



Nortech Foods Ltd

**Finished Product Specification**

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

**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

Product: Tallow	Issue Date:12/09/12	Revision: 002
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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 <sup>3</sup> cfu/g	10 <sup>3</sup> 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:   
Date: **3/10/12**

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