

MONUMENT REF 262\$
TOOLSTATION REF 90610



Nortech Foods Ltd

Finished Product Specification

PDM Group Food Division	Ings Road Doncaster S. Yorkshire DN5 9SW	Telephone : 01302 390880 Fax: 01302 391276
Product	Tallow	
Version Number	002	
Originator	Duncan Mansfield	
Date Prepared	12/09/12	

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.

Physical analysis

Appearance, the product should be an off white solid block free from foreign matter.

Aroma, Characteristic fresh beef fat aroma, free from off odours.

Flavour, Characteristic beef fat flavour free from abnormal or rancid flavours and taints.

Texture, Solid block

Compositional Data

99.0% Beef Fat, 1.0% Moisture Max

Additives

No additives present in this product

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Nutritional

Energy (kJ)	3663Kj/100g
Energy (kcal)	891 kcal/100g
Total Fat	99.0g/100g
Saturated Fat	50.6g/100g
Monounsaturated Fat	38.0g/100g
Polyunsaturated Fat	2.4g/100g
Free Fatty Acid	1.0g/100g
Total Trans Fatty Acids	Tr g/100g
Moisture	0.1g/100g

Shelf Life and Storage

12 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 ⁷ cfu/g	10 ⁷ 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	1.0%	BS 4401: Part 5 1996
PV	5.0Meq/Kg	BS684: Part 2.14 2001
Moisture	1.0%	BS4401: Part 3 1997

Weight

Product can be packed in 250gm, 500gm to average weight rules & 12.5Kg, 20Kg according to minimum weight rules or supplied in bulk form as requested by the customer.

Packaging

Product is packaged within a blue food grade high density polythene liner and boxed into staple free cartons and sealed. Retail packs are parchment wrapped and packed into a staple free box 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.

Signed on Behalf of Nortech Foods

Name: Sandra Ryan

Position: Group Quality Manager

Signature: 

Date 01.10.12

Signed on Behalf of Customer

Company name:

Name:

Position:

Trevor Tedder (Purchasing Manager)

Signature:


8/10/12

Date:

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Approvers	Division	Date
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<i>D. Mansfield</i>	Operations	12/09/12

