

## Finished Product Specification

Finished Product Name :	180g Non Force Fed Duck Fat
Company Name:	

### Sections in Yellow to be filled out by Supplier

Company Address and Plant Number:	Tel :	

Fat Content and Meat Content			
Fat Content	100% Duck Fat	Meat Content	0%

<b>Raw Material Declaration</b>	<ul style="list-style-type: none"> <li>All Duck fat (lard) supplied 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.</li> <li>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.</li> <li>Rendered duck fat which has been processed above 100°C. Rendered fat to be subjected to a filtration process to minimise high levels of granuloase materials</li> </ul>
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Requirements			
<b>Slaughter</b>	<ul style="list-style-type: none"> <li>Animals should be handled in accordance with animal welfare legislation, The Welfare of Animals (Slaughter or Killing) Regulations.</li> </ul>		
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>Duck Fat - <b>must not contain Antioxidants</b></li> </ul>		
<b>Food Quality Characteristics</b>	Taste attributes: <ul style="list-style-type: none"> <li>Presentation: pale, yellow colour, free of button material, thick liquid, slightly granulous substance.</li> <li>Colour, taste, smell: natural Duck fat (lard), free of any kind of foreign taste and smell</li> </ul>		
Microbiological Specifications			
<u>Test</u>	<u>Target</u>	<u>Acceptable</u>	<u>Unacceptable</u>
<b>TVC 30°C</b>	<10cfu/g	<100cfu/g	>100cfu/g
<b>Entero's 37</b>	<1cfu/g	<1cfu/g	>1cfu/g
<b>E. Coli 44</b>	Absent in 1g	Absent in 1g	Present in 1g
<b>St. aureus</b>	Absent in 1g	Absent in 1g	Present in 1g
<b>Salmonella</b>	Absent in 25g	Absent in 25g	Present in 25g
<b>Listeria</b>	Absent in 25g	<10 in 25g	>10 in 25g
<b>E. Coli 0157/H7</b>	Absent in 10g	Absent in 10g	Present in 10g
Requirements			
<b>Chemical Contamination</b>	<ul style="list-style-type: none"> <li>All materials must be free from chemical contamination, including:               <ul style="list-style-type: none"> <li>Hazardous oils or greases used as lubricants or solvents.</li> <li>Refrigerant fluids, e.g. ammonia.</li> <li>Pest urine/ droppings.</li> <li>Cleaning chemicals.</li> </ul> </li> <li>Transport oils/ diesel.</li> </ul>		
<b>Foreign Body Contamination</b>	<ul style="list-style-type: none"> <li>All materials must be free from foreign materials and foreign body contamination, including:               <ul style="list-style-type: none"> <li>Pests, droppings, feathers, fur etc.</li> <li>Wood or wood splinters.</li> <li>Glass, clear hard plastic or brittle materials.</li> <li>Cardboard, string, staples, plastic strapping and soft plastic.</li> </ul> </li> <li>Metal, loose parts of plant or jewellery.</li> </ul>		
<b>The product shall be manufactured in accordance with GMP (Good Manufacturing Practice) and HACCP (Hazard Analysis Critical Control Points).</b>			
Packaging			
<b>Packaging</b>	<ul style="list-style-type: none"> <li>PET jar and lid – 0.026kg</li> <li>Label</li> <li>Tamper evident sleeve</li> <li>Carton – 0.142kg</li> <li>Carton configuration: 12 X 180g</li> <li>No of cartons per layer: 17</li> <li>No of cartons per pallet: 255 (15 x 17)</li> </ul>		

<b>Labelling</b>	<ul style="list-style-type: none"> <li>Individual bottles will be coded with a best before end (dd/mm/yy) of production plus 18months as well as a batch code which relates to the fat source. Coding will be clear and legible. Cartons will bear an outer label containing the same coding format</li> </ul>	
<b>Packaging used:</b>	<b>Nett Weight of finished Unit:</b> (Kg)	10-25kg or Catch Weights
	<b>Primary (Bag/Liner) :</b> Materials Used /Weight (G)	
	<b>Secondary (Box) :</b> Materials Used /Weight (G)	
	<b>Outer (Pallet/Wrapped) :</b> Materials Used /Weight (G)	
<b>Shelf Life</b>	18 months from date of production, under storage at -18°C.	
<b>Storage and Transport Conditions</b>	<ul style="list-style-type: none"> <li>&lt; -18°C.</li> </ul>	
<b>Quality Management Systems</b>	<ul style="list-style-type: none"> <li>Companies supplying Duck fat (Lard) must ensure that we have up to date copies of the Duck fat production HACCP &amp; processes along with evidence of "back to farm traceability". Copies of most recent BRC evaluations and certificates must be forwarded each year. A self-assessment questionnaire must be completed prior to supply. On receiving the information we will then determine the necessity for our auditors to undertake a physical audit of your premises.</li> </ul>	
<b>Ingredient Characteristics</b>	<ul style="list-style-type: none"> <li>Water: - Max 0.2%</li> <li>Peroxide no: - Max 8%</li> <li>Acid no:- Max 1.5</li> </ul>	

#### 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	Soya and Soya Derivatives	No
Fish and Fish Products	No	GM Products	No
Shellfish	No	Mustard	No
SO <sub>2</sub> 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	3384kj/892kcal	Fat	99.2g
Protein	Trace	Of which saturates	30.9g
Carbohydrate	Trace	Of which mono-unsaturates	57.0g
Of which sugars	0g	Of which poly-unsaturates	11.0g
Fibre	0g		
Salt	0.15		<b>Range:</b>
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 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 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.