

PRODUCT SPECIFICATION

FRESH SAUSAGES PORK 8's

ADDRESS TRAYMOOR LTD, KINGSTONS, MATCHING LANE, WHITE RODING, DUNMOW, CM6 1RP.

EC LICENSE UK 1065

CONTACT DETAILS ANDREW HYDE andy@traymoor.co.uk
 TEL: 01279 876033

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INGREDIENTS pork(70%), water, rusk(WHEAT flour, salt, e503-ii), pea starch, herbs, salt, emulsifier sodium diphosphate(e450a), WHEAT flour, flavour enhancer(e621), spices, flavouring preparation (spice & herb extracts), preservative(e223)(SULPHUR DIOXIDE).

DESCRIPTION
 EVEN PALE PINK COLOUR WITH VISIBLE MEAT FLECKS

Traymoor Product Code: PORSAUS8

Label

Produced in the UK using the finest ingredients for

Thomas Ridley
FOODSERVICE

PORK SAUSAGES 8's

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Best Before
 05-10-19
 kg 1.000

271

5060724550811

UK
 1065
 EC

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	12/09/2019	New Issue	1 of 3

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ORIGIN	UK
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PROCESS OVERVIEW	MINCED AND MIXED, LINKED TO REQUIRED SIZE
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WEIGHT EACH UNIT	1.36kg
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PACKAGING	Tray wrapped
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SHELF LIFE	FROZEN – 12MONTHS FRESH – 7 DAYS FROM DATE OF PRODUCTION
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STORAGE	FROZEN -15°C TO -25°C FRESH 0°C TO 4°C
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NUTRITIONAL VALUE	PER 100G RAW
ENERGY KCAL	272
PROTEIN	12.00 g
CARBOHYDRATES	9.5 g
SUGAR	3.0 g
SALT	1.69 g
FAT	21.2 g

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	12/09/2019	New Issue	2 of 3

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DIET INTOLERANCE INFORMATION

INTOLERANCE INGREDIENTS	YES/NO
FREE FROM ADDITIVES	N
FREE FROM AZO COLOURS	Y
FREE FROM BENZOATES	Y
FREE FROM BHA/BHT	Y
FREE FROM EGG/EGG DERIVATIVES	Y
FREE FROM GLUTEN	N
FREE FROM GLUTAMATE	Y
FREE FROM MILK/MILK DERIVATIVES	Y
FREE FROM ANY NUT OR NUT DERIVATIVES	Y
FREE FROM NUTS/NUT PRODUCTS (AS PROCESS AID)	Y
FREE FROM PEANUTS OR PEANUT DERIVATIVES	Y
FREE FROM SOYA/SOYA DERIVATIVES	Y
FREE FROM SULPHUR DIOXIDE	N
SUITABLE FOR VEGETARIAN PRODUCTS	N
SUITABLE FOR VEGANS	N
FREE FROM WHEAT AND WHEAT DERIVATIVES	N
FREE FROM CRUSTACEANS	Y
FREE FROM FISH	Y
FREE FROM CELERY	Y
FREE FROM MUSTARD	Y
FREE FROM SESAME SEED	Y
FREE FROM LUPIN	Y
FREE FROM MOLLUSCS	Y

Ref	Written by	Authorised by	Issue No	Issue Date	Reason for change	Page
	Paul Buckley	A Hyde	1	12/09/2019	New Issue	3 of 3