



**PRODUCT:** Shredded Beef Suet with Wheat Flour

**PRODUCT CODE:** PR2

**INGREDIENTS:** 85% Beef Fat  
15% Heat Treated **Wheat** Flour (**Wheat** Flour 14.69%, Calcium Carbonate 0.3082%, Iron 0.0009%, Niacin 0.0001%, Thiamin 0.0008%).

**CONTAINS: WHEAT (GLUTEN).**

**COMPOUND INGREDIENT:** 100% Beef Fat.

**PRODUCT STANDARDS:**

- Length 5mm to 15mm
- Diameter 3mm +/- 1mm
- Weight N/A
- Case Weight Available as 20kg / 12.5kg cases (excludes packaging)
- Packaging Weights 1 x liner & case 0.715 kg Box & 2 x Bags 0.832 kg

**ORGANOLEPTIC:**

- Appearance Shredded pieces of beef fat mixed with Wheat Flour.
- Colour White / Cream Appearance
- Aromas No off aroma
- Flavour No off flavour
- Texture Soft

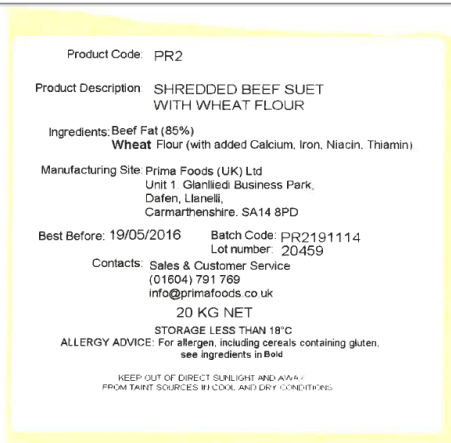
**BAKING INSTRUCTIONS**

As per customer application

**PACKAGING & LABELLING:**

- No of units: 2 x 10 kg bags per case / 1 x 12.5 kg bag per case
- Pallet: 45 cases / 60 cases
- Internal Packaging: 2 x 60 micron Food Grade Liners / 1 x 60 micron Food Grade Liner
- Outer Case: One piece taped printed cardboard case
- Shelf Life: Production Date plus 18 months

**SAMPLE OF LABEL**



## **NUTRITIONAL INFORMATION**

		Per 100g Portion
Energy		816kcal
(kj)		3363kJ
Protein		1.4g
Fat Total		85.2g
Of which	Saturates	46.8g
	Mono	34.0g
	Poly	3.5g
Carbohydrate		11.8g
	Of which Sugars	0.2g
	Starch	11.6g
Dietary Fibre		0.5g
Sodium		Trace g/100g
Total Salt		Trace g/100g

## **GM STATUS**

The product is not produced from any raw material from a genetically modified source and to the best of our knowledge is GM Free.

## **NUT STATUS**

The site is nut free, suppliers are reviewed about allergens present on their sites and where allergens are used the suppliers show documentation of allergen policy, segregation of allergens and cleaning procedures.

## **COUNTRY OF ORIGIN**

Beef Fat: UK / EU

Wheat Flour: UK

## **COSHH:**

This product is intended as a foodstuff and therefore presents no risk under COSHH classification. Spillages should be cleared with warm water – do not allow to enter storm drains. This product does not pose any risk to fire.

**MICRO STANDARDS:**

Test	Frequency	Target/g	Maximum Reject/g
TVC	Monthly	<5,000	>5,000
Enterobacteriaceae	Monthly	<1000	>1000
E coli	Monthly	<10	>10
St. aureus	Monthly	<50	>50
Salmonella	Monthly	Absent in 25g	Present in 25g
Listeria	Monthly	Absent in 25g	Present in 25g
Mould	Monthly	<1,000	>1,000
Yeast	Monthly	<1,000	>1,000
Bacillus	Monthly	<500	>500

**METAL DETECTION:**

12.5kg and 20kg product is metal detected to 1.5Fe, 2.0Nfe, 2.0Ss

**STORAGE:**

No more than 18<sup>0</sup>C at any time.

Keep out of direct sunlight and away from taint sources in cool and dry conditions. Keep dry at all times especially when loading and unloading.

**LEGAL:**

Prima Foods confirm that this product complies with all current food legislation at the date of issue.

**FOOD INTOLERANCE DATASHEET**

Suitable for ovo-lacto vegetarians	NO	Contains Beef Fat
Suitable for vegans	NO	Contains Beef Fat
Free from peanuts and peanut derivatives (Including supply chain)	YES	
Free from other nut and nut derivatives (including possible cross contamination)	YES	
Free from nut derived oil (including possible cross contamination)	YES	
Free from sesame seeds / sesame seed derivatives	YES	
Free from other seeds / seed derivatives	YES	
Free from milk / milk derivatives	YES	
Free from egg / egg derivatives / albumen	YES	
Free from wheat / rye / oats / barley / and derivatives of	NO	Contains Wheat flour
Free from Soya / Soya derivatives	YES	
Free from maize / maize derivatives	YES	

Free from Lupin / Lupin derivatives	YES	
Free from rice / rice derivatives	YES	
Free from gluten	NO	Constituent of wheat flour
Free from fruit / fruit derivatives	YES	
Free from yeast / yeast derivatives	YES	
Free from vegetable / vegetable derivatives	YES	
Free from fish / crustaceans / molluscs and their derivatives	YES	
Free from additives	YES	
Free from Azo and coal tar dyes	YES	
Free from glutamates	YES	
Free from benzoates	YES	
Free from sulphites	YES	
Free from BHA / BHT	YES	
Free from aspartame	YES	
Free from M.R.M. (Mechanically Recovered Meat)	YES	
Free from Mustards and mustard seed derivatives	YES	
Free from Natural Colours	YES	
Free from Artificial Colours	YES	
Free from Preservatives	YES	
Free from Antioxidants	YES	
Free from M.S.G. (added)	YES	
Free from M.S.G. (naturally occurring)	YES	
Kosher Certified	NO	
Halal Certified	NO	

Certificate of Conformance to accompany each delivery as part of delivery note.

Certificate of Analysis available on request from monthly testing regime.

**Signed By Supplier:**



Signed:

Name: Fiona Beynon

Position: Technical Manager

Date : 24/03/15

**Signed By Customer:**

Signed:

Name:

Position:

Date:

**Acceptance of Specification**

The contents of this specification will be deemed to be accepted by customer unless otherwise advised within 14 days of the date of issue.