

Approved By	Reference	Issue Number	Issue Date
VG Technical	26.1057	1	5/5/2023



## Product Specification

### General Information

<b>Product Name</b>	UNIT BBC Organic Pork Fat 250g - Ambient
<b>Supplier Name</b>	Borough Broth Co.
<b>Supplier Address</b>	Borough Broth Company Limited, Borough Broth Co., Unit 6, Fairway Drive, Greenford, UB6 8PW
<b>Supplier Telephone</b>	0800 772 3226
<b>Accounts Contact</b>	Ally
	email accounts@boroughbroth.co.uk
<b>Technical Contact</b>	Ewa Kepinska-Burfitt
	email technical@boroughbroth.co.uk
	Phone 07725 944 384
<b>Emergency/Recall Contact</b>	Roderick Stratman
	Phone 07487247065
<b>Packaging Format</b>	Glass Jar with Popup Lid
<b>Net Quantity</b>	250g

### Ingredients & Allergens

	Pork Fat*
<b>Ingredient declaration</b>	*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

<b>Source of nutritional information</b>	Analysis
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	Typical Values per 100g	Typical Values per 450g
<b>Energy (kJ)</b>	3673	9183
<b>Energy (kcal)</b>	893	2232.5
<b>Fat (g)</b>	98.9	247.25
<b>of which saturates (g)</b>	31	139.5
<b>Carbohydrate (g)</b>	1.0	4.5
<b>of which sugars (g)</b>	0.1	0.25
<b>Fibre (g)</b>	0.5	1.25
<b>Protein (g)</b>	0.2	0.475
<b>Salt (g)</b>	0.01	0.025
<b>Collagen</b>	0.0	0

### Product Handling

<b>Durability Type</b>	Best Before
<b>Shelf Life from Production</b>	182 days
<b>Storage Conditions</b>	Ambient

<b>Traceability/Lot Code Format Used</b>	DDMMYYPP
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<b>Instructions for use</b>	To consume, defrost fully in the fridge. Bring to the boil until piping hot.
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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

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### 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 <sup>7</sup>
Enterobacteriaceae	10 <sup>4</sup>
E. Coli	10 <sup>2</sup>
Staphylococci	10 <sup>4</sup>
Bacillus cereus	10 <sup>5</sup>
Clostridium perfringens	10 <sup>4</sup>
Yeasts	10 <sup>4</sup>
Moulds	10 <sup>4</sup>
Listeria spp	<10 <sup>2</sup>
Salmonella sp	DETECTED

### HACCP

Control Measures	Critical Limit	Monitoring	Frequency	Corrective Action
Intake: Checking temperature of ingredients on each delivery	Frozen products upon delivery -18°C	Check temperature of every frozen meat delivery by checking one product per 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	Check and record temperature of freezers twice daily and follow Temperature Monitoring Procedure	Twice daily	Freezer Breakdown Procedure
Defrosting	Refrigerator temperature below 4°C	Check and record fridge twice daily and follow Temperature Monitoring Procedure	Twice daily	Cold store temperature checks, Defrost Procedure, Defrost Log, Cross-Contamination Policy, Raw meat above 4°C discard immediately
Rendering/reheating	The fat temperature must reach 65°C, maintained for 10 min plus	Use a probe thermometer, set the timer for minutes once the product reaches 65°C	Every batch	Render /reheat fat until it reaches 65°C and maintain for 10 min plus at this temperature
Commence blast chilling within 30 minutes of cooking	Cooled to < 8°C within 4 hours for ready meals Cooled to 22°C or less within 4h for pails	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 ( to 22°C for pails)
Storage of finished products	Ambient storage			

### Sensory Profile

Visual Appearance	Solid clean fat
Colour	Cream
Dominant Flavour	Pork
Texture	Creamy

Signed by Supplier R. Stratman

Date 5/5/2023