

<p>Silbury Marketing Ltd, 2 Trinity Mews, Priory Road, Warwick, CV34 4NA</p> <p>Tel: 01926 410022, Fax: 01926 476200, E-mail: quality@silbury.co.uk</p>	 <b>Product Specification</b>	<p><b>Uncontrolled Copy</b> <b>LA020/12.5/T/PU</b> Version 1</p>
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<b>Silbury specification code</b>		LA020/12.5/T/PU	
<b>Revision</b>	<b>Date Issue</b>	<b>Reason for amendment</b>	<b>Amended by</b>
1	19 January 2015	First Issue	

## LARD PURE

### Product Description

Product Description	Pure Lard is wet melted fat manufactured from pork fat.
Ingredient Listing	Pork fat
Country of Origin	The Netherlands
Legal Descriptor (name)	Lard

### Product Breakdown

Ingredient	% in product	Country of Origin
Pork Fat	100.0	The Netherlands

### General Product Details

<b>Shelf Life and Storage Instructions</b>	
Shelf life from date of production	6 months at ambient (max 20°C)
Shelf life once opened	1 month if reclosed and stored again properly with regard to the overall shelf life.
Storage instructions	Store in a cool dark place away from direct sunlight and strong odours.
Transport temperature	Ambient
Recommended storage instructions when opened	Store in a cool dark place away from direct sunlight and strong odours. Always reseal box if part use to prevent contamination.

*Silbury Marketing Limited has recently undertaken a review of its specifications system, with the help of suppliers to ensure that the information contained within the specifications document is relevant and meets the various requirements of our customers.*

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Product Characteristic	
Appearance	White wax like
Odour	Fresh, typical pork lard
Flavour	Fresh, typical pork lard
Size	Smooth wax like
Defects	N/A

Analytical Characteristics – typical			
Test	Test Method	Unit	Value
Free Fatty Acid	ISO 660	%	0.5 Max
Peroxide Value	ISO 3960	Meq O <sub>2</sub> /kg fat	4.0 Max
Colour (Lovibond 5 ¼" cell)	ISO 15305		Red 1.5 Max
Moisture	Karl Fisher	%	0.20 Max
Iodine Value	ISO 3961	g/100g	58-62

Microbiology Analysis N/A				
Organism	Unit	Target	Reject	Test Method
TVC	Cfu/g	<1000	>1000	
E. Coli	Cfu/g			
Salmonella spp.	in 25g	Absent	Present	
Staph. aureus	Cfu/g			
Coliforms	Cfu/g			
Listeria spp.	in 25g			
Lactobacillus	Cfu/g			
Yeast	Cfu/g	<30	>30	
Mould	Cfu/g	<30	>30	
<b>Comments:</b>				

Nutrition Information (per 100g/ml as sold)		
Test	Unit	Result
<b>Energy</b>	kcal / kJ	900 / 3700
<b>Fat</b>	(g)	100
of which - <b>saturates</b>	(g)	44 - 47
- <b>mono-unsaturates</b>	(g)	40 - 45
- <b>poly-unsaturates</b>	(g)	13 - 14
<b>Carbohydrate</b>	(g)	0
of which - <b>sugars</b>		0
- <b>polyols</b>	(g)	0
- <b>starch</b>	(g)	0
<b>Fibre</b>	(g)	0
<b>Protein</b>	(g)	0
<b>Salt</b>	(g)	0

### Packaging Information

No.	Description / Details	Answer
1	What is the selling unit – e.g. 12.5kg, 10 kg Box, Litre, KG	12.5kg
2	How many selling units per pallet?	Up to 88 units per pallet, negotiable

### Primary Packaging Weights – e.g. Boxes, Bags, Lids, Labels, Liners

Enter the name of the packaging item in the “Packaging Item” column and enter the weight of the packaging per selling unit in the relevant column.

Packaging Item	Card	Plastic	Aluminium	Steel	Glass	Wood	Other
Box	307.5 g						
Liner		26.5 g					

### Pallet Packaging Weights – e.g. Shrink Wrap, Pallet, Layer-pads

Enter the name of the packaging item in the “Packaging Item” column and enter the packaging weight per pallet

**Note:** *If pallets are returned or second hand please do not include them*

Packaging Item	Card	Plastic	Aluminium	Steel	Glass	Wood	Other
Pallet						15kg	
Wrap		250g					

Dietary and Food Intolerance Information	Yes	No
Suitable for Vegetarians		No
Suitable for Vegans		No
Suitable for Coeliacs		No
Suitable for Halal Diets		No
Suitable for Kosher Diets		No

Genetically Modified Organisms and Irradiation	Yes	No
Does this product contain any genetically modified protein or DNA?		No
Has this product and its ingredients been genetically modified?		No
Has this product been irradiated?		No

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**“Free From” List** (If ‘YES’ the product is free from the material listed)

Items	Yes	No	If ‘No’ please specify the name and E number of the additives
Colours	Yes		
Azo Colours	Yes		
Antioxidants	Yes		
Preservatives	Yes		
Flavourings	Yes		
Flavour Enhancers	Yes		
Sweeteners	Yes		
Emulsifiers, Stabilisers and Thickeners	Yes		
Anti Caking and Firming Agents	Yes		
Yeasts	Yes		
Other Additives	Yes		
Fruit and Fruit Derivatives	Yes		
Vegetable and Vegetable Derivatives	Yes		
Animal products & derivatives (Beef / Lamb / Pork / Poultry)		No	Pork product

**Allergens and Food Intolerance** (please confirm the presence or absence of allergens)

No.	Allergens Lists	Product contains Allergens		In which component is the allergen contained
		Yes	No	
1	Milk & milk derivatives		No	
2	Egg & egg derivatives		No	
3	Fish, crustacean, molluscs & derivatives		No	
4	Peanut & derivatives		No	
5	Nut derivatives		No	
6	Sesame seeds & derivatives		No	
7	Soya & derivatives		No	
8	Wheat / Barley / Oats / Rye & derivatives		No	
9	Maize & maize derivatives		No	
10	Gluten		No	
11	Celery, celeriac & derivatives		No	
12	Mustard & derivatives		No	
13	Lupin		No	
14	Sulphites / Sulphur dioxide		No	

**Warranty Statement**

The materials shall be free of impurities, infestation, taint, off-odours and shall conform in full to any and UK and/or EU legislation.

The material shall be manufactured in accordance with Good Manufacturing Practice and any appertaining Codes of Practice.

Records of routine analytical analysis shall be made available on request.

When requested, a certificate of analysis, noting relevant analytical parameters shall accompany each delivery to Silbury Marketing Limited and shall be directly applicable to that delivery.

Records shall be retained for a minimum of 4 years following date of manufacture.

All amendments, changes and alternations to any part of this specification must be agreed with Silbury Marketing Limited.

**Authorisation by Silbury Marketing Limited:**

Company name:	Silbury Marketing Limited
Print Name:	Geoff Austin
Title:	Technical Consultant
Signature:	<i>G. A Austin</i>
Signature date:	5/2/15