



Doc Ref : SP 35

Version : 5

Doc Title: Back Bacon Sliced Rindless

Issued: 04/11/22.

Review Date: 24/10/25

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

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Product Purchase Specification

Product	Back Bacon Sliced Rindless
Description	Sliced rindless back bacon

Weight Range	2.27kg. Max 46 Slices per pack
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Raw Material Grade / Special Requirements

All pigs to be slaughtered and processed on EC approved premises.

All pork cuts from good quality carcass. Carcasses, from which pork for this product is to be sourced, must be free from disease, off odours and putrefaction of any kind. Hair, bruising, and offal will not be tolerated. There shall not be any objectionable scores on the outside of the carcass and, unless otherwise specified, the carcass shall be rind-on. Carcasses with a “stuck” shoulder are not acceptable.

All pork to be cut from carcasses with a maximum weight of 70kg and a max P2 probe of 15mm.

All pork to be cured no more than 4 days from day of kill.

Animals must be tested for residues in accordance with EC96/23 or equivalent. Pale, soft and exudative pork must not be used.

All non-meat ingredients to be of appropriate food grade.

Ingredients to be free from genetically modified DNA or GMO specific protein.



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Delivery

Minimum shelf life on delivery 6 days

Chilled 0 - 5°C

Temperatures maintained at all stages of delivery.

Clean vehicles to be used with temperature recording equipment.

Manufacturing Details

Selected pork middles de-boned. Remaining cartilage and flare fat also to be removed.

Rind and fat removed. Back separated from belly. Max fat depth 12mm.

Pork injected to give a final product salt content of between 2.0 and 4.0% and an added water content of <10%, cured, sliced and packed.

For net weight verification, packaging material shall be included when determining weight.

Packaging Details

Packaging to be clean and free from microbiological, chemical or physical contamination.

Vacuum packed. No tolerance of leaking packs. Product to be delivered in a clean, protective cardboard or plastic outer, separate from cooked or raw products.

Packaging must comply with Materials and Articles in contact with Food Regulations 2005 and Plastic Materials and Articles in contact with Food Regulations 1998 (as amended).



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Labelling

Labels must show the following compulsory information:

- Reference number or code
- Any allergenic substance must be clearly displayed on the product label.
- Storage: The storage temperature of 0 - 5°C must be clearly displayed on the label
- Product Description
- Manufacturers Address
- Indication of durability (use by date)

Ingredients

Pork 81% , water, salt, preservative E250, E251, antioxidant E301.

Allergens:

None present



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Quality Assurance

Condition. Pork must be maintained in excellent condition through processing, storage, and transit. All pork shall be practically free from bruises, blood clots, bloody tissue, blood discoloration, exposed spinal cord portions, or any other conditions which would negatively affect the use of the product.

The lean must:

- (1) be at least slightly firm
- (2) possess a bright, reasonably uniform colour
- (3) have a fine, smooth texture
- (4) exhibit no evidence of the pale, soft, and exudative (PSE) condition.

The skin must be thin, smooth, and pliable. Dark, coarse textured lean, oily and soft fat shall not be acceptable.

The cutting, trimming, and boning of cuts shall be accomplished with sufficient care to allow each cut to retain its identity and to avoid objectionable scores in the lean.

Ragged edges shall be removed close to the lean surfaces. Except for cuts that are Separated through natural seams, all cut surfaces shall form approximate right angles with the skin surface. With the exception of specifically defined cut separations, no more than a slight amount of lean, fat, or bone shall be removed or included from an adjacent cut. Blood spots and bruising are unacceptable.

Nutritional Information

Typical values	Per 100g/ml (kg/ kcal)
Energy	215 kcal/899kj
Fat Of which saturates	16.5g 6.2g
Carbohydrates Of which sugar	0g 0g
Protein	16.5g
Salt	3.85g



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Country of Origin

UK/Ireland/EU

Microbiological Standards should be assessed regular intervals. Standards for this product will be as follows:

TVC < 10^5 cfu/g

E.coli < 10^2 cfu/g

S. aureus < 10^2 cfu/g

Chemical Standards should be assessed at regular intervals. Standards for this product will be as follows:

% Salt 2.0-3.0%

Residual Level of Sodium Nitrite 50-150 mg/kg

CUSTOMER _____

ETHERSTON MEATS

SIGNED _____

SIGNED _____

DATE _____

DATE _____