



The Supreme Sausage Manufacturer

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PRODUCT SPECIFICATION

PRODUCT CODE: 3308JL

NAME OF PRODUCT: Premier 8's

DESCRIPTION OF PRODUCT: Pork Sausage Size 8's

WEIGHT OF PRODUCT 4.54Kg (minimum) excluding packaging

INGREDIENT DECLARATION: Pork (50%), Water, Rusk (Contains Wheatflour, fortified with Calcium Carbonate, Iron, Nicotinamide, Thiamin, Pork Fat, Pork Rind, **SOYA** Concentrate, Salt, Potato Starch, Flavourings, Stabilisers (E450(i), E450(iii)), Yeast Extract, Preservative (Sodium **SULPHITE**), Spice (White Pepper), Dextrose, Sunflower Oil, Antioxidant (E300).

For allergy advice see ingredients in bold

SKIN TYPE: 28mm Beef Collagen Skin

PACKAGING: Inner: Form Fill bag
Outer: CB78 Printed cardboard box

STORAGE/ INSTRUCTIONS: Store at -18°C

BATCH CODING SYSTEM: Day Code (Ink Jet on Box)

BEST BEFORE: 13 Months from the date of packaging (Ink Jet on Box)

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 intake operative
2. All other raw materials including packaging are stored in dry goods storage area. Intake checks are carried out by QC or trained intake operatives

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MANUFACTURING PROCESS (cont):

3. The coldstore temperature is continuously monitored using a central temperature monitoring system
4. The frozen meat is tempered until it reaches approx -12°C prior to use.
5. All packaging is removed from the meat and all meat is blocked flaked, and weighed up into the correct batch size.
6. The weighed batches of meat are transferred to the mixed and mixed whilst the rest of the ingredients are added.
7. Once mixed it is tipped into a clean tote bin and transferred to the handtmann fillers and manufactured into sausages using beef collagen casing.
8. The sausages are spiral frozen
9. Once frozen the sausages are weighed into food grade form fill bags which are heat sealed and packed into a CB78 Box (Premier 8's)
10. The product is then metal detected and palletised.
11. Once the pallet is complete it is stored in the coldstore prior to despatch.

METAL DETECTION

The metal detector is checked every thirty minutes by a member of the QC team or trained frozen packing operative

Sensitivities:

3.5mm Ferrous
4.5mm Non Ferrous
6.0mm Stainless Steel

TYPICAL NUTRITIONAL ANALYSIS:

Moisture	59.4g/100g
Total Fat	21.6g/100g
Of which saturates	7.9g/100g
Protein	11.6 g/100g
Sodium	0.66g/100g
Salt equivalent	1.7g/100g
Total Carbohydrate (by difference)	13.2g/100g
Of which sugars	0.6g/100g
Dietary Fibre	0.5/100g
Total Energy	287kcal/100g
Total Energy	1194kJoules/100g

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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	

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	Natural Casing

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SUITABILITY DATA:

Suitable for: = Yes Unsuitable for = No

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

Cooking Instructions

Cook From frozen
Deep fry at 185°C for 6 minutes
Shallow fry or grill as required

This Specification has been agreed by both parties:-

SIGNATURE:-

(On behalf of J T Blakeman & CO LTD)



PRINT:-

Claire Shenton

POSITION:-

Technical Manager

DATE:

24.09.14

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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