



The Supreme Sausage Manufacturer

Millennium Way, High Carr Business Park, Newcastle-under-Lyme
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PRODUCT SPECIFICATION

<u>PRODUCT CODE:</u>	1300FF
<u>NAME OF PRODUCT:</u>	Pork Sausage
<u>DESCRIPTION OF PRODUCT:</u>	Pork Sausage Meat 454g
<u>WEIGHT OF PRODUCT:</u>	460g – 470g (with packaging)
<u>INGREDIENT DECLARATION:</u>	Pork (50%), Water, Rusk (WHEAT Flour fortified with Calcium Carbonate, Iron, Nicotinamide, Thiamin), Pork Fat, SOYA Protein, Salt, Potato Starch, Stabilisers (E450 (i), E450 (iii)), Flavourings, Preservative (Sodium SULPHITE), Dextrose, Spice (White Pepper), Antioxidant E300, Spice Extracts Allergy Advice: For Allergens See Ingredients in BOLD
<u>SKIN TYPE:</u>	Not Applicable
<u>PACKAGING:</u>	Inner: Polythene Sleeve Outer: N/A
<u>STORAGE/ INSTRUCTIONS:</u>	Store at 0°C - 5°C
<u>BATCH CODING SYSTEM:</u>	Day Code (Label on Box)
<u>BEST BEFORE:</u>	10 days from the date of packaging (printed on necktie)

MANUFACTURING PROCESS:

1. All meat used to manufacture is delivered in frozen and stored in coldstore at -18°C. Intake checks carried out by QC or trained operative
2. All other raw materials including packaging are stored in dry goods storage area. Intake checks are carried out by QC or trained operative

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MANUFACTURING PROCESS (cont):

1. The coldstore temperature is continuously monitored using a central temperature monitoring system
2. The frozen meat is tempered until it reaches approx -12°C prior to use.
3. All packaging is removed from the meat and all meat is blocked flaked, and weighed up into the correct batch size.
4. The weighed batches of meat are transferred to the mixed and mixed whilst the rest of the ingredients are added.
5. Once mixed it is tipped into a clean tote bin and transferred to the handtmann fillers and filled out into sausage meat sleeves
6. The sausage meat is chilled 0°C – 5°C
7. The product is then metal detected and stored chilled 0°C – 5°C prior to despatch

METAL DETECTION

The metal detector is checked every thirty minutes by a member of the QC team

Sensitivities:

3.5mm Ferrous
4.5mm Non Ferrous
6.0mm Stainless Steel

TYPICAL NUTRITIONAL ANALYSIS:

Total Fat	25.9g/100g
Of which saturates	12.0g
Protein	10.9g/100g
Sodium	0.744g/100g
Total Carbohydrate (by difference)	6.3g/100g
Of which sugars	1.1g
Dietary Fibre	3.0g/100g
Energy as kcalories (kc/100g)	290
Energy in kJoules (kc/100g)	1199

MICROBIOLOGICAL SPECIFICATION:

	TARGET	MAXIMUM
Total Viable Count	<1x10 ⁴ cfu/gm	1x10 ⁶ cfu/gm
Coliforms	<1x10 ³ cfu/gm	1x10 ⁵ cfu/gm
E-Coli	<10cfu/gm	500cfu/gm
Staphylococcus Aureus	<20cfu/gm	500cfu/gm
Salmonella	NOT ISOLATED IN 25gm	

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INTOLERANCE DATA:

Is the product free from

	Intentionally Present in Recipe	Handled on site	Risk of contamination	Source of Allergen
Cereals containing Gluten and derivatives	Yes	No	N/A	
Crustaceans and derivatives	No	No	N/A	
Molluscs (Gastropods, bivalves and cephalopods and their derivatives)	No	No	N/A	
Eggs and their derivatives	No	Yes	No	Liquid egg/ Powdered egg present in seasoning
Fish and their derivatives	No	No	N/A	
Peanuts and their derivatives	No	No	N/A	
Soy Beans and their derivatives	Yes	Yes	Present in product	
Milk and their derivatives	No	Yes	No	Present in seasoning
Nuts and their derivatives	No	No	N/A	
Celery and their derivatives	No	No	N/A	
Mustard and their derivatives	No	No	N/A	
Sesame Seeds and their derivatives	No	No	N/A	
Lupin and their derivatives	No	No	N/A	
Sulphur Dioxide and Sulphites at concentrations of more than 10mg/Kg (expressed as SO ₂)	Yes	Yes	Present in product	Present in seasoning
Animal/Animal products				
Beef/Bovine products	Yes			Collagen Casing
Pork/Pork products	Yes			Produced from Pork
Lamb/Lamb products	No	Yes	No	Produced at different times

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SUITABILITY DATA:

Suitable for: = Yes Unsuitable for = No

Ova-Lacto Vegetarians	No
Vegans	No
Coeliacs	No
Kosher	No
Halal	No

This Specification has been agreed by both parties:-

SIGNATURE:-

(On behalf of J T Blakeman & CO LTD)



PRINT:-

Claire Scott

POSITION:-

Technical Manager

DATE:

11.12.14

Please sign below and fax or post a copy of this specification back to us. Thank you.

NAME OF COMPANY (CUSTOMER):-
& DEPOT

SIGNATURE:-

(On behalf of customer)

PRINT:-

POSITION:-

DATE:-

If this specification is not returned signed within fourteen days it will be deemed to be formally agreed by both parties.

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