

Highgrove Food Distribution Ltd
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Steventon
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Product Specification

Product: 500g Highgrove Pure Beef Dripping

Product Code: 2045

Product Description: Beef Dripping

Sales Unit: 12 X500g tubs in a carton

Ingredients: 100% Beef Dripping

Allergens: None

Packer

Plant Registered No: UK 2410 EC

Plant Registered No: UK KC116 EC

Finished Product Quality standards

External Laboratory: Analytical Investigations, Anderson Chambers, Market Street, Galashiels, TD1 3AD

	Target	Minimum	Maximum	Method
Microbiological				
TVC	<10cfu/g		100cfu/g	Analytical Investigations
Enterobacteriaceae	<1cfu/g		<1 cfu/g	Analytical Investigations
E. Coli	Absent in 1g		Absent in 1g	Analytical Investigations
Staph.aureus	Absent in 1g		Absent in 1g	Analytical Investigations
Salmonella	Absent in 25g		Absent in 25g	Analytical Investigations
Listeria sp	Absent in 25g		Absent in 25g	Analytical Investigations
Chemical				
Fat Content	99.8%	99.20%	100%	Analytical investigations
Peroxide value	2 meq O2/kg		4 meq O2 /kg	Analytical Investigations
Free Fatty Acid	0.2%		0.5%	Analytical Investigations
Organoleptic				
Flavour post production	Natural beef dripping, free from any foreign flavours and odours			Organoleptic

Flavour at end of shelf life	Natural beef dripping free from oxidative flavours			Organoleptic
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Physical

Solid, white fat, free from any foreign material.
Both individual sealed pots and cartons must not exhibit any evidence of grease marks.

Processing and packing

Fatty tissue for beef dripping will have been sourced from approved abattoirs.

Fatty tissue will be processed to a minimum holding temperature of 130.C during the cooking process and the clarifying process will ensure that the resultant beef dripping does not contain any foreign material

The packing operation will ensure that there is no evidence of beef dripping spillage or grease marks on any of the packaging.

Product will be filled to a target weight of 500g e complying with the average weight legislation. Packing operation will ensure integrity of closure.

No alteration to shelf life will be made unless authorized in writing by Highgrove Foods Distribution Ltd

Packaging

White tubs and lids

Butterfly tamper evident labels

Cartons

Product coding

Individual pots will be coded with a best before month end of month of production plus 9 months. Coding will be clear and legible. Cartons will bear an outer label containing the same code

Palletisation and Configuration

Carton configuration: 12 X 500g
No of cartons per layer: 13 (10 x13)
No of cartons per pallet:130

Individual cartons will be stretch wrapped to which will be affixed a pallet label.

Bar Code Details

Pot: 5020290600785

Carton: 05020290600792

Nutritional Information

Typical Values	Per 100g
Energy	3700kJ /900kcal
Protein	Trace
Carbohydrate	Trace
of which Sugars	0g
Fat	100g
of which saturates	57.0g
of which mono-unsaturates	35.0g
Of which poly-unsaturates	3.0g
Fibre	0g
Salt	<0.15g
Sodium	Trace

General Conditions

The production environment is free from nut or nut related products.

All raw materials are free from Genetically Modified material.

Quality systems are in place to ensure full traceability from raw material to finished dispatched product.

Product will comply with all relevant UK and EU Statutory Requirements.

Specification Approval

Signed Highgrove Food Distribution Limited

Date