

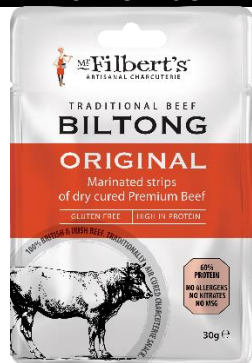
## Product Specification

Product Name	Original Biltong		
Product Description	Cured Air Dried Beef Snack		
Product Code	BO3501	Storage (°C)	Ambient
Shelf Life from Manufacture	12 Months	Storage (°C) Once Opened	Ambient
Shelf Life Once Opened	48 Hours	Case Size	20 x 30g
Export Commodity Code	160250	Unit Barcode	5060145052383
Import Commodity Code	160250	Case Barcode	15060145052380
Meursing Code	N/A	Erudus ID	176920dbc815436ca0d24b4c531e2d97

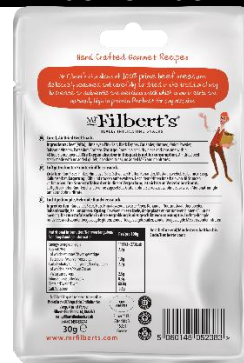
Supplier Name:	Filberts Fine Foods Ltd
Supplier Address:	Greens Barn Page Lane West Pennard Glastonbury Somerset BA6 8NX
BRCGS Site Code:	1662423
Company Number:	7027999
Telephone Number:	01458 833 744
Sales Contact:	<a href="mailto:sales@filbertsfinefoods.co.uk">sales@filbertsfinefoods.co.uk</a>
Technical Contact:	<a href="mailto:technical@filbertsfinefoods.co.uk">technical@filbertsfinefoods.co.uk</a>
Website:	<a href="https://mrfilberts.com/">https://mrfilberts.com/</a>

## Pack Images

Front Of Pack



Back Of Pack



Product Image



INGREDIENT LIST & COUNTRY OF ORIGIN	
Ingredient Name (Including Compound Ingredients)	Country of Origin
Beef 98%	UK
Himalayan Pink Salt	UK
Black Pepper	UK
Coriander	UK
Nutmeg	UK
Onion Powder	UK
Balsamic Vinegar	UK
Potassium Sorbate	UK
Country of Final Processing	UK

Dietary/Allergen Information:					
	In the Product Y/N	Within the Factory Y/N	On the Same Production Line Y/N	Stored in the Same Warehouse Y/N	Comments
Cereals Containing Gluten i.e. Wheat, Rye, Barley, Oats, Spelt, Kamut, or their hybrid strains	N	N	N	Y	
Celery and Products thereof	N	N	N	Y	
Crustaceans	N	N	N	N	
Eggs and Egg Derivatives	N	N	N	N	
Fish and Fish Products	N	N	N	N	
Genetically Modified Material	N	N	N	N	
Lupins/Lupin Derivatives	N	N	N	N	
Milk and Dairy Products inc. lactose	N	N	N	Y	
Molluscs and Product thereof	N	N	N	N	
Mustard and Mustard Products	N	N	N	N	
Nuts and Nut Derivatives (Almonds, Hazelnut, Walnut, Cashew, Pecan, Brazil Nut, Pistachio, Macadamia, and Queensland Nut)	N	N	N	Y	
Peanuts and Peanut Derivatives	N	N	N	Y	
Sesame Seeds/Sesame Seed Derivatives	N	N	N	Y	
Soybeans and Soya Derivatives	N	N	N	Y	
Sulphur Dioxide and Sulphites (SO <sub>2</sub> )	N	N	N	N	

HFSS Score

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### Supplementary Ingredient Information

	Product Contains (Yes/No):
Palm Oil	No
Hydrogenated Vegetable Oil/Fats	No
GM Protein/DNA	No

### Additives

	Product Contains (Yes/No):
Artificial Antioxidants	No
Artificial Colours	No
Artificial Flavour Enhancers	No
Artificial Flavourings	No
Artificial Preservatives	No
Artificial Sweeteners	No

Diet Suitability	Yes/No	Details
Coeliac Diet	Yes	
Vegan Diet	No	Beef is an animal product
Vegetarian Diet	No	Beef is an animal product
Halal Diet	No	Not Certified
Kosher Diet	No	Not Certified

### Pack Declarations

**Storage:** Store in a cool, dry place and consume within 48 hours once opened.

**The oxygen absorber in this pack is not for consumption.**

Gluten Free.  
High In Protein.  
No Allergens.

Nutritional Data	Per 100g	Method of Analysis or Source of Information
Energy (kJ)	1155kJ	Analytical
Calories (kcal)	273Kcal	Analytical
Fat (g)	2.3g	Analytical
Of which saturates (g)	1.0g	Analytical
Carbohydrates (g)	2.7g	Analytical
Of which sugars (g)	2.5g	Analytical
AOAC Fibre (g)	0.3g	Analytical
Protein (g)	60.0g	Analytical
Salt (g)	3.5g	Analytical
Sodium (mg)	1400mg	Analytical

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Product Weights:	
Unit Net Weight (g)	30
Unit Gross Weight (g)	36
Case Net Weight (g)	600
Case Gross Weight (g)	834

Product Dimensions (H X W X D) mm:	
Unit Dimension	180 x 120 x 10
Case Dimension	107 x 259 x 192

Pallet Configurations:		
	EURO PALLET	STANDARD PALLET
Cases Per Layer	18	22
Layers Per Pallet	13	13
Total Cases Per Pallet	234	286
Total Units Per Pallet	4680	5720
Full Pallet Net Weight (kg)	140	172
Full Pallet Gross Weight (kg)	215	258
Full Pallet Dimensions (H X W X D) mm	1541 x 800 x 1200	1541 x 1000 x 1200

Primary Packaging Materials:	
Pouch Material	KPET 14/WHITE PE100
Pouch Net Weight (g)	6
Pouch Net Weight Per Case (g)	120
Secondary Packaging Materials:	
Case Material	Cardboard
Actual Case Weight	114
Total Packaging Weight Per Case (g)	234

Microbiological:		
Organism	Target	Maximum Permitted
Listeria Monocytogenes	Not Isolated	Not Isolated
Salmonella	Not Isolated	Not Isolated
E. Coli (cfu/g)	<10 cfu	<10 cfu

Chemical and Physical Parameters (Including Heat Process):		
Parameter	Target	Tolerance
aW	<0.60	0.10

Filberts Fine Foods Ltd continues to meet the necessary Food Hygiene Regulations and operates a HACCP Food Safety Management System.

All products are produced in line with current UK and EU legislation.

Filberts Fine Foods is a BRCGS Food Safety and B-Corp certified company. Copies of certificates are available on request.

To verify BRCGS certificate validity, please visit <https://directory.brcgs.com/>

To verify B-Corp certification, please visit <https://www.bcorporation.net/en-us/find-a-b-corp/>

Signed:

*A. P. Goring*

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