

Norvik Ltd	Battered Black Pudding Stick 100g	Doc Ref	BTBlkPd_-1
		Issue No	01
		Issue Date	27/07/2022
		Authorised	M. Fisher
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Product Name: Battered Beef Black Pudding Stick 100g-105g)
Brand Name: **Meatex**

Issue Date: 28/07/22

Factory Code: UK GG 142 EC

Factory Address: 5 Humber St, Grimsby, NE Lincolnshire, DN31 3HL

Telephone Number: 01472 240297

Fax Number:


Email: office@norvikfoods.co.uk

Factory Accreditation: Salsa -Certificate No. 11627 Expires Oct 2022

Contact (Sales): Jane Hind Sales Manager

Contact (Technical): Brendan McIntyre – Technical Contact

Agreed & Approved By:

	Signature	Date
For Norvik Ltd		27/7/22
For		

Product Description: Cooked Black Pudding stick, made using dried reconstituted pigs blood, barley and oatmeal with minced Beef Suet Fat, seasoning soy protein, onions, pepper.
Coated in a batter, flash fried, ready to be fully cooked.

Country of origin: Produced from Dried Pigs Blood, Beef Fat (born, raised, slaughtered in (the EU. UK, further processed and battered in GB and packed in GB)

Country of coating and packing G.B.

Pack Size: Bulk Packed – 20kg< label applied to inner bag

Shelf Life: 18 months @ -18°C Frozen

Product Packaging and Coding:

Inner: Plain coloured bag, tied or heat sealed.

Outer: Best before date & production code, Ingredients, Allergens.

Ingredient List:

Black Pudding (75%) (Beef Fat, Water, **OATMEAL, BARLEY**, Dried Pigs Blood, Black Pudding seasoning (Salt, Spices, **BARLEY** Flour, **SOY** Protein, Onions, Pepper.

Batter(25%) -(**WHEAT** Flour (fortified with Calcium carbonate, Thiamine, Niacin, Iron), Salt, Water, Yeast, Rapeseed Oil.

Batter

WHEAT Flour(fortified with Calcium carbonate, Thiamine, Niacin, Iron), Water, WHEAT starch, Tapioca starch, Raising agent (E459i, E500ii), Maize flour, Sweetener: Dextrose monohydrate (E575), Colour Curcumin (E100)

Allergen Declaration: see ingredients in BOLD

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Contains: **WHEAT, OATMEAL, BARLEY, SOYA**

Label Label produced at We hae Meat

Nutritional Information: Battered Black Pudding

Energy -	330k/cal, 1415kj
Carbohydrate	28.7 g
Of which sugars	0.78 g
Fat	21 g
of which saturates	7.8 g
Protein	10.9g
Salt	2.2 g

Full analysis to be completed after first production,.

Microbiological Standards:

	Target	Maximum
TVC / g	<500,000	>1000,000
Coliforms / g	<500	>5000
E Coli / g	<10	>100
Staph Aureus / g	<20	>200

Cooking guidelines: for best results cook from frozen
 Deep fry: 7-9 mins in hot oil (180°C) (preheat oil)
 Oven bake: 30 -40 minutes at (180°C) (pre-heat Oven)
 Ensure product is piping hot (>75°C) when served.

QUALITY PARAMETERS

Organoleptic Description:

Coating to be an even natural light pale brown colour that becomes golden brown when cooked.
 Batter texture is light and crunchy and the core will be consistent with black pudding and flecks of beef fat white succulent and moist.

Physical Parameters:

Evenly coated,
 % Coating level 25 +/- 5%

Unacceptable Defects:

Dark brown or pale-yellow coloured coating.
 Soft, wet soggy coating.
 Gaps in coating > 0.5cm sq.

Process Outline:

1. The frozen black puddings are deposited onto the conveyor belt manually,
2. to the conveyor belt to be enrobed and transferred to the pre-dust and batter application line,
3. the coated black pudding sticks are passed through the fryer to flash fry and set the batter (165°C-185°C x 42 seconds).
4. Once out of the fryer they are placed on cooling racks before transferring to the blast freezer to freeze down .
5. Once frozen they are transferred to the packing line
6. Manually collected and placed into bags
- 8 Passed through the metal detector,
- 9 Label is applied listing ingredients, allergens and a best before date on the bag and externally
- 10 The bag is placed into a palletainer/ Bulk box, shrink-wrapped, inner pallet label attached,

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11 Placed in cold storage at -18°C before being dispatched,

FOOD ALLERGEN & INTOLERANCE DATA

ALLERGEN	CONTAINS		ADDITIONAL INFORMATION
	YES	NO	
Celery / Celeriac & products thereof		X	
Cereals containing gluten & products thereof *	X		WHEAT, OATS, BARLEY
Crustaceans & products thereof		X	
Eggs & products thereof		X	
Fish & products thereof		x	
Milk & Dairy products & products thereof (including lactose)		X	
Mustard & products thereof		x	
Peanuts & products thereof		X	
Nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts		X	
Sesame seeds & products thereof		X	
Soy (soya) beans & products thereof	X		SOYA PROTEIN
Sulphur Dioxide & Sulphites & products thereof at levels >10mg/kg or litre		x	
Lupin		X	
Molluscs; e.g. clams, mussels, whelks, Oysters. Snails and squid		X	

* Cereals containing gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut

* Nuts: Almond, Brazil, Cashew, Hazelnut, Macadamia & Queensland, Pecan, Pistachio, Walnut

EXAMPLE LABELS

Label to be agreed prior to first production