

FINISHED PRODUCT SPECIFICATION

DATE	23/07/2019	ISSUE	1
PRODUCT	Buttercross Treacle Roast Ham Joint		
UNIT SIZE	2.5kg (approx.)	UNITS PER OUTER	1
SUPPLIER	Buttercross Farm Foods		
SUPPLIER ADDRESS	Shiffords Grange Farm, Red Bull, Market Drayton, TF9 2QS		
MANUFACTURING NAME / ADDRESS – IF DIFFERENT	N/A		
SITE APPROVAL	SALSA	CERTIFICATION BODY	SALSA
AUDIT GRADE	Approved		
CONTACT: TECHNICAL	Martyn Rowley	EMAIL	martyn@buttercross.com
CONTACT: SALES	Sam Rowley	EMAIL	sam@buttercross.com
PHONE	01630 656670	WEBSITE	www.buttercross.com
LABEL DECLARATIONS			
PRODUCT NAME	Roast Ham Joint		
PRODUCT DESCRIPTION	A traditional ham using the whole gammon including the rump, in a similar way to "York" Ham. Ready to serve. Flavoured with treacle. Ready to eat.		
INGREDIENTS DECLARATION	Cured Pork Leg, Salt, Sugar, Preservatives: E252 (Potassium Nitrate); E250 (Sodium Nitrite), (115g pork to 100g of ham)		
ALLERGEN NOTICE (State the allergen label declaration)	None		
OTHER WARNINGS (may contain bones etc.)			
USAGE INSTRUCTIONS TO BE DISPLAYED ON THE LABEL (microwave, oven cook, shallow fry, defrosting etc.)	Product is ready to eat and requires no further cooking.		
STORAGE (State storage conditions on label)	Keep Chilled at >7 Deg C Use within 3 days of opening, do not exceed use by date		
Format of Expiry Code & Lot Code. Include explanation of lot coding format.	Use by date on label supplied is used as first step for traceability purposes. It's a 6 digit no eg 030419		

MICROBIOLOGICAL STANDARDS

Please complete for tests relevant to the material being supplied	TARGET	REPORT	REJECT
Total Viable Count	<10E5		>10E9
Coliforms			
<i>Escherichia coli</i>			
<i>Staph aureus</i>			
<i>Bacillus cereus</i>			
<i>Enterobacteriaceae</i>	<10		>10E5
Yeasts and Moulds			
<i>Clostridium perfringens</i>			
<i>Salmonella spp.</i>	Not detected in 25g		Detected in 25g
<i>Listeria spp.</i>			
<i>L. monocytogenes</i>			
<i>Pseudomonas spp.</i>			
<i>Campylobacter</i>			
Other (please add)			

Note: for Ready to eat foods, values must not exceed the PHLS's 'Guidelines for the microbiological quality of some ready-to-eat foods'

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
Energy – Kcals	119		
Energy – Kjoules	503		
Protein (g)	22.8		
Carbohydrate total (g)	3.5		
- polyols			
- starch			
- sugar			
Fat total (g)	1.4		
- saturates	0.5		
- mono unsaturated			
- poly unsaturated			
- trans monounsaturated			
- trans polyunsaturated			
Cholesterol (mg)			
Dietary fibre (g)	0.5		
Sodium (mg)	2.33		

COMPOSITIONAL STANDARDS (with tolerances)			
MATERIALS (Ingredients Formulation)	% IN RECIPE	% IN PRODUCT	COMPOSITE INGREDIENT DECLARATION
Cured Ham	86%		
Salt	3.5%		
Sugar	0.6%		
Treacle	2.5%		

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
Brine Solution	28 days	Liquid	None	Contains: Salt, preservative as stated above

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 concentrations of more than 10mg/kg or 10 mg/litre expressed as SO2."	No				
Lupin and products thereof	No				
Molluscs and products thereof	No				
OTHER DIETRY INFORMATION					
Preservative	Yes				Potassium Nitrate E252 Sodium Nitrite E250
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	Yes				Pork is the main ingredient
Lamb / Lamb Derivatives	No				
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				

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

PACKAGING INFORMATION				
PACKAGING FORMAT	TYPE	COLOUR	WEIGHT	% RECYCLED
FOOD CONTACT MATERIAL	Vacuum Pouch	Clear	5g	none
SECONDARY				
TIERTIARY				

PRODUCT SHELF LIFE	
MAX FROM DATE OF PRODUCTION	28 days
MIN INTO CUSTOMER	20 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

APPROVED BY			
BUTTERCROSS FARM FOODS LTD	Martyn Rowley	DATE	25.07.19
POSITION	MD		