

K.H.TAYLOR LTD

PRODUCT SPECIFICATION

FROZEN IQF MACEDOINE

Microbiological Standards

	Target	Maximum
TVC @ 30 C	100000	1000000
Coliforms	10	1000
E coli	Absent	10
Staph aureus	10	100

All the above refer to per gram and we would expect a vast majority of analyses to be within the target maximum. Product tested at outside NAMAS accredited laboratory by request.

Physical Standards

Assessed on 1000g sample

Clumps	(no.)	10
Foreign Matter	(no.)	nil
E.V.M.	(no.)	nil

Assessed on 250g sample

Gross Defects	(no.)	nil
Major Blemish	(no.)	1
Greening	(no.)	5
Minor Blemish	(no.)	5
Oversize	(w/w)	3%

Assessed on 500g sample

Undersize	(w/w)	5%
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Sign :

Print : L.J.Smith

Date : 13.08.2014

Storage Conditions

The product must be stored at colder than - 18 degrees Celcius under these conditions the shelf life of 24 months from production date will be valid, this date will be the Best Before Date as printed on the labels.

The product will be packed in a multiwall lined paper sack suitable for food storage as guaranteed by our supplier.

Each sack will have a printed label label stating;

Macedoine

20kg

BBE Date

Bar Code

Every sack will have been metal detected to 2.5mm Fe and 3.5mm Non Fe.

The Macedoine mix consists of ;	25% Carrots
	25% Swede
	25% Cut Beans
	25% Peas

Crisis Management - K.H.Taylor tel : 01909 590000
call will divert out of office hours to mobile phone

Technical / Quality Manager - L.J.Smith tel : 01909 590000 ext 16

Sign :

Print : L.J.Smith Technical / Quality Manager

Date : 13.08.2014