## JDM QUALITY FOODS

# PRODUCT SPECIFICATION COOKED PULLED PORK

**SUPPLIER:** JDM Quality Foods.

**PRODUCT SITE:** Crown Lane Bolton BL6 5HY

Plant No. UK BO 050 EC

**ISSUE DATE** 31/01/2014

**DESCRIPTION:** Cooked Pulled Pork

Meat Content 100% (115grm of raw Pork to produce 100grm of Finished Product)

#### **INGREDIENTS DECLARATION:**

Pork, (Min. Meat Content 100%) Salt.

#### **SHELF LIFE/STORAGE:**

28days unopened. Keep refrigerated at 4°C. Use within 3 days of opening. Method of date marking /trace ability: batch code/use by. Position of label: Each product.

#### LABORATORY ANALYSIS (MICROBIOLOGICAL):

TVC	TARGET <1000	UNACCEPTABLE >50000
Entrobacteriaceae	<10	>100
E Coli	<10	>10
Clostridium perfingens	<10	>10
Staphylococcus aurens	<20	>100
Listeria	Not Detected/25g	Detected
Salmonella	Not Detected/25g	Detected

## **COOKED PULLED PORK**

## **NUTRITIONAL ANALYSIS**

#### PER 100grm

307kj 193kcal Energy Protein 25.0 Carbohydrates < 0.1 Of which Sugars < 0.1 10.3 Fat Of which Saturates 3.5 Fibre < 0.5 Sodium 3.23

## **DIETARY AND ALLERGY**

Free From	Yes	No	Comments
Nuts and Derivatives	Υ		
Sesame or Sesame Derivatives	Υ		
Shellfish or Shellfish Derivatives	Υ		
Wheat	Υ		
Gluten	Υ		
Egg or Egg Derivatives	Υ		
Milk or Milk Derivatives	Υ		
Lactose	Υ		
Soya or Soya Derivatives	Υ		
Fish or Fish Derivatives	Υ		
Beef and Beef Derivatives	Υ		
Pork and Pork Derivatives		N	Pork
All Additives	Υ		
All Added Colours	Υ		
All Added Flavours	Υ		
All Preservatives	Υ		
Sulphur Dioxide/Sulphite	Υ		
MSG and Glutamates	Υ		
Added Salt		N	Salt
Caffeine	Υ		
Ingredients of GM Origin	Υ		

To the best of our knowledge all our ingredients are not of GM origin.

#### FINISHED PRODUCT STANDARD

#### **APPEARANCE**

Fully Cooked Pork, free from any contamination or damage.

#### **TEXTURE**

Firm but tender with no gristle.

#### **AROMA**

Typical of Cooked Pork, free from any odours.

#### **FLAVOUR**

Typical of Cooked Pork, free from any taints.

#### **FOREIGN MATTER**

Totally free from foreign matter.

#### **FOREIGN BODY CONTROL**

Metal detection: 4mmFe 4.5mmN/Fe 5.5mmS/S Foreign Body and Glass Inspection twice daily.

### **PROCESS FLOW**

PRODUCT FLOW DIAGRAM FOR COOKED PULLED PORK.				
Step 1	SELECTION			
	<b>♦</b>			
Step 2	BUTCHERING			
	<b>+</b>			
Step 3	BATCHING			
	<b>*</b>			
Step 4	COOKING			
	<b>★</b>			
Step 5	PULLING			
	<b>★</b>			
Step 6	BLAST CHILLING			
	<b>→</b>			
Step 7	PACKAGING AND LABELLING			
	<b>\</b>			
Step 8	METAL DETECTION	•		
	<b>\</b>			
Step 9	STORAGE AND TRANSPORT			

EU regulations.
Please sign below your acceptance of this specification and return.
Signed
Print Name
Company
Date

To the best of our knowledge the raw material and its packaging comply with current UK and

**LEGAL REQUIREMENTS:**