



**Confidential Specification**

**Product: Stirchley - Cured Unsmoked Back Bacon with added water**

**SPECIFICATION WILL NOT TO BE AMENDED WITHOUT THE WRITTEN AGREEMENT OF STIRCHLEY BACON CO.LIMITED AND CUSTOMER.**

SUPPLIER NAME AND ADDRESS:	NAME AND ADDRESS OF PACKER AND / OR MANUFACTURER (if different)
<b>Stirchley Bacon Co. Limited</b>	
<b>36-37 Crossgate Road</b>	
<b>Park Farm North Industrial Estate</b>	
<b>Redditch</b>	
<b>B98 7SN</b>	
Telephone: <b>01527 500140</b>	
Health Mark: <b>UK RHO11 EC</b>	
e-mail: <a href="mailto:paul@stirchleybacon.co.uk">paul@stirchleybacon.co.uk</a>	

DESCRIPTION OF PRODUCT: **Cured Unsmoked Back Bacon with added water**

INGREDIENT LIST: **Pork (85%) Water, Salt, Antioxidant (Sodium Ascorbate). Preservatives (Sodium Nitrite, Potassium Nitrate)**

PRODUCTION CODE: **A**

COUNTRY OF ORIGIN: **EU**

Packaging type: **Food grade clear base & pre-printed top film. Food grade standard cardboard**

Weight / volume of each unit: **907g, 1.361kg, 2.000kg & 2.268kg**

Slice thickness: thin cut: **4.0mm**, standard cut: **4.5mm** and thick cut: **5.0mm**

Size of packets (where applicable– including number of slices):

Weight	Number of Rashers			Case Quantity	Case per Layer	Case per pallet
	Thin	Standard	Thick			
907g	n/a	14 -18	n/a	10	10	80
1.361kg	n/a	21-27	n/a	4	10	80
2.000kg	40 - 50	31-36	n/a	4	10	80
2.268kg	45-55	34-40	30 -35	4	10	80

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**Pack presentation**

Front

Back.

**BULK**



**PRODUCT LIFE**

- A) from day of slaughter to curing: **5 days** maximum
- B) curing time minimum: **5 days**
- C) maximum time from cure to delivery is: **15 days**
- D) from day of packing/slicing to consumption: **42 days bulk (chilled) 365 days (frozen)**

Chilled - all products must be coded with use by date and batch code

Frozen - all products must be coded with frozen on and best before date, plus batch code

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**INSTRUCTIONS FOR USE:**

Product requires cooking.  
 Remove all packaging before cooking.  
**Shallow Fry:** Using 1 tbsp oil on a medium heat for 6-8 mins.  
**Grill:** Medium grill for 4- 8 mins turning once.  
 Ensure product is thoroughly cooked.

**STORAGE INSTRUCTIONS:**

**Chilled:** Keep refrigerated at 0°C to 5°C. Eat within 3 days of opening and before date shown.  
**Suitable for freezing:** Freeze on day of purchase, store at -18°C or below and use within 1 month. Defrost thoroughly and use within 3 days. Do not refreeze. **NOTE: Dispatch temperatures will be between -6°C - +4°C. This is due to production methods, the product is not classed as Frozen but deep chilled.**

**Frozen:** Keep frozen at -18°C or below, use before date shown. Defrost thoroughly and use within 3 days. Do not refreeze.

<b>Finished Product</b>				
Visual Appearance –:200mm in length and 10mm over the eye muscle with 50% visual leanness in tail.				
Product texture: <b>Moist cured meat</b>				
Product Flavour: <b>Typical of Bacon. No sour flavours</b>				
Product Odour: <b>Typical of Bacon. No off or sour odours</b>				
Product colour: <b>Product is pink in colour with no green or silvery colors on meat or fatty tissue</b>				
Product Dimensions (targets and tolerances of unit as supplied): <b>N/A</b>				
Declared weight: <b>(See table below)</b>		T1:	T2:	
Grade: <b>“A” Grade Materials</b>				
Glaze: <b>N/A</b>				
Defects: <b>No bones or bruising</b>				
Foreign matter: <b>None</b>				
Extraneous matter: <b>None</b>				
Coding: (Method, location and full explanation): <b>UBD/BB Date Coding (DD/MM/YYYY) &amp; Unique Consecutive Batch Code</b>				
Allergy Advice: <b>Product does NOT contain allergens</b>				
Hazard Warning: <b>None</b>				
Approved Meat Premises Identification Number: <b>RH011</b>				
<b>Average weight table</b>	<b>T1 Lower</b>	<b>T2 Lower</b>	<b>T1 Upper</b>	<b>T2 Upper</b>

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907g	893.395g	879.790g	920.605g	934.210g
1.368 Kg	1.347kg	1.327kg	1.389kg	1.409kg
2.000 Kg	1.970kg	1.940kg	2.030kg	2.060kg
2.268 Kg	2.234kg	2.200kg	2.302kg	2.336kg

Ingredients in descending order	Physical condition	Country of origin	Source	Function	% in final product
Pork	Grade A	E.U.	E.U fully traceable Supplier assured	Ingredient	85 % minimum
Water	Potable	E.U	To national standard	Ingredient	<10%
Salt	Food Grade	E.U	Approved supplier	Ingredient	<3.5%

**Processing aids/declared ingredients**

Component (include E number)	Function	% in final product	Country of origin
Sodium Nitrite E250	Preservative/Acidity Regulator	<0.015% (<150 mg/kg)	Germany
Potassium Nitrate E252	Preservative/Acidity Regulator	<0.015% (<150 mg/kg)	Poland
Antioxidant (Sodium Ascorbate) E301	Preservative/Acidity Regulator	<0.070% (<400 mg/kg)	China

**Nutritional Information**

Typical values	Per 100g as sold:
Energy	807kj/193kcal
Fat	13.7g
Of which Saturates	5.3g
Carbohydrate	0.3g
Of which sugars	0.1g
Protein	17.4g
Salt	3.40g

**ALLERGEN INFORMATION**

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INGREDIENT	PRESENT YES/NO	SPECIFY SOURCE AND LEVELS PRESENT	IF ALLERGEN IS NOT PRESENT IS THERE A SIGNIFICANT CROSS CONTAMINATION RISK? (YES/NO)
Cereals Containing Gluten > 20ppm (Wheat, Rye, Barley, Oats, Spelt, Kamut )	No		No
Eggs & Products Thereof	No		No
Fish & Products Thereof	No		No
Crustaceans & Products Thereof	No		No
Peanuts	No		No
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan, Macadamia, Queensland)	No		No
Soy Beans & Products Thereof	No		No
Milk & Products Thereof	No		No
Molluscs & Products Thereof	No		No
Lupin	No		No
Celery & Products Thereof	No		No
Mustard & Products Thereof	No		No
Sesame Seeds & Products Thereof	No		No
Sulphur Dioxide and Sulphites (>10ppm) (State max level present)	No		No

**FOOD INTOLERANCE DATA**

INGREDIENT	PRESENT YES/NO	SPECIFY SOURCE AND LEVELS PRESENT
Artificial Preservatives	Yes	Sodium Nitrite, Potassium Nitrate ( E250, E252)
Artificial Antioxidants	Yes	Sodium Ascorbate (E301)
Artificial Colours	No	
Artificial Flavours	No	
Flavour Enhancers	No	
Artificial Sweeteners	No	
GM Ingredients/derivatives	No	
Hydrogenated Fats	No	
Corn/Maize derivatives	No	
Maize	No	
*Milk / Milk Products (Buffalo)	No	
*Milk / Milk Products (Cows)	No	
*Milk / Milk Products (Ewes)	No	
*Milk / Milk Products (Goats)	No	
Nut Oil (Refined) (Not peanut)	No	

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Nut Oil (Unrefined) (Not peanut)	No	
Peanut Oil (Refined to SCOPA)	No	
Peanut Oil and Derivatives	No	
Rye/Barley/Oats/Bran	No	
Added Salt	Yes	Ingredient <3.4%
Added Sugar	No	
Additive	Yes	Sodium Ascorbate (E301), Sodium Nitrite, Potassium Nitrate (E250, E252)
Animal Origin	Yes	
Antibiotics	No	
Aspartame	No	
Beef - UK sources	No	
Beef All	No	
Benzoates	No	
BHA/BHT	No	
Caffeine	No	
Caramel	No	
Cinnamon	No	
Cocoa	No	
Coconut and derivatives	No	
Azo Colours	No	
Natural Colours	No	
Nature Identical Colours	No	
Coriander	No	
Natural Flavourings	No	
Nature Identical Flavourings	No	
Fruit and fruit derivatives	No	
Garlic	No	
Gelatine	No	
Histamine	No	
HVP/TVP	No	
Legumes and Pulses	No	
Meat	Yes	Pork
Mechanically Recovered Meat	No	
Monochloropropanols	No	
MSG and Glutamates	No	
Phenylalanine	No	

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Polyols (incl. sorbitol)	No	
Pork	Yes	Cured Bacon (Ingredient)
Poultry	No	
Salt substitutes/Potassium chloride	No	
Seed oil (refined)	No	
Seed oil (unrefined)	No	
Seeds (excl oils)	No	
Sunflower or Cotton seeds	No	
Sweeteners	No	
Umbelliferae	No	
Vanillin	No	
Vegetable/Vegetable derivatives	No	
Yeast and Yeast Extract	No	
Please give details of any other food intolerance data		

NUT STATEMENTS		
	Select One	Comments
This product is nut free	Yes	
There are no nuts in this recipe and there are no nuts on site, however we cannot guarantee that the raw materials entering the site are nut free.	Yes	
There are no nuts in this recipe and it is made in a nut free area, however the factory uses nuts and we cannot guarantee that the raw materials entering the factory are nut free.	Yes	
There are no nuts in this recipe, however this product was made on equipment that, before cleaning, made products containing nuts and we cannot guarantee that the raw materials entering the factory are nut free.	Yes	
This product contains nuts.	No	

DIETARY INFORMATION			
	SUITABLE FOR	UNSUITABLE FOR	COMMENTS

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Vegetarians		Yes	
Vegans		Yes	
Coeliacs	Yes		
Lactose Intolerants	Yes		
Product Certification			
Kosher Diets		Yes	Is not certified
Halal Diets		Yes	Is not certified
Organic Certified		Yes	Is not certified

**Microbiological Standards** cfu/g unless stated

Bacteria	Freq. of Test	Target	Unacceptable
Aerobic Plate Count	2 X Batch per Month	<1 x 10 <sup>6</sup>	<5 x 10 <sup>6</sup>
Enterobacteriaceae	2 X Batch per Month	<1 x 10 <sup>3</sup>	>5 x 10 <sup>3</sup>
E-Coli	2 X Batch per Month	<1 x 10 <sup>2</sup> g	>5 x 10 <sup>2</sup>
Salmonella	2 XBatch per Month	Absent in 25g	Present in 25g

EXTERNAL LABORATORY USED FOR ANY MICROBIOLOGICAL OR CHEMICAL ANALYSIS: Intertek(UKAS No. 4065)

**Packaging Details**

**Note: to be free from metal closures, e.g. staples etc, on all inner and outer packaging**

<b>Packaging Type</b>	<b>Food grade Film</b>
<b>Packaging Colour</b>	<b>Print</b>
<b>Packaging Dimensions &amp; Gauge</b>	<b>546mm top 564mm Bottom 3 stack</b>
<b>Packaging Weight (g)</b>	<b>16g per packet bulk</b>
<b>Method of closure</b>	<b>Vacuum sealed film</b>
<b>Type of lid</b>	<b>N/A</b>
<b>Gross Bag Weight</b>	<b>N/A</b>
<b>Gross Case Weight</b>	<b>N/A</b>
<b>Corrugated Case Gauge</b>	<b>150 Kraft 165 flute 150 Kraft</b>
<b>Corrugated Case Size</b>	<b>425x218x 145 3 Stack</b>
<b>Case Colour</b>	<b>Brown Stirchley Bacon print</b>
<b>Outer Case Weight</b>	<b>240g= 3 Stack</b>
<b>Pallet Wrap Colour</b>	<b>Clear</b>
<b>Pallet Type</b>	<b>Blue</b>
<b>Pallet Dimensions</b>	<b>120x1000cm</b>
<b>Product Life</b>	<b>42 days shelf life chilled /365 days shelf life frozen</b>
<b>Delivery Conditions</b>	<b>Chilled/Frozen transfer</b>
<b>Legislation</b>	<b>Conforms to all UK &amp; EC Regulations Plastic packaging to conform with 'Food in Contact with Plastics Directives'</b>
<b>Certificate of Analysis/ Conformance</b>	<b>As agreed with customer</b>

**WARRANTY**

It is warranted by **Stirchley Bacon Co. Limited. that:**

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The foodstuff, packaging and label (hereinafter called "the product") conforms with all relevant U.K. legal requirements, and all relevant EU. regulations **Stirchley Bacon Co Limited.** accepts that the customer reserves the right to reject any product at the time of delivery or any time after receipt if the product is found not to conform to this specification. The product will be supplied free from all foreign bodies, taints, off odours and will be fit for human consumption. It is agreed that such checks as a diligent supplier would reasonably carry out, in order to ensure compliance with the acts & regulations mentioned will be completed. The results of such checks in so far as they are relevant to indicating the lawful nature of the goods supplied will be available to **the customer and Stirchley Bacon Co Limited.** upon request.

#### SPECIFICATION & WARRANTY AGREED

Signed for: Stirchley Bacon Co. Limited		Signed for:	
<b>Name:</b>	Paul Newman	<b>Name:</b>	
<b>Signature:</b>	<i>P Newman</i>	<b>Signature:</b>	
<b>Position:</b>	Technical Manager	<b>Position:</b>	
<b>Date:</b>	01/07/2020	<b>Date:</b>	

**IF THIS SPECIFICATION IS NOT SIGNED AND RETURNED WITHIN 28 DAYS IT WILL BE TAKEN AS AN AGREEMENT & APPROVAL BETWEEN BOTH PARTIES**

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