

RAVENDALE NORTH WEST

Finished Product Specification

Finished Product Name:	Duck Fat
Company Name:	Ravendale North West Ltd

Sections in Yellow to be filled out by Supplier

Company Address and Plant Number:	Tel:	01207 580959
Ravendale North West Ltd Unit 5 Leadgate Industrial Estate Co Durham DH8 7RN	Fax:	01207 509014
	GB: DM 072	E Mail: Vanessa@ravendale-foods.co.uk

Technical Contact Name:	Vanessa Cleeve	Position:	Technical Manager
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Emergency Contact Details	07713282241	Position:	Andrew Cleeve – Production Manager
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Fat Content and Meat Content			
Fat Content	100% Duck Fat	Meat Content	0%

Raw Material Declaration	- All Duck fat (lard) supplied to Ravendale North West Ltd. must be derived from Ducks passed fit for human consumption, by a recognised authority. It must also comply with all relevant EU and UK legislation. - Duck fat must be derived from good quality Ducks, which should not be suffering from any known disease or infection or subject to a Condemnation Order. - Rendered duck fat which has been processed above 100°C. Rendered fat to be subjected to a filtration process to minimise high levels of granulose materials - The fat will be from non-force-fed duck, if contractually agreed.
Processing and Packing	- Bulk duck fat will be stored at -18°C in clean odourless conditions. - The packing operation will ensure that there is no evidence of fat spillage or grease marks on any of the packaging. The duck fat will have passed through in-line filter systems to ensure that granulose material is eliminated - Product will be filled to a target weight of 180ge, 200ge, 220ge, 265ge, 275ge, 295ge, 300ge, 320ge or 420ge depending on requirement, complying with the average weight legislation. Packing operation will ensure integrity of closure.

Requirements			
Slaughter	Animals should be handled in accordance with animal welfare legislation, The Welfare of Animals (Slaughter or Killing) Regulations.		
Ingredients	Duck Fat - <u>must not contain Antioxidants</u>		
Food Quality Characteristics	Taste attributes: - Presentation: pale, yellow colour, free of button material, thick liquid, slightly granulous substance. - Colour, taste, smell: natural Duck fat (lard), free of any kind of foreign taste and smell		
Microbiological Specifications			
Test	Target	Acceptable	Unacceptable
TVC 30°C	<10	<2x10 ³	>2x10 ⁵
Entero's 37	<10	<10	>10
E. Coli 44	<10	<10	>10
St. aureus	<10	<10	>10
Salmonella	Absent	Absent	Present
Listeria	Absent	Absent	Present
E. Coli 0157/H7	Absent	Absent	Present
Peroxide	5	8	>8
Requirements			
Chemical Contamination	- All materials must be free from chemical contamination, including: - Hazardous oils or greases used as lubricants or solvents. - Refrigerant fluids, e.g. ammonia. - Pest urine/ droppings. - Cleaning chemicals. - Transport oils/ diesel.		
Foreign Body Contamination	- All materials must be free from foreign materials and foreign body contamination, including: - Pests, droppings, feathers, fur etc. - Wood or wood splinters. - Glass, clear hard plastic or brittle materials. - Cardboard, string, staples, plastic strapping and soft plastic. - Metal, loose parts of plant or jewellery.		
The product shall be manufactured in accordance with GMP (Good Manufacturing Practice) and HACCP (Hazard Analysis Critical Control Points).			

Packaging

Packaging	• Glass jar and metal lid • Label • Tamper evident sleeve • Shrink wrapped cardboard tray/ shelf ready packaging • Tray configuration: 6, 8 or 12 jars per tray/box
Labelling	• Individual jars will be coded with a best before end (mm/yyyy) of production plus 24 months, depending on customer requirement, as well as a julienne batch code. Coding will be clear and legible. Cartons will bear an outer label containing the same coding format and a pallet card.
Shelf Life	24 months from date of production.
Storage and Transport Conditions	Ambient temperature Please note: Depending on storage temperatures product may liquify/separate, once chilled product will return to its solid state.
Ingredient Characteristics	• Water: - Max 0.2% • Peroxide no: - Max 8 meg/Kg • Acid no: - Max 1.5

Food Intolerance Data

Does the product contain?	Yes/No	Does the product contain?	Yes/No
Milk & Milk Derivatives	No	Soya and Soya Products	No
Egg and Egg Derivatives	No	Flavourings	No
Wheat and Wheat Derivatives/ Gluten	No	Animal Product	Yes
Nuts/Seeds and Nuts/Seeds Derivatives	No	Lupin	No
Fish and Fish Products	No	GM Products	No
Shellfish	No	Mustard	No
SO ₂ and Sulphites	No	Celery	No

Dietary Information

	Yes/No	Dietary Information	Yes/No
Suitable for Vegetarians	NO	Halal	NO
Suitable for Vegans	NO	Organic	NO

Nutritional Information			
Typical values	Per 100g	Typical values	Per 100g
Energy	3700kj/900kcal	Fat	100g
Protein	Trace	Of which saturates	29.2g
Carbohydrate	Trace	Of which mono-unsaturates	47.9g
Of which sugars	0g	Of which poly-unsaturates	18.3g
Fibre	0g		
Salt	<0.01		Range:
Sodium	Trace	pH	4-4.8

I confirm that the information submitted is correct.

- Any deviation from the enclosed information must be agreed in writing with Ravendale North West and an updated specification issued as soon as possible.

Supplier Comments

RAW MATERIAL WARRANTY

1. We warrant that all foods, food products or packaging materials intended for food use supplied to RAVENDALE NORTH WEST will meet the requirements of Acts, Regulations and Orders applicable in the United Kingdom relating to the goods supplied including but not necessarily limited to the following:
 - The Food Safety Act, 1990 and all relevant Regulations & their amendments
 - The Food and Environmental Protection Act 1985 and all relevant Regulations and their amendments.
 - All regulations made as a result of the requirements of European Union Directives and Regulations
2. We undertake to carry out in relation to the food, food products or packaging intended for food use supplied by us, such checks as a diligent supplier would reasonable carry out in order to ensure compliance with the Acts and Regulations mentioned and we agree to supply you, on demand, with the results of such checks in so far as they are relevant to indicating the lawful nature of the foods supplied by us to you.

RAVENDALE NORTH WEST ASSESSMENT/COMMENTS**On behalf of the Customer:**

Signed:		Print:	
Position:		Date:	

RAVENDALE NORTH WEST ASSESSMENT/COMMENTS

(To be signed by the Technical Department)

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Technical:

Signed:	<i>Z Blackett</i>	Print:	Zoe Blackett
Position:	Technical Officer	Date:	02.03.2026