

Approved By	Reference	Issue Number	Issue Date
Roderick Stratman	26.1015	5	12/9/2024



## Product Specification

### General Information

**Product Name** Borough Broth Co. Sustainably Caught Wild Fish Bone Broth 324g - Chilled  
**Supplier Name** Borough Broth Co.  
**Supplier Address** Borough Broth Company Limited, Borough Broth Co., Unit 6, Fairway Drive, Greenford, UB6 8PW  
**Supplier Telephone** 07487 247 065  
**Accounts Contact** Tom Harrison  
email accounts@boroughbroth.co.uk  
**Technical Contact** Abi Cornforth  
email technical@boroughbroth.co.uk  
Phone 07725 944 384  
**Emergency/Recall Contact** Roderick Stratman  
Phone 07487247065  
**Packaging Format** Plastic Pouch  
**Net Quantity** 324g

### Ingredients & Allergens

**Ingredient declaration** Spring Water, **Sustainably Caught Wild Fish Bones** (40%), Carrots\*, Onions\*, Apple Cider Vinegar\*, Pink Himalayan Salt, Parsley\*, Black Peppercorns\*, Bay Leaves\*  
(\*signifies organic ingredient/Allergens in **bold**)

#### 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	Contains
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 324g
<b>Energy (kJ)</b>	47	152
<b>Energy (kcal)</b>	11	36
<b>Fat (g)</b>	0.3	0.9
<b>of which saturates (g)</b>	0.1	0.4
<b>Carbohydrate (g)</b>	0.4	1.3
<b>of which sugars (g)</b>	0.4	1.3
<b>Fibre (g)</b>	0.4	1.3
<b>Protein (g)</b>	1.9	6.1
<b>Salt (g)</b>	0.33	1.06
<b>Collagen (g)</b>	0.70	2.30

### Product Handling

**Durability Type** Use by  
**Shelf Life from Production** 89 days  
**Storage Conditions** Chilled

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## Product Specification

DD: Date of production i.e. 23/03/120 = 23  
MM: Month of production i.e. 23/03/120 = 03  
YY: Year of production i.e. 23/03/120 = 20  
PP: Internal Product Code

**Traceability/Lot Code Format Used** DDMMYYPP  
**Instructions for use** Bring to a boil and serve piping hot

### Additional requirements

**Health Mark** GB AG155

### Organic Status

**Organic Standard** 20% of the agricultural ingredients are certified Soil Association Organic  
**Accreditation Body** GB-ORG-05 - Soil Association  
**Licence Number** DC24877

### Microbiological Testing

	Reject	
<b>TVC</b>	10 <sup>5</sup> - ≤10 <sup>7</sup>	10 <sup>7</sup>
<b>Enterobacteriaceae</b>	10 <sup>2</sup> - ≤10 <sup>4</sup>	10 <sup>4</sup>
<b>E. Coli</b>	10 - ≤10 <sup>2</sup>	10 <sup>2</sup>
<b>Staphylococci</b>	20 - ≤10 <sup>4</sup>	10 <sup>4</sup>
<b>Bacillus cereus</b>	10 <sup>3</sup> - ≤10 <sup>5</sup>	10 <sup>5</sup>
<b>Clostridium perfringens</b>	10 - ≤10 <sup>4</sup>	10 <sup>4</sup>
<b>Yeasts</b>	≤10 <sup>3</sup>	10 <sup>4</sup>
<b>Moulds</b>	≤10 <sup>3</sup>	10 <sup>5</sup>
<b>Listeria spp</b>	10 - <10 <sup>2</sup>	<10 <sup>2</sup>
<b>Salmonella sp</b>	Not detected in 25g	Detected in 25g

### 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 (except raw meat) 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 83°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 63.5°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	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

<b>Visual Appearance</b>	Light golden broth
<b>Flavour</b>	Fish, vegetables, light herbs

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**Signed by Supplier**

Roderick Stratman

**Date**

12/9/2024