

## FINISHED PRODUCT SPECIFICATION

<b>DATE</b>	<b>19.02.19</b>	<b>ISSUE</b>	<b>1</b>
<b>PRODUCT</b>	<b>Fresh Lamb Products</b>		
<b>UNIT SIZE</b>	<b>Varies</b>	<b>UNITS PER OUTER</b>	<b>1</b>
<b>SUPPLIER</b>	<b>Buttercross Farm Foods</b>		
<b>SUPPLIER ADDRESS</b>	<b>Shiffords Grange Farm, Red Bull, Market Drayton, TF9 2QS</b>		
<b>MANUFACTURING NAME / ADDRESS – IF DIFFERENT</b>	<b>N/A</b>		
<b>SITE APPROVAL</b>	<b>SALSA</b>	<b>CERTIFICATION BODY</b>	<b>SALSA</b>
<b>AUDIT GRADE</b>	<b>Approved</b>		
<b>CONTACT: TECHNICAL</b>	<b>Martyn Rowley</b>	<b>EMAIL</b>	<b>martyn@buttercross.com</b>
<b>CONTACT: SALES</b>	<b>Sam Rowley</b>	<b>EMAIL</b>	<b>sam@buttercross.com</b>
<b>PHONE</b>	<b>01630 656670</b>	<b>WEBSITE</b>	<b>www.buttercross.com</b>
<b>LABEL DECLARATIONS</b>			
<b>PRODUCT NAME</b>	<b>Fresh Lamb ( Chops, Loins, Legs etc)</b>		
<b>PRODUCT DESCRIPTION</b>	Fresh Lamb		
<b>INGREDIENTS DECLARATION</b>	100% Lamb		
<b>ALLERGEN NOTICE (State the allergen label declaration)</b>	None		
<b>OTHER WARNINGS (may contain bones etc.)</b>	N/A		
<b>USAGE INSTRUCTIONS TO BE DISPLAYED ON THE LABEL</b> (microwave, oven cook, shallow fry, defrosting etc.)			
<b>STORAGE (State storage conditions on label)</b>	<b>Keep Chilled at &gt;7 Deg C</b> <b>Use within 3 days of opening, do not exceed use by date</b>		
<b>Format of Expiry Code &amp; Lot Code.</b> Include explanation of lot coding format.	<i>Lot Code as per label</i>		

### MICROBIOLOGICAL STANDARDS

Please complete for tests relevant to the material being supplied	TARGET	REPORT	REJECT
<b>Total Viable Count</b>	<b>&lt;10E4</b>		<b>&gt;10E7</b>
<b>Coliforms</b>			
<i>Escherichia coli</i>			
<i>Staph aureus</i>			
<i>Bacillus cereus</i>			
<b>Enterobacteriaceae</b>	<b>&lt;10E5</b>		<b>&gt;10E4</b>
<b>Yeasts and Moulds</b>			
<i>Clostridium perfringens</i>			
<i>Salmonella spp.</i>			
<i>Listeria spp.</i>			
<i>L. monocytogenes</i>			
<i>Pseudomonas spp.</i>			
<i>Campylobacter</i>			
<b>Other (please add)</b>			
<b>Note: for Ready to eat foods, values must not exceed the PHLS's 'Guidelines for the microbiological quality of some ready-to-eat foods'</b>			

### NUTRITIONAL INFORMATION (Typical values as supplied per 100 g)

Parameter	Per 100g	* Per Portion _____wt(g)	State by Calculation and source or provide analytical method
<b>Energy – Kcals</b>	294		

Energy – Kjoules			
Protein (g)	25		
Carbohydrate total (g)	0		
- polyols	0		
- starch	0		
- sugar	0		
Fat total (g)	21		
- saturates	9		
- mono unsaturated	1.5		
- poly unsaturated	9		
- trans monounsaturated			
- trans polyunsaturated			
Cholesterol (mg)	97		
Dietary fibre (g)	x		
Sodium (mg)	310		

#### COMPOSITIONAL STANDARDS (with tolerances)

MATERIALS (Ingredients Formulation)	% IN RECIPE	% IN PRODUCT	COMPOSITE INGREDIENT DECLARATION
Fresh Lamb	100%		

#### FOOD SAFETY INFORMATION

MATERIAL	SHELF LIFE	STATE e.g. Solid, Liquid, Dried etc.	HEAT TREATMENT (if any)	OTHER SAFETY: e.g. pH, Salt, Preservative etc
Fresh Lamb	10 days	Chilled	None	None

#### ALLERGY INFORMATION

Allergen is present in product;	Yes	No	On Same Line *	In same factory *	* Briefly describe cross contamination controls
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof.	No				
Crustaceans and products thereof.	No				
Eggs and products thereof.	No				
Fish and products thereof.	No				
Peanuts and products thereof.	No				
Soybeans and products thereof.	No				
Milk and products thereof (including lactose).	No				
Nuts i.e. Almond ( <i>Amygdalus communis</i> L.), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and products thereof.	No				
Celery and products thereof	No				
Mustard and products thereof	No				
Sesame seeds and products thereof	No				
Sulphur dioxide and sulphites at	No				

concentrations of more than 10mg/kg or 10 mg/litre expressed as SO2."					
Lupin and products thereof	No				
Molluscs and products thereof	No				
<b>OTHER DIETRY INFORMATION</b>					
Preservative	No				
Natural Colours	No				
Artificial Colours	No				
Natural Flavours	No				
Nature Identical Flavours	No				
Artificial Flavours	No				
Additives	No				
Imported Beef	No				
UK Beef /derivatives	No				
Mechanically Recovered Meat	No				
Pork / Pork Derivatives	No				
Lamb / Lamb Derivatives	Yes				
Poultry / Poultry Derivatives	No				
Mono Sodium Glutamate	No				
Artificial Sweeteners	No				
Yeast / Yeast Derivatives	No				
Fruit / fruit derivatives	No				
Genetically Modified Organisms	No				
Irradiated Products	No				

<b>SUITABILITY FOR SPECIAL DIETRY REQUIREMENTS</b>			
Suitable for	Yes	No	Comments
Vegetarians		X	
Vegans		X	
Halal		X	
Kosher		X	
Celiac	X		
Low Sodium Diet	X		
Low Potassium Diet	X		

<b>PACKAGING INFORMATION</b>				
PACKAGING FORMAT	TYPE	COLOUR	WEIGHT	% RECYCLED
FOOD CONTACT MATERIAL	Vac Pouch	Clear	20g	none
SECONDARY				
TIERTIARY				

<b>PRODUCT SHELF LIFE</b>	
MAX FROM DATE OF PRODUCTION	10 days
MIN INTO CUSTOMER	6 days
SPECIFIC HANDLING INSTRUCTIONS	Keep Chilled at >7deg Centigrade

#### GENERAL CONDITIONS OF SUPPLY

All goods will be produced to current UK and EU legislation relating to product safety and legality. Products will comply with the specified details above and the manufacturer should be aware that product sampling may be undertaken to verify specification requirements are

<b>APPROVED BY</b>			
BUTTERCROSS FARM FOODS LTD	Martyn Rowley	DATE	19.02.19
POSITION	MD		