



CONFIDENTIAL PRODUCT SPECIFICATION

APPROVED BY	R. M. Hidalgo	ISSUE DATE:	14/05/2020
REVISION No	016	PREPARED BY:	G. Smith

PRODUCT	Fenton Gold - Chilled
EC NO.	UK EB 015
THIRD PARTY APPROVAL.	BRC Grade A+
SUPPLIER NAME AND ADDRESS	Fenton Barns (Scotland) Limited Fenton Barns North Berwick East Lothian EH39 5AQ
FENTON BARN'S TECHNICAL CONTACT EMAIL	Roberto Martin Hidalgo, Technical Manager roberto.hidalgo@fentonbarns.net
DESCRIPTION OF PRODUCT	<i>Cooked Turkey Saddle</i> <i>Cooked Formed Turkey Breast with added Potato Starch.</i>
COUNTRY OF ORIGIN – FINISHED PRODUCT	Scotland, United Kingdom
PRODUCT LIFE (MINIMUM)	
FROM DAY OF PACKING	31 Days
FROM DAY OF SLICING – HALF UNIT	21 Days
FROM DAY OF SLICING	17 Days
FROM OPENING	3 Days
STORAGE CONDITIONS	Stored between 0 - 5°C
PACK SIZE	(Whole) 3.63kg (Sliced) At customer's discretion

INGREDIENT DECLARATION:

INGREDIENTS IN DESCENDING ORDER	COUNTRY OF ORIGIN (final preparation)
Turkey Breast	South America (usually Brazil), UK, EU Approved source
Water	East of Scotland Water Board
Dextrose	UK
Potato starch	Germany
Salt	Netherlands, U.K
Phosphate	Germany
White Pepper	EU Approved source
Honey Roast Glaze	Belgium, Brazil, China, Egypt, France, Germany, Holland, India, Ireland, Madagascar, Morocco, Seychelles, Spain, Sri Lanka, UK,

INGREDIENT DECLARATION

Turkey Breast*, Dextrose, Potato Starch, Salt, Stabilisers (E450, E451), Pepper, Honey Roast Glaze (Sugar, Maize Starch, Tomato Powder, Spices, Salt, Yeast Extract, Honey Powder, Garlic Powder, Onion Powder, Acidity Regulator (E330), Colours (E160c, E100, E150a), Natural Flavour).

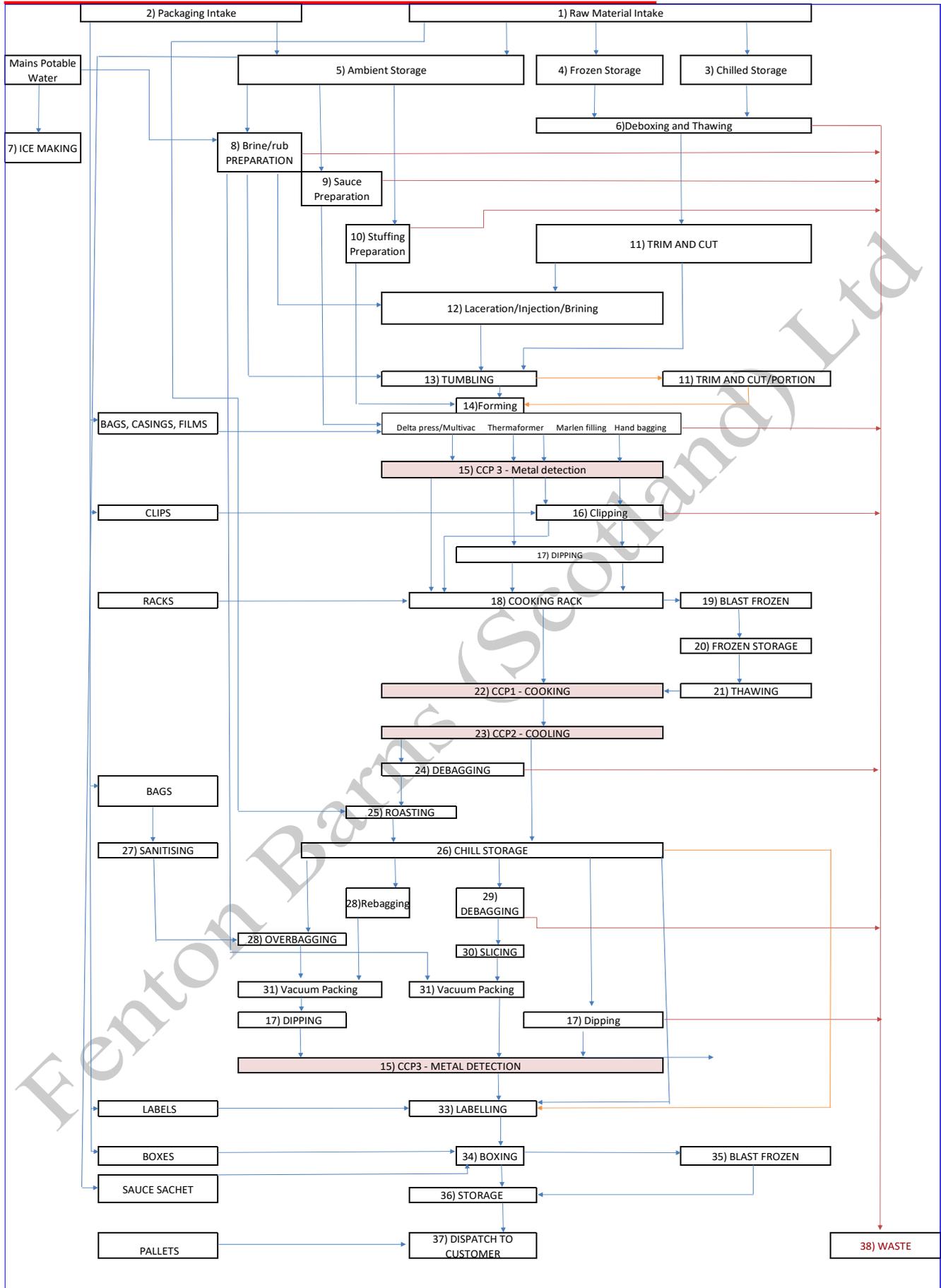
* Made with 100g of turkey per 100g finished product.

NUTRITIONAL INFORMATION

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Typical Values per 100 grams as sold	
Energy	466.2KJ / 111.5Kcal
Fat	1.1g
Of which saturates	0.4g
Carbohydrate	4.1g
Sugar	0.7g
Fibre	0.0g
Protein	21.3g
Salt	1.18g

SAMPLE LABEL:	
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FOOD SAFETY HACCP FLOW DIAGRAM – COOKED MEATS



Prepared by R M Hidalgo	Issue Number: 019	HACCP- Cooked Meat
Approved by HACCP Team	Issue date: 20/12/2019	(incl. Cooked Stuffed Meat/Marinated ribs/slow cook meat)

FINISHED PRODUCT QUALITY ASSURANCE PROCEDURES:

Process stage Quality variable	Frequency	Tolerance standard	Action Taken (if out of spec)
Raw material quality	Every delivery	As per raw material specification	Reject on delivery
Butchery Check	Hourly	Free from bone, gristle, and excess fat.	Either reject or further butchery
Injection gains	Start, middle and end of batch	As per specification	Re-work product
Weight checks	Hourly	As per declared weight	Re- pack
Product quality	Hourly	As per specification	Reject or re-work product
Metal detection	Every pack	As per procedure	Reject pack
Label check	Hourly	As per specification	Re-label
Cooking	Every cook	> 70 °C for 2 min (or equivalent)	Cooking continued.
Cooling	Every cook	Product must cool from cooking temperature to less than 5°C in 10 hours for non nitrite products, 12.5 hours for nitrite products	Product to be reworked or down graded

Name of external laboratory used for microbiological and chemical analysis:
SYNLAB Analytics & Services UK Limited

Accreditation scheme the laboratory belongs to:
UKAS testing registered in England and Wales no 2839361

MICROBIOLOGICAL STANDARDS

TEST	TARGET	UNSATISFACTORY	FREQUENCY
Total Viable count cfu/g	< 100	> 10'000	4-6 weeks
E. coli cfu/g	< 10	> 50	4-6 weeks
S. aureus cfu/g	< 10	> 100	4-6 weeks
Salmonella /25g	Not detected	Detected	4-6 weeks
Listeria spp /25g	Not detected	Detected	4-6 weeks
Enterobacteriaceae cfu/g	< 10	> 500	4-6 weeks

NUTRITIONAL INFORMATION g/100g

ANALYSIS	TYPICAL VALUES/100g	METHOD OF ANALYSIS BASED ON
Energy (KJ)	466.2	Pearson's Composition and Analysis of Foods 9 th Edition
Energy (Kcals)	111.5	Pearson's Composition and Analysis of Foods 9 th Edition
Protein (g)	21.3	BS 4401-2:1980, ISO 937:1978
Carbohydrates (g)	4.1	Pearson's Chemical Analysis of Foods 9 th Edition, 1991
of which Sugar (g)	0.7	Ion Chromatography (IC)
Fat (g)	1.1	BS 4401-1:1998, ISO 936:1998
of which Saturates (g)	0.4	Fatty Acid Methyl Esters – GC Analysis. In house Method
Sodium (g)	0.47	AOAC Official Methods 16 th Edition 937.09, Section 35.1.18
Salt equivalent (g)	1.18	Calculated from Sodium
Dietary Fibre (g)	0.0	AOAC using Enzymatic Digestion and Gravimetry
Moisture (g)	71.2	BS4401-3:1997; ISO1442:1997
Monounsaturated (g)	0.4	
Polyunsaturated (g)	0.2	
Ash (g)	2.3	BS4401-1:1998; ISO936:1998

PARAMETER	TARGET	TOLERANCE
Total Meat Content	100	±10%

SENSORY QUALITY SECTION

Appearance: Product to be consistent in size, shape and general appearance.

Wrinkle free surface. Product to have a nice heart shape. Whole cooked turkey saddle with a roast appearance on the joint. Clear polythene shrink bag to be used. Cut surface light cream with slight variation due to natural muscle.

Flavour: Flavour to be typical of cooked turkey breast, without any obvious saltiness or other overriding flavours.

Aroma: Aroma associated with cooked turkey breast

Texture: Texture to be succulent. Meat should be firm to the bite but not rubbery. Product must be capable of being sliced into complete slices at 0°C – 5°C.

ALLOWABLE DEFECTS

DEFECT	TARGET	ACCEPTABLE
Bone	None	1/1000Kg
Bruising/Bloodspots	None	1/1000Kg
Foreign Bodies	None	None

FOOD ALLERGEN / INTOLERANCE / ADDITIVES INFORMATION

Product Free From Category	Yes	No	Product Free From Category	Yes	No
Nuts- <i>see below for definition of nuts</i>	✓		Aspartame	✓	
Milk and Milk Derivatives	✓		Artificial Preservatives	✓	
Animal Fat Other Than Milk Protein		✓	Artificial Colours	✓	
All Bovine Products	✓		Artificial Flavourings	✓	
All Animal Products and By products		✓	Artificial Sweeteners	✓	
Cereals containing Gluten	✓		All Additives		✓
Egg and Egg Derivative	✓		Lactose	✓	
AZO Colour	✓		Galactose and Galactosides	✓	
Coal Tar Dyes	✓		Sucrose	✓	
BHA/ BHT	✓		Caramel		✓
Benzoates	✓		Suitable for vegetarians		✓
Gelatine	✓		Suitable for vegans		✓
MSG, Glutamates	✓		Suitable for Coeliacs	✓	
Soya, Soya Oil and Soya Derivatives	✓		Celery / Celeriac and derivatives thereof	✓	
Sulphur Dioxide and Sulphites	✓		Sesame Seeds	✓	
Wheat and Wheat Derivatives thereof	✓		Mustard seeds	✓	
Maize and Maize derivatives thereof		✓	Mustard products and derivatives thereof	✓	
Enzyme based improvers	✓				
Cocoa and derivatives thereof	✓				
Crustaceans and derivatives thereof	✓				
Molluscs and derivatives thereof	✓				
Wheat derived HVP	✓				
Spices		✓			
Stock / Bouillon cubes, powders, liquids	✓				
HVP / TVP	✓				
Lupin	✓				

ALLERGENS

To the best of our knowledge this product is free from;

Celery and derivatives thereof
Egg and derivatives thereof
Sesame Seeds and derivatives thereof
Mustard and derivatives thereof
Gluten and derivatives thereof
Molluscs and derivatives thereof
Sulphite at concentration of at least 10mg/kg

Milk and derivatives thereof
Nuts and derivatives thereof
Fish/Shellfish and derivatives thereof
Soya and derivatives thereof
Lupin and derivatives thereof
Crustaceans and derivatives thereof
Peanuts and derivatives thereof

This product contains: No allergens.

GM TECHNOLOGY

1.	I declare that the supplied product is not and does not contain any ingredients which are subject to GM issues.	Yes	No
		<input checked="" type="checkbox"/>	<input type="checkbox"/>
2.	I declare that the supplied product is or contains ingredients, which are subject to GM issues but from an identity preserved (I.P) source.	Yes	No
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	If YES is each I.P source accredited.	Yes	No
		<input type="checkbox"/>	<input type="checkbox"/>
3.	I declare that the supplied product is or contains ingredients which are subject to GM issues, not from an identity preserved source, but which have tested as PCR negative.	Yes	No
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.	I declare that the supplied product is. Or contains ingredients which are subject to GM issues, not from an identity preserved source, not supported by PCR negative testing and therefore may be, may contain, or may be produced from a genetically modified variety or strain.	Yes	No
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
5.	I declare that the supplied product is, or contains ingredients, which are subject to GM issues, which are, produced using an enzyme derived from a genetically modified organism.	Yes	No
		<input type="checkbox"/>	<input checked="" type="checkbox"/>
6.	Does the site that manufactures the product to be supplied use any GM material for other product.	Yes	No
		<input type="checkbox"/>	<input checked="" type="checkbox"/>

PRODUCT BATCH CODING:

Format : 1234567FG
Interpretation : 1234567 batch code, FG Product code
Best Before : dd/mm/yy

PACKAGING / PALLET CONFIGURATION

Material	Dimensions	Weight (g)	Gauge
Clear polythene heart shaped pouch	TOP 380 x 300 mm BOTTOM 320 x 600 mm	20.00	250 microns 125 microns
(Sliced) Clear shrink vac pack bag	250 * 300 mm	10.00	35 microns
Cardboard case – 4 per box	394*244*248mm	370.00	DW32
Cardboard case – 1 per box	204*190*182mm	170.00	135WK/127WB/135WK B
Label	69 mm x 81mm	0.01	Thermal top coated, spot varnished.

Cases per pallet	Cases per layer	Layers per pallet
48	8	6
200	20	10

(Pallet configuration done as per customer request)

WARRANTY:

It is warranted that:

The foodstuff, packaging and label, conforms to all relevant E.C. Legal Requirements.

SPECIFICATION AND WARRANTY AGREED

FOR FENTON BARNS (SCOTLAND) LIMITED:

NAME: **Roberto Martin Hidalgo**

POSITION: **Technical Manager**

SIGNATURE:



DATE: **14/05/2020**

FOR CUSTOMERS USE:

NAME: _____

POSITION: _____

SIGNATURE: _____

DATE: _____