

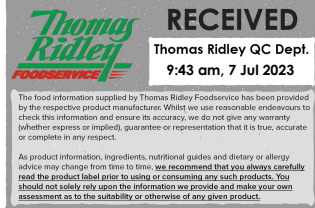


Product specification for

SAU017

LL IQF SLICED COOKED LINCOLNSHIRE SAUSAGE X 1KG

Version: 2



Supplier	Leathams Ltd
Country	United Kingdom
Supplier Address	Unit 10-12 The Circle, Queen Elizabeth Street, London, SE1 2JE



Product Record

Product Information		Supplier Information	
Leathams Item Code	SAU017	Supplier Name	Confidential
Item Name	LL IQF SLICED COOKED LINCOLNSHIRE SAUSAGE X 1KG	Leathams Supplier Code	Confidential
Supplier Product Code	Confidential	Supplier Type	Producer
Legal Name	LL IQF SLICED COOKED LINCOLNSHIRE SAUSAGE X 1KG	EC Establishment Number	Confidential
Brand	Leathams Label	Third Party Accreditation	BRC AA+
Sub Title	n/a	Secondary	Confidential
Item Weight (g)	1000	EC Establishment Number	Confidential
Ready Status	Ready To Eat	Third Party Accreditation	n/a
Temperature	FROZEN		



Ingredients SAU017

Ingredient declaration Pork (66%), Water, Rusk [Fortified Wheat Flour*, Raising Agent (E503)], Pork Fat, Oat Flour (Gluten), Seasoning (Salt, Rusk (Fortified Wheat Flour*, Salt, Raising Agent (E503)), Herbs (Marjoram, Sage), Black Pepper, Stabilisers (E450i, E450iii), Preservative (E223)(Sulphite), Antioxidant (E300), Spice Extracts (Coriander, Nutmeg, Pepper), Herb Extract (Sage)), Potato Starch, Dextrose.*Fortified Wheat Flour contains: Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin.Filled into an edible Beef Collagen casing.For allergens see ingredients in bold ingredients in bold.

Type	Ingredient	Ingr Weight	Ingr %	Declare Ingr	Quid	Origin	Country Of Origin	Ingr Supplier Name	Manufacturing Site	Country Of Manufacture	State	Max Life	Storage Temp	pH	Aw	Max Moisture	Min Salt	Process Heat Duration	Filling Conditions	Max Cooling Time	Micro	Washing Controls	Other Controls	Status Of Manu Area	Cust Reqs
Finished Product	LL SLICED CKD LINCOLNSHIRE SAUSAGE X 1 KG		100	yes	No	Produced in Scotland with Pork form the EU	Great Britain	Confidential	Confidential	-	cooked	Frozen - 18?C	n/a	n/a	n/a	n/a	min 70oC	n/a	4 hours	no	n/a	n/a	n/a	High care	To Fix
Primary Ingredient	Pork		66	yes	Yes	Produced in Scotland with Pork form the EU	Great Britain	Confidential	Confidential	-	raw	Frozen - 18?C	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	low care	To Fix
Primary Ingredient	Pork Trim 60VL		26	No	No	UK,Ireland, Denmark, Germany, Belgium, France, Spain, Sweden, Poland and Netherland	Great Britain	Confidential	Confidential	-	raw	0-5 degrees	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High care	To Fix
Primary Ingredient	Minced pork (90VI)		19.5	No	No	UK,Ireland, Denmark, Germany, Belgium, France, Spain, Sweden, Poland and Netherland	Great Britain	Confidential	Confidential	-	raw	0-5 degrees	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High care	To Fix
Primary Ingredient	Pork Rind		19.5	No	No	UK,Ireland, Denmark, Germany, Belgium, France, Spain, Sweden, Poland and Netherland	Great Britain	Confidential	Confidential	-	raw	0-5 degrees	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High care	To Fix
Primary Ingredient	Water		17.7	Yes	No	UK	Great Britain	Confidential	Confidential	-	liquid	N/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High care	To Fix
Primary Ingredient	Rusk		10	Yes	No	UK	Great Britain	Confidential	Confidential	-	powder	ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High care	To Fix
Sub-Ingredient	Fortified Wheat flour				No		Great Britain	Confidential	Confidential	-														High care	To Fix

Type	Ingredient	Ingr Weight	Ingr %	Declare Ingr	Quid	Origin	Country Of Origin	Ingr Supplier Name	Manufacturing Site	Country Of Manufacture	State	Max Life	Storage Temp	p H	Aw	Max Moisture	Min Salt	Process Heat Duration	Filling Conditions	Max Cooling Time	Micro	Washing Controls	Other Controls	Status Of Manu Area	Cust Reqs
Sub-Ingredient	Wheat Flour			Yes	No	UK	GREAT BRITAIN	Confidential	Confidential	-														To Fix	To Fix
Sub-Ingredient	calcium carbonate				No		Great Britain	Confidential	Confidential	-														High care	To Fix
Sub-Ingredient	Iron				No		Great Britain	Confidential	Confidential	-														High care	To Fix
Sub-Ingredient	Niacin				No		Great Britain	Confidential	Confidential	-														High care	To Fix
Sub-Ingredient	Thiamin				No		Great Britain	Confidential	Confidential	-														High care	To Fix
Sub-Ingredient	Salt				No		Great Britain	Confidential	Confidential	-														High care	To Fix
Sub-Ingredient	Raising agent (E503)				No		Great Britain	Confidential	Confidential	-														High care	To Fix
Primary Ingredient	Oat flour		2.3	Yes	No	USA/Canada	USA	Confidential	Confidential	-	powder	ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High care	To Fix
Primary Ingredient	Seasoning		2.3	Yes	No	UK (various)	Great Britain	Confidential	Confidential	-	powder	ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High care	To Fix
Sub-Ingredient	Salt				No		Great Britain	Confidential	Confidential	-														High care	To Fix
Sub-Ingredient	Rusk (Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Raising Agent (E503))				No		Great Britain	Confidential	Confidential	-														High care	To Fix
Sub-Ingredient	Herbs (Marjoram, Sage)			Yes	No	UK (various)	GREAT BRITAIN	Confidential	Confidential															High Care	To Fix
Sub-Ingredient	Black Pepper			Yes	No	UK (various)	GREAT BRITAIN	Confidential	Confidential															High Care	To Fix
Sub-Ingredient	Stabilisers (E450i, E450iii)			Yes	No	UK (various)	GREAT BRITAIN	Confidential	Confidential															High Care	To Fix
Sub-Ingredient	Preservative (E223) (Sulphite)			Yes	No	UK (various)	GREAT BRITAIN	Confidential	Confidential															High Care	To Fix
Sub-Ingredient	Antioxidant (E300)			Yes	No	UK (various)	GREAT BRITAIN	Confidential	Confidential															High Care	To Fix
Sub-Ingredient	Spice Extracts (Coriander, Nutmeg, Pepper)			Yes	No	UK (various)	GREAT BRITAIN	Confidential	Confidential															High Care	To Fix
Sub-Ingredient	Herb Extract (Sage)			Yes	No	UK (various)	GREAT BRITAIN	Confidential	Confidential															High Care	To Fix
Primary Ingredient	Potato Starch		1.8	Yes	No	Belgium	Belgium	Confidential	Confidential	-	powder	ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High care	To Fix
Primary Ingredient	Dextrose		0.9	Yes	No	Germany, Belgium	Germany	Confidential	Confidential	-	powder	ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High care	To Fix
Primary Ingredient	Beef Collagen Casing			Yes	No	Spain	Spain	Confidential	Confidential	-	dried	ambient	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	High care	To Fix
Sub-Ingredient	Beef Collagen				No		Spain	Confidential	Confidential	-														High care	To Fix
Sub-Ingredient	Processing aid Water				No		Spain	Confidential	Confidential	-														High care	To Fix
Sub-Ingredient	Processing aid Oil				No		Spain	Confidential	Confidential	-														High care	To Fix
Sub-Ingredient	Processing aid Glycerol				No		Spain	Confidential	Confidential	-														High care	To Fix
Sub-Ingredient	Processing aid Cellulose				No		Spain	Confidential	Confidential	-														High care	To Fix



Supply Chain Map SAU017

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Finished Product	LL SLICED CKD LINCOLNSHIRE SAUSAGE X 1 KG	Producer	BRC AA+	Low Risk	To Fix	-		
Primary Ingredient	Pork	Producer	BRC AA+	Low Risk	To Fix	-	approved supplier, species risk assessment	N
Primary Ingredient	Pork Trim 60VL	Producer	BRC AA+	Low Risk	To Fix			
Primary Ingredient	Minced pork (90VL)	Producer	BRC AA+	Low Risk	To Fix			
Primary Ingredient	Pork Rind	Producer	BRC AA+	Low Risk	To Fix			
Primary Ingredient	Water	Producer	BRC AA+	Low Risk	To Fix	-	approved supplier, species risk assessment	N
Primary Ingredient	Rusk	Producer	BRC AA+	Low Risk	To Fix	-	approved supplier, species risk assessment	N
Sub-Ingredient	Fortified Wheat flour	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Wheat Flour	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	calcium carbonate	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Iron	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Niacin	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Thiamin	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Salt	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Raising agent (E503)	Producer	BRC AA+	Low Risk	To Fix			
Primary Ingredient	Oat flour	Producer	BRC AA+	Low Risk	To Fix	-	approved supplier, species risk assessment	N
Primary Ingredient	Seasoning	Producer	BRC AA+	Low Risk	To Fix	-	approved supplier	N

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Sub-Ingredient	Salt	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Rusk (Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Raising Agent (E503))	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Herbs (Marjoram, Sage)	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Black Pepper	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Stabilisers (E450i, E450iii)	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Preservative (E223)(Sulphite)	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Antioxidant (E300)	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Spice Extracts (Coriander, Nutmeg, Pepper)	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Herb Extract (Sage)	Producer	BRC AA+	Low Risk	To Fix			
Primary Ingredient	Potato Starch	Producer	BRC AA+	Low Risk	To Fix	-	approved supplier	N
Primary Ingredient	Dextrose	Producer	BRC AA+	Low Risk	To Fix	-	approved supplier	N
Primary Ingredient	Beef Collagen Casing	Producer	BRC AA+	Low Risk	To Fix	-	approved supplier	N
Sub-Ingredient	Beef Collagen	Producer	BRC AA+	Low Risk	To Fix	-		
Sub-Ingredient	Processing aid Water	Producer	BRC AA+	Low Risk	To Fix	-		
Sub-Ingredient	Processing aid Oil	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Processing aid Glycerol	Producer	BRC AA+	Low Risk	To Fix			
Sub-Ingredient	Processing aid Cellulose	Producer	BRC AA+	Low Risk	To Fix			

Suitable

Coeliacs	No
People who are lactose intolerant	Yes
People with a nut / seed allergy	Yes
Vegans	No
Vegetarians (Non-Vegan)	No

Certified

Halal	No
Kosher	No

Additives

Additive	Name	Function	Quantity PPM
E223	Sodium Metabisulphite	Preservative	700PPM
E300	Citric Acid	Antioxidant	<230PPM
E450	Diphosphates	Stabiliser	1150-2300PPM

Dyes

Does the product contain ?

Chilli powder, Curry powder, Paprika, Turmeric and seasonings since 2003 are not permitted to contain the following illegal food dyes; Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours: Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC)

No

Pesticides

We are aware of all relevant legislation in respect of pesticides controls and permitted maximum residue levels. We abide by these and any amendments to local, UK and EU Regulations. We are aware of the risk of counterfeit pesticides and will take all reasonable precautions to avoid their use. We will ensure that all produce supplied to/by Leathams has been grown in accordance with Good Agricultural Practice. We encourage implementation of appropriate Integrated Crop Management as part of the crop protection strategy. We will ensure that all produce supplied by us is grown with due regard to the environment, and that all reasonable care is taken to avoid pollution. We are confident in our technical knowledge regarding pesticide use and application. Where necessary, we use the services of a suitably qualified professional advisor. Pesticide applications are applied by operators who are competent and trained to the necessary standard. Where a national approval scheme exists, we only use pesticides approved for the specific crop application. All applications are in accordance with manufacturer's guidance. Where product is not grown by us and is bought from our supplier, we will check proposed pesticide usage (PPU) information to ensure that the relevant pesticide legislation is followed and that any customer specific instructions (as notified by Greencore) are implemented as required. Detailed pesticide application records (pre and post-harvest) are maintained for all crops. These records will be made available for inspection upon request and will be held for a minimum of 5 years.

Yes

Please confirm that you comply with the Maximum Residue Levels stated in EU Pesticide Database.

Yes

Other Ingredients

Name	Yes No	Source	Factory Site YN	Risk Cont Man Site
Yeast & derivatives	No		Yes	
Rye	No		Yes	
Poultry	No		Yes	
Potassium Chloride	No		No	
Pork	Yes	Pork	Yes	
Phenylalaline	No		No	
Maize & derivatives	Yes	Dextrose, Ascorbic Acid	Yes	
Legumes	No		No	
Lamb / mutton	No		Yes	
Kiwi	No		No	
Ingredients from an animal/insect source not specified above e.g. fish, eggs, honey, gelatine, calf rennet, shellac waxed fruits, Isinglass (fish fines) for filtering, animal derived flavours or colours?	No		Yes	
Goats Milk	No		No	
Garlic	No		Yes	
Fruit, vegetables and their derivatives	Yes	Potato Starch, Seasoning: Herbs	Yes	
Ewes Milk	No		No	
Cows Milk	No		Yes	
Chocolate	No		No	
Chestnuts	No		No	
Caffeine	No		No	
Buffalos Milk	No		No	
Buckwheat	No		No	
Beef	Yes	Beef collagen casing	Yes	
Barley	No		Yes	

Name	Yes No	Source	Factory Site YN	Risk Cont Man Site
Banana, blackberry, peach, tomato	No		No	
Aspartame	No		Yes	



Palm Oil SAU017

Palm Oil

This product does not contain Palm Oil



GMs SAU017

This product is completely free from GMs



Analytical & Nutritional SAU017

Is this Food or Drink?	Food
Service Size (g/ml)?	22.00000
Number of portion/serving per pack: (if applicable)	0

Nutritional

Nutritional Information	Per 100g/100ml	Per Serving	% Reference Intake (per 100g)	% Reference Intake (per serving)	Claim in ±20% Tolerance (Riskless claim)	Traffic Light Colour	Method	Frequency
Energy-kj:	962	211.6	11.45	2.52			Calculated	
Energy-kcal:	230	50.6	11.5	2.53	Low Energy		Calculated	
Fat*	13.0	2.86	18.57	4.09	Fat Free, Low Fat	Yellow	Calculated	
of which saturates (g)*	5.0	1.1	25	5.5	Saturated Fat Free, Low Saturated Fat	Yellow	Calculated	
Carbohydrate (g)*	12.9	2.838	4.96	1.09			Calculated	
(of which sugars) (g)*	1.2	0.264	1.33	0.29		Green	Calculated	
Fibre (g)*	1.7	0.374	0	0			Calculated	
Protein (g)*	14.6	3.211	29.2	6.42			Calculated	
Equivalent as salt (g)*	1.6	0.352	26.67	5.87		Green	Calculated	
Moisture (g)			0	0			Calculated	
Ash (g)			0	0			Calculated	

For nutritional information determined by an analysis

FSA Salt Category

Label claims declaration	N/A
Lab accreditation:	UKAS 4412

Name of the laboratory used:	Synlab
Accreditation Date:	06/04/2021

Product FSA Category:	
Salt Targets: (g salt or mg sodium per 100g):	-



Analytical & Nutritional SAU017

Chem/Physical Standards

Test	Target	Reject	Method	Frequency
Total Meat Content	66%	<56% >76%		quarterly
Fat	13	<3	BS4401-1:1998, ISO 936:1998	annually
Salt	1.6	<1	Calculated from sodium	annually
Meat Conversion Factor	3.49	n/a	n/a	n/a

Micro Standards

Test	Unit	Target	Reject	Method	Frequency	Cof AAvailable
TVC cfu/g	-	<100 cfu/g	>10000 cfu/g	Plate Count Agar	4-6 weeks start of life limits	-
Enterobacteriaceae cfu/g	-	<10 cfu/g	>100 cfu/g	Violet Red Bile Agar	4-6 weeks	-

E. coli cfu/g	-	<10 cfu/g	>50 cfu/g	Chromagenic tripton Bile Agar	4-6 weeks	-
Staph aureus	-	<10 cfu/g	>50 cfu/g	Baird Parker	4-6 weeks	-
Listeria spp	-	Not detected	detected in 25g	BPW enrichment	4-6 weeks	-
Salmonella spp	-	Not detected	detected in 25g	Oxford enrichment	4-6 weeks	-

Allergens Declaration

Contains:	Yes - Wheat, Gluten, Sulphites declared.
May contain:	n/a
Free from (if applicable)	n/a

Detailed Allergen

Component	The allergen is present in the material	There are none in the material and none on site and there is no risk of cross contamination of raw materials	There is none in the material but used elsewhere in the factory in a segregated area, using segregated equipment	There are none in the recipe, but is made using equipment that, before cleaning, is used to make product which contains this allergen	There are none in the recipe, but the equipment used to make this material is used to make product which contains this allergen (no cleandown)	Instruction
Peanut or its derivatives e.g. Peanut – pieces, protein, oil, butter, flour and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	No	Yes	No	No	No	Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Tree nuts including: Acorns, Almonds, Oyster Nuts, Peanuts (ground nuts), Beechnuts, Betal Nuts, Brazil Nuts, Bread Nuts/ Bread Fruit, Cashew Nuts, Chilean Wild Nuts, Cola Nuts, Hazelnuts (Filberts), Ginkgo Nuts, Heart Nuts, Jack Nuts, Jojoba Nuts, Litchi Nuts, Macadamia Nuts, Paradise Nuts, Pecans, Persian Walnuts, Pili Nuts, Pistachio Nuts, Quandong Nuts, Squari Nuts, Tahiti Nuts, Tallow Nuts, Tiger Nuts, Tropical Nuts, Walnuts, All cold pressed nut oils, Hickory	No	Yes	No	No	No	Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Sesame or its derivatives e.g. paste and oil etc	No	Yes	No	No	No	Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Milk or its derivatives e.g. milk caseinate, whey and yogurt powder etc	No	No	Yes	No	No	A risk assessment To show there Is no cross contamination & Self certification from supplier Is required-complete STEP2 Else Alibi labelling Is required
Eggs or its derivatives e.g. frozen yolk, egg white powder and egg protein isolates etc	No	No	Yes	No	No	A risk assessment To show there Is no cross contamination & Self certification from supplier Is required-complete STEP2 Else Alibi labelling Is required

Detailed Allergen

Component	The allergen is present in the material	There are none in the material and none on site and there is no risk of cross contamination of raw materials	There is none in the material but used elsewhere in the factory in a segregated area, using segregated equipment	There are none in the recipe, but is made using equipment that, before cleaning, is used to make product which contains this allergen	There are none in the recipe, but the equipment used to make this material is used to make product which contains this allergen (no cleandown)	Instruction
Fish or its derivatives e.g. fish protein and extracts etc	No	Yes	No	No	No	Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Shellfish (including crab, crayfish, lobster, prawn and shrimp) or its derivatives e.g. extracts etc	No	Yes	No	No	No	Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives e.g. extracts etc	No	Yes	No	No	No	Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Soy or its derivatives e.g. edamame, lecithin, oil, tofu and protein isolates etc	No	Yes	Yes	No	No	Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂) e.g. sulphur dioxide, sodium metabisulphite etc	Yes	Yes	No	No	No	Declare Allergen
Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) or their derivatives e.g. flour, starches, bran etc	Yes	Yes	No	No	No	Declare Allergen
Celery or its derivatives e.g. celeriac	No	Yes	Yes	No	No	Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Mustard or its derivatives	No	Yes	Yes	No	No	Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"
Lupines or their derivatives e.g. flour etc	No	Yes	No	No	No	Self certification from supplier stating each step in supply chain is free from this allergen is enough else Alibi labelling is required"

Detailed Assessment of Process Steps													
Process Step	Wheat & Derivatives	Cereal containing gluten	Milk & Derivatives	Egg Derivatives	Nuts, Peanuts & Derivatives	Sesame & derivatives	Soybeans & derivatives	Celery & derivatives	Mustard & derivatives	Sulphur dioxide & sulphites	Lupin & derivatives	Crustaceans, Molluscs & derivatives	Fish & derivatives
Brine preparation	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Low	N/A	N/A	N/A	N/A
Batching	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Laceration	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Butchery inspection	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Tempering	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Deboxing/debugging	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
WIP storage chilled	N/A	N/A	N/A	Low	N/A	N/A	N/A	N/A	Low	N/A	N/A	N/A	N/A
Storage chilled or frozen	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
intake	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
ordering	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

Additional question for Nuts, Peanuts & Sesame Allergens only	
Question	Response
Do raw material suppliers for your Products produce nut / seed products in their factory / harvesting / handling systems?	



Packaging SAU017

<u>Packaging Value</u>		<u>Shelf Life Data (Days)</u>		<u>Palletisation</u>			
Total Weight Primary Packaging (g)	34	Life From Production	365	Units per case	4	Container or Pallet Delivery	Pallet
Total Weight Secondary Packaging (g)	182	Lead time (order to delivery)	7	Cases per layer	16	Pallets/Transit cases per container	0
Total Weight Pallet/Transit Packaging (g)	15136			Layers per pallet	8	Container size	
Total Weight of Packaging per Case (g)	318	Guaranteed minimum life into Leathams depot:	274	Type of Pallet (i.e. CHEP - 1000x1200mm, EURO-800x1200mm or other please specify)	standard	Sea Freight or Road freight	
Total Weight of packaging per Pallet/transit case (g)	55840	% of life on delivery	75	Method of pallet Wrap & Stabilisation	0		
Number of PRIMARY units per Case/Outer	4			Cases per pallet	128	Transport Temperature (°C)	Frozen -18oC
Total Weight per case (kg)	#Error	Total Weight per Transit Case (kg)	#Error	Units per Pallet	512		
Total cases per container	0			Units per layer	64	Pallet Height (m)	1350
Logos and enviornmental claims							

Weight Control

Using Minimum Weight	
Choose Unit	0
Net	Drained
	0

Using Average Weight

Net	TNE	T1	T2	Drained
1000	1.5%		985	970 0

Supply Chain Standards			
Question	Comply Yes No	When Comply By	Accepted Yes No
Do you use shelf ready packaging (retail products only)	n/a		
The method of closure shall not compromise food safety by being a foreign body issue, nor shall it obscure any labels including barcodes or outer case labels	Yes		
The outer case label shall comply with this label	-		
The outer case label barcode shall scan, using a calibrated verifier at Grade B or Above or C if direct printed on the case.	-		
The outer case labels shall be placed in duplicate one on the short edge and one on the long edge	-		
The base shall be covered with a layer of cardboard	Yes		
The pallet shall contain a pallet label stating the products on the pallet	Yes		
The pallet shall not contain mixed durability dates or if it does there shall be a pallet label indicating the durability dates present	Yes		
The goods shall not protrude over the edges of the pallet.	Yes		
The pallet shall be wrapped with where possible coloured shrink wrap	Yes		
The pallet corners shall be protected with pallet uprights	Yes		
The product shall be delivered by a vehicle which is food grade, clean and free from debris	Yes		
If the delivery is temperature controlled the goods can be supplied with a temperature printout history on demand	Yes		
Tranporters shall be audited as to their suitability	n/a		

Labelling Information SAU017

Pack Traceability				Shelf Life			
Durability date type:	Best Before			Shelf life (From Manufacture):	365	Shelf Life Validation Data Held On File:	Yes
Durability date format:	DD/MM/YY			Is it safe to extend shelf life?	No	How long is it possible to extend life?	n/a
Pack coding used:	Batch Code			What evidence do you have to support this?	n/a		
Location of durability date:	Label			Is the product packed in a modified atmosphere?	No		
Lot/batch code format:	Example: 123D1234L8 Interpretation: Julian date code of manufacture: 123, Delivery Number: Letter D and rolling 4-digit number, Product code			Is the statement "Packed in a modified atmosphere" on the product label?	n/a		
<u>Inner barcode</u>							
Inner barcode number (if sold CASE ONLY then type N/A)	5018095003320	Barcode Type:	EAN-13	if yes, state the composition of the gas used e.g. 30% CO2/70% N2	n/a		
Number of Digits:	13	Check Digit:	0				
<u>Outer barcode</u>				<u>2D barcode</u>		<u>Packaging Code</u>	
Outer barcode number:	15018095003327	Barcode Type:	ITF-14	Standard Packaging	0	Standard Packaging	-
Number of digits:	12	Check Digit:	7	Flash/Promo	0	Flash/Promo	0



Labelling Information SAU017

Usage Instructions:	
Storage instructions:	Keep frozen below -18C
Cooking instructions if applicable:	N/A
If delivered chilled or ambient, is product suitable for freezing?	No
Instructions for defrosting: temp / time:	24 hours in a chilled environment
Shelf life after defrost:	2 days
Shelf life once opened:	2 days
Storage once opened:	-
Health Mark:	UK WD007 EC
Health Mark Shape:	Oval

Claims		
Claim No	Claim Type	Details

Process Controls						
Process Number	Process Step	Level of Control	Control Measures (CCP only)	Limits (CCP only)	Monitoring Procedures (CCP only)	Action (when out of control)(CCOP only)
1	Ordering	None				
2	Intake	PRP				
3	Storage chilled or frozen	PRP				
4	Butchery inspection	PRP				
5	Cooking	CCP	Grilled	min core 70 degrees for two minutes or equivalent	Manual temperature checks by trained operative	pass back
6	Cooling	CCP	Cooling from above 70 to less than 5 degrees within 4 hours	To be less than 5 degrees within 4 hours of being above 70 degrees	Manual temperature checks by trained operative	Product placed on hold and released on micro results
7	Chill storage	PRP				
8	Rebagging	PRP				
9	Metal detection	CCP	Foreign Body Control	4.0 Ferrous 4.5 Non Ferrous 6.35 S Steel	Metal Detection	Contact technical, product on hold since last failure and re-pack
10	Weighing/labelling	PRP				
11	Chilled Storage	PRP				
12	Distribution	PRP				



CCP SAU017

Process Controls

Question	Answer

1. Finished Product Standards - Primary Packaging

Acceptable / Green

Unacceptable / Red

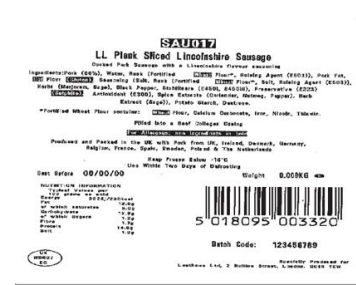
Primary Packaging Image



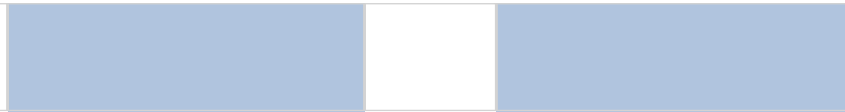
Acceptable / Green

Unacceptable / Red

Inner Label Image



Primary Packaging Description



Acceptable / Green

Unacceptable / Red

Date Coding Description

Date Coding Description



2. Finished Product Standards - Secondary Packaging

Acceptable / Green

Outer Case/SRP Image



Unacceptable / Red

Acceptable / Green

Outer Label Image



Unacceptable / Red

Outer Case/SRP Description

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3. Finished Product Standards

Acceptable / Green

Unacceptable / Red

Appearance	Plank sliced sausages. A uniform and homogenous medium brown coloured outer with pale brown/biege interior. Free from distinct fat globules, blemished or other discolouration.	Appearance	
Flavour	On defrost: The characteristic flavour of fresh pork sausage with a mild herby note. Free from sour, mouldy, yeasty, spoilage, rancidity, off flavours off odours or taints.	Flavour	
Aroma	On defrost: Aroma of good quality, pork sausage with a mild herby note.	Aroma	
Texture	On defrost: A good and uniformly coarse textured product which is marginally resistant to the bite. Free from bone fragments, hide, cartilage and other connective tissue. Free from toughness or stringiness	Texture	

4. Detailed QAS

Acceptable / Green



Unacceptable / Red



5. Product Physical Parameters

Name	Uof M	Target	Minimum	Maximum
Slice weight	grams	22	17	27
Pinholes	mm	<3mm	0	5



Warranty SAU017

The Supplier Warrants:

The supplier warrants that the Product, the Manufacturing premises and Distribution facilities will comply in every respect with the provisions of existing legislation and statutes, of either the United Kingdom or EC origin, and all Regulations, Statutory Instruments, Directives, orders, decisions or any other requirements made thereunder, which relate to, or control the nature, substance, quantity, quality, fitness for purpose, packaging, packing, labelling, sale, offering for sale, use, marking, traceability, constitution, importation, exportation, transportation, possession, dealing, make-up or trade description of such goods.

The supplier is responsible for informing Leathams Ltd of any proposed changes in the specification (eg. formulation, manufacturing procedures or packaging materials etc.). No changes may be made without express written agreement. Leathams products' specifications are confidential and should not be sent to a Third Party by the Supplier without Leathams approval.

The supplier is responsible for ensuring that all products, as far as is reasonably possible, are manufactured in accordance with the specification, where there is a deviation that they inform Leathams of this in advance of shipping the goods.

The supplier warrants that any documents relating to the goods that are delivered to Leathams, a Third party Warehouse or Directly to a customer on behalf of Leathams are valid and that the information contained in the documents is correct.

The product shall be manufactured at all times to the best practice reasonably available in the industry, and where this cannot be achieved this should be highlighted to Leathams, and in this respect is responsible with keeping upto date with all regulations in force in Europe as it relates to the specific product and in general.

Leathams Ltd Warrants:

To be responsible for the content of the final artwork having received reasonable advise for the supplier.

Not to share information contained in this specification with a third party other than that which is stated above as the property of Leathams Ltd, without the knowledge and permission of the supplier.

To advise of specific Leathams requirements in terms of the end user.

Signed on Behalf of Leathams Ltd

Name:	Angela Brett
Position:	Senior Technologist
Date:	08/09/2020