	PRODUCT SPECIFICATION		
	Document Reference: QR044	Version: 04	Date of Issue: 01 st of April 2021
	Created By: K.Kaminskaite	Approved By: K. Ridley	Page 1 of 8
Reason for change:	Slaughter and raw material information added to the spec. Additive levels changed to mg/kg and PPM in final product.		

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Qualitops Product No.	1001011103
Private Label Customer Name	Qualitops (UK) Ltd
Product Legal Name: (to appear on packaging)	Sliced Pepperoni
Product Description: (full description including any major processes involved i.e. Smoked / heat treated)	Raw fermented, smoked and sliced pork sausage, chilled
Slaughter information: (animal age, carcass where trims taken from and visual lean information)	< 1 Year during slaughter, pork, shoulder and knuckle trims, 70VL.

Product photo:





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Version: 04

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Page 2 of 8

Reason for change:


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CONTACT INFORMATION

CUSTOMER OR SUPPLIER CONTACT INFORMATION (to be completed by the customer/ supplier)	
Technical contact & Title	
Telephone Number	
Fax Number	
E-mail address	
Sales Contact & Title	
Telephone Number	
E-mail address	

QUALITOPS UK LTD. CONTACT INFORMATION	
Technical contact & Title	Kristina Kaminskaite (Technical Manager)
Telephone Number	01553772522/ 07496293105
Fax Number	
E-mail address	technical@qualitops.co.uk
Sales Contact & Title	Lea Hall
Telephone Number	01553772522/ 07957995295
E-mail address	lea@qualitops.co.uk

	PRODUCT SPECIFICATION		
	Document Reference: QR044	Version: 04	Date of Issue: 01 st of April 2021
Reason for change:	Created By: K.Kaminskaite	Approved By: K. Ridley	Page 3 of 8
Slaughter and raw material information added to the spec. Additive levels changed to mg/kg and PPM in final product.			

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INGREDIENT DECLARATION (as it appears on final packaging)

For the preparation of 100g of product is used: Pork 137g, Pork Back Fat, Salt, Dextrose, Spices, Maltodextrin, Spice Extracts, Antioxidant: E301, E392, Preservative: E250, Starter Cultures, Beechwood Smoke.

Allergen ingredients are listed in **bold**

Ingredient information

(include compounds within compounds e.g. flavouring, Rusk etc., and all additives and processing aids)


Recipe ingredients	% In recipe	Compound ingredients	Country/Countries of Origin
Pork	59.0	N/A	Germany, Netherlands, Denmark
Pork fat	35.0	N/A	Germany, Netherlands, Denmark
Salt	2.8	Salt + E250	Netherlands, Germany
Dextrose	0.9	Spice mix	Origin Maize EU
Spices Paprika	0.8	Spice mix	Spain
Maltodextrin	0.7	Spice mix	Origin Maize EU
Spice extracts Paprika, Chili, Garlic	0.6 0.2 0.2 0.2	Spice mix	India, Mexico
E301	<0.1	Spice mix	China
E392	<0.1	Spice mix	China
E250	<0.01	Salt +E250	Netherlands, Germany
Starter Cultures	---	---	Germany, France
Beechwood Smoke	---	---	Germany

ALL PROCESSING AIDS AND UNDECLARED INGREDIENTS

Name & E number	Ingredient contained	Function	Mg/kg or PPM in final product
Sodium ascorbate E301	<0.1	Antioxidant	<100PPM
Extract of rosemary E392	<0.1	Antioxidant	<100PPM
Sodium nitrite E250	<0.01	Preservative	<10PPM

PRODUCT ATTRIBUTES

Size parameter	Slice thickness:	Slice diameter 45mm +/-2mm
	Dice size:	N/A
Flavour	Spicy, fresh, smoky	Rancid, to salty, to dry edge, to moisture
Aroma	Fresh	Not fresh, sour/ "off" aroma

	PRODUCT SPECIFICATION		
	Document Reference: QR044	Version: 04	Date of Issue: 01 st of April 2021
Reason for change:	Created By: K.Kaminskaite	Approved By: K. Ridley	Page 4 of 8
Slaughter and raw material information added to the spec. Additive levels changed to mg/kg and PPM in final product.			

PRIVATE AND CONFIDENTIAL

Texture	Fresh, stably	Dry, torn
Appearance	Dark red colour, white fat strips, smooth edge	Orange colour, Oval, blue strips of tattoo colour

SHELF LIFE INFORMATION

Opened:	90 days from date of delivery	Storage conditions (temperature range)	Keep refrigerated below 5°C Once opened keep refrigerated and use within 5 days
Unopened:			

MICROBIOLOGICAL

Test	Frequency	Target	Unsatisfactory
Enteros / Coliforms	Quarterly	1,0x10 ²	> 1,0x10 ³
E Coli	Quarterly	1,0x10 ¹	> 1,0x10 ²
Staph Aureus	Quarterly	<1,0x10 ³	>1,0x10 ⁴
Listeria spp & enumeration	Quarterly	<1,0x10 ²	>1,0x10 ²
Salmonella	Quarterly	Negative / 25g	Positive / 25g

NUTRITIONAL STANDARDS

Energy or Nutrient and measurement units	Present per 100g of material supplied	Method of Analysis: (Calculated: state source Analytical: Name of test used)
Energy in kilojoules	1956	Calculated
Energy in kilocalories	474	Calculated
Fat (grams)	45	Analysed by Food Scan
Saturated fat (grams)	18.5	Calculated
Total Carbohydrate (grams)	1.0	Calculated
As sugars (grams)	0.8	Analysed by Food Scan
Fibre (grams)	0.3	Calculated
Protein (grams)	16	Calculated
Salt (grams)	4.0	Analysed/calculated by Food Scan

	YES	NO	If no which ingredient
Suitable for Ovo-Lacto Vegetarians		X	Pork
Suitable for Vegans		X	Pork
Suitable for Vegetarians		X	Pork
Suitable for Halal		X	Pork
Suitable for Kosher		X	Pork
Suitable for Coeliacs (Gluten Free)	X		
Organic (enclose copy of certificate)		X	

FOOD AND ALLERGEN INFORMATION

The information stated here is critical to provide information to consumers on special diets or who suffer severe &

FP140 Qualitops Sliced Pepperoni Chilled

Issue: 01

Issue date: 06/05/2021

Reason for issue: New specification.



PRODUCT SPECIFICATION

Document Reference: QR044 Version: 04 Date of Issue: 01st of April 2021
 Created By: K.Kaminskaite Approved By: K. Ridley Page 5 of 8

Reason for change: Slaughter and raw material information added to the spec. Additive levels changed to mg/kg and PPM in final product.

PRIVATE AND CONFIDENTIAL

potentially fatal allergic reactions to very small quantities of certain ingredients.

Absolute absence of all nuts and derivatives thereof, including oils & sources of vegetable protein containing derivatives of nuts – note here palm kernel oil is not deemed to be nut oil.

E.U. declared ALLERGENS (EU Directive 2003 / 89 EC and subsequent amendments)	Product Contains ALLERGEN		If yes, source of Allergen	Allergen Handled on premises	
	YES	NO		YES	NO
Nuts ie: Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof		X			
Peanuts and products thereof		X			
Sesame and products thereof		X			
Cereal containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or hybridised strains) and products thereof		X			
Eggs and products thereof		X			
Milk and products thereof		X		X	
Fish and products thereof		X			
Crustaceans and products thereof		X			
Soya beans and products thereof		X			
Mustard and products thereof		X		X	
Celery and products thereof		X			
Lupin and products thereof		X			
Molluscs and products thereof		X			
Sulphur dioxide and sulphites at concentration > 10mg/kg or 10mg/litre, expressed as SO ₂ .		X	ppm =		

Genetically Modified Organisms	YES	NO	If yes which ingredient
1. Does the product or any of its ingredients contain any genetically modified material – whether viable or not?		X	
2. Is the product or any of its ingredients produced from, but not containing, any genetically modified material – whether viable?		X	
3. Has the product or any of its ingredients been significantly changed as a consequence of the use of genetically modification?		X	
4. Have genetically modified organisms been used as processing aids or additives to produce processing aids or additives used in conjunction with the production of the food or any of its ingredients?		X	

FREE FROM CATEGORY	FREE FROM		IF NO WHICH INGREDIENT
	YES	NO	
Additives	X		
Glutamates	X		
Benzoates	X		
BHA/BHT	X		
E951 Aspartame	X		



PRODUCT SPECIFICATION

Document Reference: QR044 Version: 04 Date of Issue: 01st of April 2021
 Created By: K.Kaminskaite Approved By: K. Ridley Page 6 of 8

Reason for change: Slaughter and raw material information added to the spec. Additive levels changed to mg/kg and PPM in final product.

PRIVATE AND CONFIDENTIAL

Mono Sodium Glutamate	X		
Azo colours and coal tar dyes	X		
Maize and Maize Derivatives		X	Dextrose, Maltodextrin
Antioxidants		X	E301, E392
Tartrazine	X		
Hydrogenated Fats / HVOs	X		
Trans Fatty Acid (> 1% naturally occurring only)	X		
Histamine	X		
Phenylalanine	X		
Colours:			
Natural Colour	X		
Artificial Colour	X		
Flavouring			
Natural Flavour:	X		
Artificial Flavour:	X		
Preservatives			
Natural Preservatives	X		
Artificial Preservatives		X	E250

PACKAGING DETAILS

All packaging complies with the current Materials and Articles in Contact with Food regulations as warranted in the Supplier Food Safety warranty statement WS53, submitted with this specification.

Staples, wires, patent fasteners, tags, loose ties, rubber or metal seals and loose paper labels shall not be used. ALL direct contact plastic bags or other plastic packaging must achieve a minimum of 45-micron thickness. Sealing of plastic bags must be by heat seal.


Primary and secondary packaging. E.g. bags, labels, dolavs, baskets, etc.

List item by name, stating primary/secondary	Description	Dimension	Colour	Micron	Material	Method if Sealed	Traceability / label information
Primary	Foil	19x23.8	Printed Black	62 µ 50 µ	PET/EVOH /PE Antifog APET/BPE T/PE	Heat sealed	Batch Number Lxxx.xxxX Best Before: DD.MM.YY
Secondary	Box	379 x 235 x 273	Brown	---	Cardboard	Clear Tape	Batch Number Lxxx.xxxX Best Before: DD.MM.YY
Tertiary	Pallet	---	---	---	Wood	Wrapped	

TRACEABILITY INFORMATION:

Please give an example of the batch coding used and an interpretation of its meaning.

FP140 Qualitops Sliced Pepperoni Chilled
 Issue: 01
 Issue date: 06/05/2021
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	PRODUCT SPECIFICATION		
	Document Reference: QR044	Version: 04	Date of Issue: 01 st of April 2021
	Created By: K.Kaminskaite	Approved By: K. Ridley	Page 7 of 8
Reason for change:	Slaughter and raw material information added to the spec. Additive levels changed to mg/kg and PPM in final product.		

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Lxxx.xxxX Lxxx Production date xxx Packaging date X Working shift of packaging


FINAL PRODUCT SIGN OFF

CUSTOMERS ONLY: By signing below, you hereby agree that information provided to you meets your requirements (including the labels & artwork) and you on behalf of your company accept the Qualitops (UK) Ltd. supplied product as per specification above under your own private label:

SUPPLIERS ONLY: By signing below you agree to manufacture Qualitops UK Ltd. own label products as per specification above.

Specification agreed on behalf of:		
Signed:	Position:	Date:

Specification agreed on behalf of Qualitops (UK) Ltd.		
		
Signed:	Position:	Date:
Kristina Kaminskaite	Technical Manager	06/05/2021

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Reason for change:	Slaughter and raw material information added to the spec. Additive levels changed to mg/kg and PPM in final product.		

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Signed and scanned copy of this document must be returned to Qualitops UK Ltd. via e-mail technical@qualitops.co.uk within 28 days or prior first order whichever is sooner. If not returned Qualitops (UK) Ltd. will assume information provided in the spec. is correct.