ingredient(s) ?	No
Does the product contain GMO or any ingredients produced from GMO as defined in EC regulations 1829/2003 and 1830/2003	No

(*) ATTENTION PLEASE ! NOT ONE INGREDIENT OR FOOD ADDITIVE WHICH IS NOT MENTIONED IN THIS SPECIFICATION MAY BE PRESENT IN THE PRODUCT.

(**) The sum of all ingredient percentages must be 100.0%

5. Ingredients declaration & labelling

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Pork liver 30%, Pork meat 26%, Pork fat, Water, Onions, Salt, **Eggs**, Dextrose, Emulsifier (E472c), Vegetable protein, Spices, Food fibres, Thickener (E412), Antioxidants (E300, E301), Preservative (E250)

Packed under a protective atmosphere ?	No
If so, specify	

6. Intolerance Data

6.1 Ingredients which must be mandatory labelled:

	Does the product contain?	Present ? YES, added / NO / Traces (crosscontamination)
1	Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut and their hybridised strains and products thereof	No
2	Crustaceans and products thereof	No
3	Eggs and products thereof	Yes
4	Fish and products thereof	No
5	Peanuts and products thereof	No
6	Soybeans and products thereof	No
7	Milk and products thereof	May contain
8	Nuts: Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut	May contain

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	(Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)	
9	Celery and products thereof	No
10	Mustard and products thereof	No
11	Sesame seeds and products thereof	No
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No
13	Lupine and products thereof	No
14	Molluscs and products thereof	No

6.2 Dietary statements:

	Does the product contain?	Present ? YES (added) / NO / Traces (crosscontamination)
1	Beef	No
2	Pork	Yes
3	Chicken	No
4	Lamb	No
5	Game	No
6	Maize	No
7	Cocoa	No
8	Yeast	No
9	Leguminous plants	No
10	Cinnamon	No
11	Vanilline	No
12	Coriander	No
13	Umbelliferae (parsley, coriander, carrot, anise...)	No
14	Added Mono sodium glutamate (E621,E622,E623,E624,E625)	No
15	Sorbic acid (E200,E201,E202,E203)	No
16	Benzoates (E210,E211,E212,E213)	No
17	Parabene (E214,E215,E216,E217,E218,E219)	No
18	Azo colours (E102, E110,E122,E123,E124,128,129,151)	No
19	tartrazine (E102)	No
20	Aspartame (E951)	No
21	BHA or BHT (E320,E321)	No
22	Saccharine (E954)	No
23	Gallate (E310,E311,E312)	No
24	Fructose	No
25	Sacharose	No
26	Iodine salt	No
27	Alcohol	No

7. Nutritional & chemical values

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7.1 Nutritional:

	value / 100g
Protein	11,7
Carbohydrate (total)	2
of which sugar	1,2
of which starch	
Fat (total)	31,7
of which saturated	13,2
of which mono-unsaturated	
of which poly-unsaturated	
Energy- Kcals	340
Energy- Kjoules	1405
Dietary Fibre (g)	<0.3
Sodium (mg)	0,8
Salt (NaCl content)	1,9

7.2 Chemical:

	Average value	Range +/-
Moisture	N/A	
Fat	34,8	
Protein total	8,2	
Meat protein	N/A	
Non meat protein	N/A	
Connective tissue	N/A	
pH (acidity)	N/A	
Aw (water activity)	N/A	

8. Bacteriological values

	Standard value at the end of production	Maximum tolerance at the end of production	Maximum value at the end of shelf life
	<i>When not applicable, please put n/a</i>		
Aerobic Psychotrophic count	N/A	N/A	N/A
Aerobic mesophyl count	N/A	N/A	N/A
Bacillus cereus	N/A	N/A	N/A
Campylobacter spp	N/A	N/A	N/A
Clostridium perfringens	< 10	> 100	> 10 ⁴
Coagulase positive staphylococ	N/A	N/A	N/A
Coliforms	N/A	N/A	N/A
Enterobacteriaceae	< 100	> 10 ⁴	> 10 ⁶
Escherichia coli	N/A	N/A	N/A
Yeasts	N/A	N/A	N/A

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Listeria Monocytogenes	Not Detected in 25g	Not Detected in 25g	Not Detected in 25g
Lactic acid bacteria	N/A	N/A	N/A
Salmonella spp	Not Detected in 25g	Not Detected in 25g	Not Detected in 25g
Moulds	N/A	N/A	N/A
Staphylococci aureus	< 20	> 10 ³	> 10 ⁴
Sulphite-reducing clostridia	N/A	N/A	N/A

9. Product properties

Visual appearance	Coarse pork liver paté, with a typical cooked meat colour
Flavour-taste	typical taste of liver pork paté
Colour	typical color of cooked meat
Texture	Coarse paté
Aroma	cooked meat, cooked liver

10. Shelf life information & product batch coding

Total shelf life from day of production	70 days
Total shelf life from day of packaging	
Minimum Shelf life on delivery to Sanpareil	65 days
Storage instructions	Keep refrigerated between 0°C +5°C
Maximum Temperature on delivery to Sanpareil	+5°C
In which format is the shelf life date printed on the product ? for example dd/mm/yy d= day, m=month, y=year	dd.mm.yyyy
In which format is the product batch code printed on the product ?	dd.mm.yyyy
Please explain how the product batch code is made.	Lot number=use by date

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11. Product packaging properties

11.1 Product packaging:

Does the packaging contain PVC? YES/NO?	no
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Packaging component for example: label, plastic bowl	composition for example: paper, PE, PP, ...	weight in g	length in mm	width in mm	height in mm
Plastic tub 150g/175g	PP	9,3/10	114	76	30/35
foil	PET/PE/	1	122	81	
Plastic lid	PP	6,2	120	80	5

11.2 Outer packaging (case):

Units per case	12
Case weight incl. Package and products (kg)	12x 150g - 2,1kg 12x175g -2.4 kg

Packaging component for example: label, plastic tape, cardboard case	composition for example: paper, PE, PP, ...	weight in g	length in mm	width in mm	Height in mm
Cardboard case 12x150g	PAP	84	325	126	105
Cardboard case 12x175g	PAP	90	325	126	126

11.3 Palletisation:

Cases per layer	1. 21 2. 27
Layers per pallet	1. 13 2. 13/16
Pallet style (EU/CH,...)	1. EU 2. UK

All products supplied to Sanpareil must comply with all current and proposed legislation and with any relevant codes of practise applicable to the product or process.



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The product must be produced following good manufacturing practice and high standards of hygiene. A suitable system of process monitoring and quality assurance must be applied. Should products fail to meet any of the microbiological, chemical or visual standards detailed in this specification, they must be restricted and not be despatched to Sanpareil.

Sanpareil must be notified of any out of specification results.

If any of the above information changes during the course of supply, it is vital that Sanpareil is informed before any changes are made. Changes can only be made after written approval of Sanpareil.

Sign below to verify the accuracy of the above information

<i>Name</i>	<i>Vanylovska' Natalie</i>
<i>Date:</i>	<i>30. 04. 2014</i>
<i>Revision:</i>	
<i>Position</i>	<i>Quality assistant</i>
<i>Sign</i>	<i>[Signature]</i>