



The Supreme Sausage Manufacturer

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PRODUCT SPECIFICATION

<u>PRODUCT CODE:</u>	3308TQ
<u>NAME OF PRODUCT:</u>	Supersaver Sausage
<u>DESCRIPTION OF PRODUCT:</u>	Supersaver Sausage Size 8's 4.54Kg
<u>INGREDIENT DECLARATION:</u>	Pork (32%), Water, Rusk (contains WHEAT Flour fortified with Calcium Carbonate, Iron, Nicotinamide, Thiamin), Pork Fat, Pork Rind, SOYA Protein Concentrate, Salt, Potato Starch, Stabilisers (E450(i), (E450(iii))), Flavourings, Preservative (Sodium SULPHITE), Dextrose, Spice (White Pepper), Sunflower Oil, Antioxidant (E300) Allergy Advice: For Allergens See Ingredients in BOLD
<u>COUNTRIES OF ORIGIN FOR MEAT:</u>	France, Germany, Denmark, Sweden, Belgium, UK, Ireland
<u>SKIN TYPE:</u>	28mm Beef Collagen Casing
<u>PACKAGING:</u>	Inner: Polythene Form Fill Bag Outer: CB80 Cardboard box
<u>STORAGE/ INSTRUCTIONS:</u>	Store at -18°C
<u>BATCH CODING SYSTEM:</u>	Date code - Ink jet on box
<u>BEST BEFORE:</u>	13 Months from the date of production
<u>MANUFACTURING PROCESS:</u>	

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 Operative.

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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 CB80 (Supersaver 8's Printed Box)
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 Manager or Supervisor

Sensitivities:

3.5mm Ferrous
4.5mm Non Ferrous
6.0mm Stainless Steel

NUTRITIONAL ANALYSIS:

Moisture	57.5g/100g
Total Fat	14.8g/100g
Of which saturates	6.5g
Protein	10.5g/100g
Sodium	0.693g/100g
Total Carbohydrate (by difference)	15.0g/100g
Of which sugars	1.0 g
Dietary Fibre	2.1g/100g
Energy as kcalories (kc/100g)	226
Energy in kJoules (kc/100g)	944

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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	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

Cooking Guidelines

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:- _____ C Scott
(On behalf of J T Blakeman & CO LTD)

PRINT:- _____ Caire Scott

POSITION:- _____ Technical Manager

DATE:- _____ 12.11.14

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:- _____

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