

Approved By	Reference	Issue Number	Issue Date
VG Technical	26.1056	1	25/10/2022



Product Specification

General Information

Product Name UNIT BBC Organic Beef Fat 250g - Ambient

Supplier Name Borough Broth Co.

Supplier Address Borough Broth Company Limited, Borough Broth Co., Unit 6, Fairway Drive, Greenford, UB6 8PW

Supplier Telephone 0800 772 3226

Accounts Contact Ally

email accounts@boroughbroth.co.uk

Technical Contact Aleks Mati

email technical@boroughbroth.co.uk

Phone 07725 944 384

Emergency/Recall Contact Roderick Stratman

Phone 07487247065

Packaging Format Recyclable Pouch

Net Quantity 450g

Ingredients & Allergens

Beef Fat*

Ingredient declaration *organic ingredient

Allergens present in: ingredients, additives & processing aids

Cereals containing gluten namely wheat, rye, barley, oats and hybridised strains	Does not contain
Peanuts	Does not contain
Nuts	Does not contain
Sesame seeds	Does not contain
Crustacean	Does not contain
Mollusc	Does not contain
Fish	Does not contain
Egg	Does not contain
Milk	Does not contain
Soybean	Does not contain
Celery	Does not contain
Mustard	Does not contain
Lupin	Does not contain
Sulphites	Does not contain

Nutrition

Source of nutritional information Analysis

	Typical Values per 100g	Typical Values per 450g
Energy (kJ)	3772	16974
Energy (kcal)	900	4050
Fat (g)	100	450
of which saturates (g)	50	225.0
Carbohydrate (g)	0.0	0.0
of which sugars (g)	0.0	0.0
Fibre (g)	0	0.0
Protein (g)	0.0	0.0
Salt (g)	0.00	0.00
Collagen	0.0	0

Product Handling

Durability Type Best Before

Shelf Life from Production 182 days

Storage Conditions Ambient

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DD: Date of production i.e. 23/03/20 = 23
MM: Month of production i.e. 23/03/20 = 03
YY: Year of production i.e. 23/03/20 = 20
PP: Internal Product Code

Traceability/Lot Code Format Used

DDMMYYPP

Instructions for use

To consume, defrost fully in the fridge. Bring to the boil until piping hot.

Additional requirements

Health Mark

GB AG155

Organic Status

Organic Standard

Organic

Accreditation Body

GB-ORG-05 - Soil Association

Licence Number

DA24877

Microbiological Testing

	Reject
TVC	10 ⁷
Enterobacteriaceae	10 ⁴
E. Coli	10 ²
Staphylococci	10 ⁴
Bacillus cereus	10 ⁵
Clostridium perfringens	10 ⁴
Yeasts	10 ⁶
Moulds	10 ⁶
Listeria spp	<10 ²
Salmonella sp	DETECTED

HACCP

Control Measures	Critical Limit	Monitoring	Frequency	Corrective Action
Checking temperature of ingredients on each delivery	Frozen products upon delivery -12°C (apart from raw frozen meat, fish and meat/ fish bones -18°C) Temperature of chilled products 8°C (apart from raw meat: 4°C)	Check temperature of every chilled/frozen food delivery by checking one product per chilled/frozen delivery with a calibrated infra-red probe or a normal probe and record on goods in form	Every delivery	Reject delivery of any item outside of target temperature limit, return to supplier and record.
Storage of ingredients	Freezer temperature < -18°C Frozen food temperature < -12°C Fridge Temperature < 4°C Chilled Food Temperature 0.5-8°C Chilled Raw Meat Temperature 0.5-4°C	Check and record temperature of chillers & freezers twice daily and follow Temperature Monitoring Procedure	Twice daily	Freezer Breakdown Procedure Fridge Breakdown Procedure
Cook times and temperatures specified to ensure food reaches above 82°C.	Cook food to above 82°C	Use a probe thermometer to measure core temperature. All cooked food item temperatures are checked and recorded	Every batch	Continue to cook food until core temperature above 82°C
Commence blast chilling within 30 minutes of cooking Continue chilling until core temperature is 8°C Transfer to fridge and/or freezer	Cooled to < 8°C within 4 hours	Check temperature of each batch; 3 checks per batch – top, middle and bottom of each trolley	Every batch	Discard any food that did not cool to 8°C within 4 hours
Temperature control of the broth	Product temperature of 63°C CCP or higher as the product enters packaging	Check temperature of hot hold every 30 minutes during filling	Each batch	If temp falls below 63°C > 2 hours do not use and report to manager
Storage of finished products	Freezer Temperature < -18°C Frozen Food Temperature < -12°C Fridge Temperature 0.5-5°C Chilled Food Temperature 0.5-8°C	Check and record temperature of freezers twice daily and follow Temperature Monitoring Procedure	Twice daily	Freezer Breakdown Procedure Fridge Breakdown Procedure
Dispatch of finished products	Frozen Food Temperature < -12°C Chilled Food Temperature < 8°C	Check temperature of products prior to dispatch	Every dispatch	If temperature of food is found above its critical limits prior to dispatch, do not send and investigate reason

Sensory Profile

Visual Appearance	Solid clean fat
Colour	Cream
Dominant Flavour	Beef

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Texture	Creamy
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Signed by Supplier
Date

