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Material Specification issue 11

Material :- Dry Bacon Cure

Product Code:-

Description:-.A curing product designed for Dry Curing Bacon

Ingredient Declaration:- Salt, Sugar, Preservatives (Sodium Nitrate E251, Sodium Nitrite E250), Antioxidant Sodium Ascorbate E301.

Contains the following E.U. allergens :-none

Typical Physical Standards

Flavour & Aroma:- .Salty, sweet, metallic overtones

Appearance:- Free flowing white powder, when fresh becoming darker with moisture uptake during storage.

Particle Size:-

Typical Microbiological Standards

TVC	cfu/g	< 1 000
E.Coli	cfu/g	N.D.
Bacillus Cereus	cfu/g	<20
Clos. Perfringens	cfu/g	<20
Salmonella	per 25g	Absent
Yeasts	cfu/g	<20
Staph Aureus	cfu/g	<20

Storage Conditions

Cool & Dry

Shelf Life

12 months

Packaging

To Customer Requirements

Usage

See separate instruction sheet.

Metal Detection

<2.0 mm Fe, <2.2 mm non Fe,< 3.0 mm S/S

Legislation

Conforms to UK/EU compositional requirements where these exist, has been subjected only to permitted processes.

Labelling

Product, Batch Code & B.B.E.

Signed on behalf of T.W. Laycock



Nick Hempel, Partner

Date 12th November 2010

Signed on behalf of Customer

Name/Position

Date

Date 08/2008