

Product Specification



Product Title BEEF DRIPPING 24 X 250G PACKS PER CASE
Product Code OC40120

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 UK/ Ireland/ EU 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 of fresh beef fat aroma, free from off odours.

Flavour: Characteristic of beef fat flavour free from abnormal or rancid flavours and taints.

Texture: Solid block

Additives

No additives present in this product.

Nutritional

Energy (kJ) 3700Kj/100g

Energy (kcal) 900 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 supply chain.

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

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Microbiological Standards

Test	Target Values	Max Values
TVC	< 103 cfu/g	103 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	43oC	
Taste	Bland	

Weight

A 250g solid block according to minimum weight rules.

Product Use

Smoke point: 210oC

Flash Point: 240oC

Optimum frying temperature: 175 – 190oC

To be used at optimum temperature for best results

See label for instructions

Packaging

Product is packaged within a food grade foil wrap 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

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Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 25/03/2025

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