



The Supreme Sausage Manufacturer

Millennium Way, High Carr Business Park,
Newcastle-under-Lyme, Staffordshire, ST5 7UF

PRODUCT SPECIFICATION

PRODUCT CODE: 1308CS

NAME OF PRODUCT: Pork 8's

DESCRIPTION OF PRODUCT: Pork Sausage 8's

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

Allergy Advice: For Allergens See Ingredients in **BOLD**

MANUFACTURING PROCESS:

1. All meat used to manufacture is delivered in frozen and stored in coldstore at -18°C. Intake checks carried out by a trained intake operative
2. All other raw materials including packaging are stored in dry goods storage area. Intake checks are carried out by a trained intake operative.
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 then frozen prior to transferring to the low risk cooking plant for storage prior to cooking.

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- The sausages are then frozen prior to transferring to the low risk cooking plant for storage prior to cooking.

COOKING PROCESS

- The sausages are stored in the coldstore at -18° +/-3°C prior to cooking
- Once required in production the sausages are cooked until they achieve an internal core temperature of 75°C minimum.
- The sausages are then transferred to the spiral freezer by a stainless steel transfer belt.
- The sausage are then frozen until they achieve -18°C +/- 3°C
- The product is packed into 2Kg bags and transferred to the secondary packing area via the X-Ray Machine.
- The bags of sausages are then packed into boxes and placed on a pallet.
- The boxed product is then stored in the coldstore prior to despatch.

(SEASONING) ADDITIVES LIST:

<u>E NUMBER</u>	<u>Name of Additive</u>	<u>Ingredient Additive Present in</u>	<u>Quantity in Ingredient mg/kg</u>	<u>Function in ingredient</u>
E330	Citric Acid	Flavouring	60.42	Acid
E331	Sodium Citrates	E331(iii)	4,028.20	Acidity Regulator
E551	Silicon Dioxide	Flavouring	120.85	Anticaking Agent
E535	Sodium Ferrocyanide	Flavouring Salt	4.51	Anticaking Agent
E552	Calcium Silicate	Flavouring	1,296.48	Anticaking Agent
E301	Sodium L-Ascorbate	Added	6,042.30	Antioxidant
E1520	Propylene Glycol	Flavouring	109.37	Carrier
E220	Sulphur Dioxide	Potato Starch Flavouring Preservative E221	10,042.14	Preservative
E221	Sodium Sulphite	Added	20,140.99	Preservative
E450(iii)	Tetra Sodium Diphosphate	Added	24,169.18	Stabiliser
E450A	Disodium Diphosphate	(E450(i))	16,112.79	Stabiliser

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(SEASONING) COUNTRY OF ORIGIN BREAKDOWN

INGREDIENT	COUNTRY OF ORIGIN
Isolated Soya Protein	Brazil
Salt	United Kingdom
Potato Starch	Germany United Kingdom Netherlands
Flavouring	Indonesia India
Flavouring	Brazil China Europe United Kingdom India Sri Lanka Vietnam
E450(iii)	Europe France United Kingdom
Preservative (E221)	Europe United Kingdom Italy
(E450(i))	France
Flavouring	Europe United Kingdom India
E301	China Europe
E331(iii)	Ireland – Republic of
Flavouring	Europe United Kingdom Nigeria

SKIN TYPE: Beef Collagen

DIAMETER: 28mm +/- 2mm diameter sausage

PACKAGING: Food Grade bags

STORAGE/ INSTRUCTIONS: Store at -18°C

BATCH CODING SYSTEM: Label on polythene cover

BEST BEFORE: 12 months from date of production

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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

SUITABILITY DATA:

Suitable for: = Yes Unsuitable for = No

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

DECLARED MEAT CONTENT: 50%

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GM DATA:

This product is manufactured using ingredients that are GM free.

MICROBIOLOGICAL SPECIFICATION:

	Frequency	Target	Acceptable Upper Limit	Unacceptable
TVC	Each Production Run	<1000 cfu/g	5000 cfu/g	>5000 cfu/g
Enterococcus	Each Production Run	<10 cfu/g	50 cfu/g	>50 cfu/g
E. coli	Each Production Run	<20 cfu/g	50 cfu/g	>50cfu/g
Staph. Aureus	Each Production Run	<20 cfu/g	100 cfu/g	>100 cfu/g
Salmonella	Each Production Run	ND in 25g	ND in 25g	Detected in 25g
Listeria	Each Production Run	ND in 25g	ND in 25g	Detected in 25g

This Specification has been agreed by both parties:-

SIGNATURE: -

(On behalf of J T Blakeman & CO LTD)



PRINT:-

Claire Shenton

POSITION: -

Technical Manager

DATE:

23.10.14

**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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