



The Supreme Sausage Manufacturer

PRODUCT SPECIFICATION

<u>PRODUCT CODE:</u>	5308AA
<u>NAME OF PRODUCT:</u>	Lincoln Sausage
<u>DESCRIPTION OF PRODUCT:</u>	Frozen Raw Lincoln sausage
<u>WEIGHT OF PRODUCT:</u>	4.54Kg Box
<u>INGREDIENT DECLARATION:</u>	Pork 50%, Water, Pork Fat, Rusk (WHEAT Flour fortified with Calcium Carbonate, Iron, Nicotinamide, Thiamin), Isolated SOYA Protein, Potato Starch, Salt, Herb, Stabiliser ((E450 (v), E451 (i))), Dextrose, Preservative (Sodium Metabi SULPHITE), Sunflower Oil, Flavourings, Antioxidant (E301), Spice Extracts, Acidity Regulator (E331 (iii)), Herb Extracts For allergy advice see ingredients in BOLD
<u>SKIN TYPE:</u>	26mm Beef Collagen Skin
<u>PACKAGING:</u>	Inner: Polythene bag Outer: CB25 Printed cardboard box
<u>STORAGE INSTRUCTIONS:</u>	Store at -18°C
<u>BATCH CODING SYSTEM:</u>	Julian Day Code (Ink Jet on Box)
<u>BEST BEFORE:</u>	13 Months from the date of packaging (Ink Jet on Box)
<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.
2. All other raw materials including packaging are stored in dry goods storage area. Intake checks are carried out by QC

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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 mixer 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 handmann 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 CB25 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

Sensitivities:

3.5mm Ferrous

4.5mm Non Ferrous

6.0mm Stainless Steel

NUTRITIONAL ANALYSIS:

Moisture	59.9g/100g
Total Fat	17.5g/100g
Of which saturates	8.1g
Protein	12.2g/100g
Sodium	0.56g/100g
Total Carbohydrate (by difference)	8.1g/100g
Of which sugars	1.9g
Dietary Fibre	1.6g/100g
Energy as kcalories (kc/100g)	232
Energy in kJoules (kc/100g)	965

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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

GM DATA:

This product is manufactured using ingredients that are GM free.

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)



PRINT:-

Claire Scott

POSITION:-

Technical Manager

DATE:-

25.11.14

**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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