

PRODUCT SPECIFICATION

SUPPLIER DETAILS

Wirral Foods Ltd, Empire Street, Great Harwood, Blackburn, Lancashire BB6 7SY

| Q.C./TECHNICAL CONTACT | TELEPHONE NUMBER | FAX NUMBER |
|------------------------|------------------|--------------|
| Richard Quinn | 01254 884490 | 01254 876367 |

EEC APPROVAL NUMBER

HZ 002P

CANNED OX TONGUE

| | |
|--|--|
| RAW MATERIAL | Fresh or frozen ox tongues from EC approved abattoirs. |
| DEFROST | Fresh tongues used immediately. Frozen defrosted overnight in potable water. |
| METAL DETECTION | Sublingual arteries located then passed through a metal detector. |
| CURE | Arterial injection for 48 hours. |
| PRE COOK | Immersed in boiling water until tongues are able to be skinned. |
| TRIMMING | All skin, gland fat and removed. |
| PACKING | Catering - Each layer to consist of one whole tongue plus a corresponding wedge. The layer may contain a small make up piece. 3.17kg - Three layers 2.72kg - Two layers (may also contain a slice between layers) 1.36kg - One layer Consumer - All packs to contain two pieces of tongue plus a make up piece. 454g - All packs to contain two pieces of tongue plus a make 227g - piece. 170g - |
| SEAMING | Vacuum sealed to give a freespace of .003" and an overlap of 45%. |
| PROCESSING | Fo value 0.2 minimum. |
| DECLARED INGREDIENTS | Cured ox tongue, salt, gelatine, stabiliser, sodium ascorbate, sodium nitrite. Not less than 100% Meat |
| NUTRITION (typical values per 100g) | Energy 950kj/270kcal Protein 18g Carbohydrate Nil Fat 16g |

GENETICALLY MODIFIED FOOD OR INGREDIENTS

Products produced and supplied by Wirral Foods Ltd are free from any genetically modified foods or ingredients.

ALLERGENIC FOOD OR INGREDIENTS

Products produced and supplied by Wirral Foods Ltd are free from any allergenic foods or ingredients.