



Nortech Foods Ltd

Finished Product Specification

PDM Group Food Division	Ings Road Doncaster S. Yorkshire DN5 9TL	Telephone : 01302 390880 Fax: 01302 391276
Product	Refined & Deodorised Dripping - Superior	
Version Number	010	
Originator	Group Quality	
Date Prepared	04.04.21	

Product Description

The product is a fully neutralised, bleached and deodorised edible beef fat, obtained by the physical refining of pure beef dripping manufactured by the Company.

All raw materials used in the manufacture of this product are derived from healthy bovine animals slaughtered for human consumption in approved meat processing plants

Compositional Data

99.9% Beef Fat, 0.1% Moisture Max

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

Additives

No additives present in this product.

Nutritional

Energy (kJ)	3663Kj/100g
Energy (kcal)	891 kcal/100g
Total Fat	99.9g/100g
Saturated Fat	50.6g/100g
Monounsaturated Fat	38.0g/100g
Polyunsaturated Fat	2.4g/100g
Free Fatty Acid	0.10g/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

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supply chain.

Microbiological Standards

Test	Max Values	Max Values
TVC	<10 ³ cfu/g	10 ³ 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	0.1%	Based on BS 684
PV	1.0Meq/Kg	BS EN ISO 3960:2017
Moisture	0.10%	In house method based on MB35 Halogen
Colour	1.5	Based on BS 684
Melt Point	43°C	
Taste	Bland	

Weight

Either 5KG block or boxed in 10kg or 20Kg or over according to minimum weight rules.

Product Use

Smoke point: 210°C
Flash Point: 240°C
Optimum frying temperature: 175 – 190°C
To be used at optimum temperature for best results

This product is manufactured as a food ingredient and its usage is managed by the manufacturer

Packaging

Product is packaged within a blue food grade high density polythene liner and boxed into staple free cartons 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.

Allergens

No allergens are present in the factory where product is produced

Signed on Behalf of Nortech foods
Name: Sandra Ryan
Position: Group Technical Manager
Signature: pp Diane Smales
Date: 27.02.23

Signed on Behalf of Customer Name:
Name:
Position:
Signature:
Date:

Approvers	Division	Date
<i>S Ryan</i>	Technical / QA	04.04.21
<i>J. Groome</i>	Operations Manager	04.04.21

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