

Product Specification



Product Title BEEF DRIPPING 24 X 250G PACKS PER CASE
Product Code OC40120

Product Description

Pure clarified, partially bleached and deodorised beef fat, produced by low temperature extraction from fresh or freshly frozen fats. All raw materials used in the manufacture of this product are derived from healthy bovine animals slaughtered for human consumption in EEC approved meat processing plants.

Compositional Data

99.9% Beef Fat, 0.1% Moisture Max

Additives

No additives present in this product

Allergens

No allergens are present in the factory where product is produced

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Nutritional

Energy (kJ)	3663Kj/100g
Energy (kcal)	891 kcal/100g
Total Fat	99.9g/100g
Saturated Fat	50.6g/100g
Monounsaturated Fat	38.0g/100g
Polyunsaturated Fat	2.4g/100g
Free Fatty Acid	0.10g/100g
Total Trans Fatty Acids	Tr g/100g
Moisture	0.1g/100g

Shelf Life and Storage

9 months from date of production. Store in a cool dry place away from strong odours and light.

GMO

No genetically modified material is used within the manufacture of this product or through the supply chain.

Microbiological Standards

Test	Max Values	Max Values
TVC	<10 ⁵ cfu/g	10 ⁵ cfu/g
Yeasts	<10 cfu/g	10 cfu/g
Moulds	<30 cfu/g	30 cfu/g
Mesophilic Aerobic Spores	<10 cfu/g	10 cfu/g

Tests carried out at a UKAS accredited external testing facility.

Analytical Standards

Test	Max Values	Method
FFA as Oleic	0.5%	Based on BS 684
PV	2.5Meq/Kg	BS EN ISO 3960:2012
Moisture	0.10%	In house method based on MB35 Halogen
Colour	3.0	Based on BS 684

Weight

Each pack will be 500g or 250g according to average weight rules.

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Packaging

Product is packed within a paper wrap and boxed into staple free cartons and sealed.

Coding

Coding on the product will consist of BBE date, Julian date code and tank number. This information will be required in the event of a traceability being required.

Product Use

Optimum Frying Temperature – 175°C – 190°C

To be used at optimum temperature for best results

Instructions on the label are to be followed

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 23/08/2021 08:21:01

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