

Product Specification – IQF Pork Sausage

Product Name	Description	Reference No	Recipe	Issue No	Date
IQF Pork Sausage	Individually Quick-Frozen Pork Sausage with selected spice, filled into collagen casings.	mtS03	22	20	16/01/2024
Quid: 48%	Pack Weights Stocked: 1.135 kg 2.5 lb bags (in 8's, 4's, 12's, 16's) 2112 = 4's x 30lb. 2122 = 8's x 30lb. 2211 = 4's x10lb. 2221 = 8's x 10lb. 2291 = 16's x 10lb	Ingredient Declaration: Pork (48%), water, rusk (contains wheat flour (Wheat flour, calcium carbonate, iron, niacin, thiamine), raising agent E503 ammonium carbonate), pork fat, pork rind, soya protein concentrate, salt, wheat starch, stabilisers Di and Tri phosphates E451 (I), E450 (i) (iii), flavour enhancer monosodium glutamate E621, preservative sodium sulphite E221 (sulphites), flavourings, sunflower oil, antioxidant ascorbic acid E300, spice, spice extracts , colour carminic acid E120. Humectant propylene glycol E1520 Filled into beef collagen casings			
Allergens, including cereals containing gluten, are listed in bold within the above ingredients					

Healthmark						
Raw Materials Source:	Fresh & frozen pork from own slaughter/kill plant = approved EC supplier Country of origin: EU					
GMO Statement	To the best of our knowledge, all the products above are free from GM material					
Nut Policy	Although we do not process nuts on site, we cannot guarantee that the staff and premises nor those of our supplier(s) are totally 'nut free'					
Packaging:	Primary: Temperature resistant polythene bag Outer: Cardboard No per outer: 30 lb cases (13.62 kg) (12 bags Popular / Logo) or 10 lb (4.54 kg) cases catering (4 bags plain with full ingredients & other declarations) Small 10lb case Sausage (IQF Catering) 410 x 242 x 95mm. Large 30lb case Sausage (IQF Popular) 410 x 290 x 222mm					
Metal Detection:	Finished Product 4.0mm ferrous, 4.0mm non-ferrous, 5.0mm stainless steel					
Analytical Standards:	Minimum meat content 48% Salt content 1.5% (+/- 0.3%)					
Visual/Organoleptic:	Product to be of good colour with no 'off' odours or taste. Product to be free from bone and excessive internal fat/gristle					
Microbiological Standards (as manufactured):	TVC	Enteros	E Coli	F Streps	Campylobacter /25g	Salmonella/10 g
	< 8 000 000	< 10 000	< 100	NA	NA	Absent
Shelf Life:	12 months from packing			Storage:	- 18 C	Cook from frozen
Nutritional Information: (Approximate values)	G Per 100 g of product (raw)					
	Energy			Kj 1204		
				Kcal 290		
	Fat			22.8 g Of which saturates 8.7 g		
	Carbohydrate (by difference)			11.9 g Of which sugars 2.5 g		
	Protein			9.3 g		
	Salt			1.5 g (+/- 3%)		