

<b>Norvik Ltd</b>	<b>Battered Sausage 100g</b>	Doc Ref	BATSOS_-1
		Issue No	01
		Issue Date	27/07/2022
		Authorised	M. Fisher
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**Product Name:** Battered Pork Sausage (100-110g)  
**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:** A pork sausage coated in a crispy batter flash fried ready to be fully cooked.

**Country of origin:** Produced from Pork meat (origin UK/IRE) processed and packed in the UK

**Country of coating and packing** G.B.

**Pack Size:** Bulk Packed – 10kg per case

**Shelf Life:** 18 months @ -18°C Frozen

**Product Packaging and Coding:**

Inner: Plain coloured bag, tied or heat sealed. Label applied to tray  
 Outer: Best before date & production code, Ingredients, Allergens.

**Ingredient List:**

Pork Sausage (75%)  
 Pork Meat (65%), Water, Rusk ( **WHEAT** flour (Fortified with Calcium carbonate, Iron, Niacin, Thiamine), Pea starch, Salt, Spices, Stabiliser Sodium diphosphate (E450), Flavour enhancer (E621), Preservative **SULPHUR** dioxide(E223), Flavourings (Spices & Herb extracts), Antioxidant (E300).  
 Filled into a beef collagen casing.

(25%) 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).

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**Allergen Declaration:**

Contains: **WHEAT, SULPHITES**

**Label**

**Case Label produced**

**Nutritional Information: Calculated Nutritional values per 100g**

Energy	1292.5 kJ / 310.5 calories
Total Fat	17.5 g
Saturated Fat	5.5g
Total Carbohydrate	28.1g
Sugars	3.5 g
Protein	13.5g
Salt	2.1g

Analysis to be completed after first production, due to the addition of the batter coating

**Microbiological Standards:**

	Target	Maximum
<b>TVC / g</b>	<500,000	>1000,000
<b>Coliforms / g</b>	<500	>5000
<b>E Coli / g</b>	<10	>100
<b>Staph Aureus / g</b>	<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 creamy light pink/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 sausages 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 sausages 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,
- 11 Placed in cold storage at -18°C before being dispatched,

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**FOOD ALLERGEN & INTOLERANCE DATA**

ALLERGEN	CONTAINS		ADDITIONAL INFORMATION
	YES	NO	
Celery / Celeriac & products thereof		X	
Cereals containing gluten & products thereof *	X		<b>WHEAT</b>
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	
Sulphur Dioxide & Sulphites & products thereof at levels >10mg/kg or litre	x		<b><u>As a preservative in the sausage</u></b>
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 productio**