

Product Specification



Product Title:
PREMIUM GOOSE FAT
Product Code
PREMGF03

Raw Material Declaration	<ul style="list-style-type: none"> • must be derived from geese passed fit for human consumption, by a recognised authority. It must also comply with all relevant UK legislation. • Goose fat must be derived from good quality geese, which should not be suffering from any known disease or infection or subject to a Condemnation Order. • Rendered goose fat which has been processed above 100°C. Rendered fat to be subjected to a filtration process to minimise high levels of granulose materials
Processing and Packing	<ul style="list-style-type: none"> • Bulk goose fat will be stored at -18°C in clean odourless conditions. • The packing operation will ensure that there is no evidence of goose fat spillage or grease marks on any of the packaging. The goose fat will have passed through in-line filter systems to ensure that granulose material is eliminated • Product will be filled to a target weight of 180ge complying with the average weight legislation. Packing operation will ensure integrity of closure.

Nutritional Information			
Typical values	Per 100g	Typical values	Per 100g
Energy	3673kj/893kcal	Fat	99.2g
Protein	Trace	Of which saturates	32.7g
Carbohydrate	Trace	Of which mono-unsaturates	55.0g
Of which sugars	0g	Of which poly-unsaturates	10.0g
Fibre	0g		
Salt	0.15		Range:
Sodium	Trace	pH	4-4.8

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Packaging	<ul style="list-style-type: none"> • PET jar and lid – 0.026kg • Label • Tamper evident sleeve • Carton – 0.142kg • Carton configuration: 12 X 180g • No of cartons per layer: 17 • No of cartons per pallet: 255 (15 x 17)
Labelling	<ul style="list-style-type: none"> • Individual bottles will be coded with a best before end (dd/mm/yy) of production plus 24 months 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
Shelf Life	24 months from date of production
Storage and Transport Conditions	<ul style="list-style-type: none"> • Ambient temperature
Ingredient Characteristics	<ul style="list-style-type: none"> • Water: - Max 0.2% • Peroxide no: - Max 8 meq/kg • Acid <u>no</u>:- Max 1.5

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 ₂ 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

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Requirements			
Slaughter	<ul style="list-style-type: none"> Animals should be handled in accordance with animal welfare legislation, The Welfare of Animals (Slaughter or Killing) Regulations. 		
Country of Origin	<ul style="list-style-type: none"> Poland & Hungary 		
Ingredients	<ul style="list-style-type: none"> Goose Fat - must not contain Antioxidants 		
Food Quality Characteristics	Taste attributes: <ul style="list-style-type: none"> Presentation: light, yellow colour, free of button material, thick liquid, slightly granulous substance. Colour, taste, smell: natural goose fat (lard), free of any kind of foreign taste and smell 		
Microbiological Specifications			
Test	Target	Acceptable	Unacceptable
TVC 30°C	<2×10 ²	<2×10 ³	>2×10 ⁵
<u>Enterococcus</u> 37	<1cfu/g	<1cfu/g	>1cfu/g
E. Coli 44	Absent in 1g	Absent in 1g	Present in 1g
St. aureus	Absent in 1g	Absent in 1g	Present in 1g
Salmonella	Absent in 25g	Absent in 25g	Present in 25g
Listeria	Absent in 25g	<10 in 25g	>10 in 25g
E. Coli 0157/H7	Absent in 10g	Absent in 10g	Present in 10g
Peroxide	5	8	>8

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Requirements	
Chemical Contamination	<ul style="list-style-type: none"> • All materials must be free from chemical contamination, including: <ul style="list-style-type: none"> - Hazardous oils or greases used as lubricants or solvents. - Refrigerant fluids, <u>e.g.</u> ammonia. - Pest urine/ droppings. - Cleaning chemicals. • Transport oils/ diesel.
Foreign Body Contamination	<ul style="list-style-type: none"> • All materials must be free from foreign materials and foreign body contamination, including: <ul style="list-style-type: none"> - Pests, droppings, feathers, fur etc. - Wood or wood splinters. - Glass, clear hard plastic or brittle materials. - Cardboard, string, staples, plastic <u>strapping</u> and soft plastic. • Metal, loose parts of plant or jewellery.
The product shall be manufactured in accordance with GMP (Good Manufacturing Practice) and HACCP (Hazard Analysis Critical Control Points).	
Packaging	

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:	

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Product Specification



Date:	
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