





RECEIVED
 Thomas Ridley QC Dept.
 2:33 pm, 16 Oct 2023

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

8 Boldero Road, Bury St Edmunds, Suffolk IP32 7BS.

Tel: 01284 750720 sales@thetasteofsuffolk.co.uk www.thetasteofsuffolk.co.uk

PRODUCT SPECIFICATION

Product:	Pork and Caramelised Red Onion Sausages 400g TR002
Description:	Prime cuts of British pork seasoned with a deliciously sweet caramelised red onion relish and filled into a natural pork sausage casing.
Pork Meat Origin:	British Pork Supplier.
Ingredients:	Pork (78%), Water, Caramelised Red Onion Relish (8%) (Red Onion, Brown Sugar, Red Wine Vinegar, Spices), Wheat Flour [contains Calcium Carbonate, Iron, Niacin, Thiamin], Seasoning (Salt, Wheat Flour [contains Calcium Carbonate, Iron, Niacin, Thiamin], Onion Powder, Brown Sugar, Stabiliser (Sodium Triphosphate), Rubbed Parsley, Preservative, (Sodium Metabisulphite), Antioxidant (Ascorbic Acid), Spice extracts [Capsicum, Marjoram, Nutmeg, Pepper, Pimento], Garlic Extract). Filled into Natural Pork Sausage Casings.
Allergen Advice:	For allergens, including cereals containing gluten, see ingredients in bold .
Protective Atmosphere:	N/A
Shelf Life:	9 Days Maximum from Day of Packing.
Inner Packaging:	Clear tray 195mm x 125mm x 35mm overwrapped with 818-350 wrap.
Inner Pack Label:	Sleeve
Outer Packaging:	Outer Case: Plain Brown (260mm x 230mm x 130mm) Tape Seal Closure.
Outer Pack Label:	White thermal transfer label (100mm x 80mm) with black print.
Date/Batch Traceability Code Information:	Sleeves are stamped with the durability date & the Julian "L-Code" day-of-year traceability information.
Packs per Outer:	6
Bar Coding:	Pack: 5016792001403 Case: 15016792001400

Specification	Issue Number	Authorised By	Date	Page No:
PRO_001	2	P. Simons	05.09.23	1 of 3

Storage Instructions:	Keep refrigerated. Once opened, consume within 2 days. Do not exceed the "use by date".														
Home Freezing Guidelines:	Suitable for home freezing. Freeze on day of purchase. Use within 3 months. Once thawed do not re-freeze.														
Cooking Guidelines:	Best cooked grilled or fried. Not suitable for microwave cooking. This product is raw and must be fully cooked. Ensure the sausages are piping hot throughout before serving. These are guidelines only as appliances may vary. Remove from packaging. To Grill: Place under a pre-heated, moderate grill for 15-20 minutes turning occasionally until evenly brown. To Fry: Heat 1-2tbsp (15-30ml) of oil in a frying pan. Fry over a moderate heat for 12-15 minutes turning occasionally until evenly brown.														
Microbiological Standard:	<table border="0"> <tr> <td>Aerobic Colony Count</td> <td>< 5 x 10⁵ cfu per gram (target)</td> </tr> <tr> <td></td> <td>5 x 10⁶ cfu per gram (max)</td> </tr> <tr> <td>Yeasts/Moulds</td> <td><1 x 10³ cfu per gram (target)</td> </tr> <tr> <td></td> <td>1 x 10⁴ cfu per gram (max)</td> </tr> <tr> <td>E. Coli</td> <td><50 cfu per gram (target)</td> </tr> <tr> <td></td> <td>>5 x 10² cfu per gram (max)</td> </tr> <tr> <td>Salmonella</td> <td>Absent in 5 10g samples</td> </tr> </table>	Aerobic Colony Count	< 5 x 10 ⁵ cfu per gram (target)		5 x 10 ⁶ cfu per gram (max)	Yeasts/Moulds	<1 x 10 ³ cfu per gram (target)		1 x 10 ⁴ cfu per gram (max)	E. Coli	<50 cfu per gram (target)		>5 x 10 ² cfu per gram (max)	Salmonella	Absent in 5 10g samples
Aerobic Colony Count	< 5 x 10 ⁵ cfu per gram (target)														
	5 x 10 ⁶ cfu per gram (max)														
Yeasts/Moulds	<1 x 10 ³ cfu per gram (target)														
	1 x 10 ⁴ cfu per gram (max)														
E. Coli	<50 cfu per gram (target)														
	>5 x 10 ² cfu per gram (max)														
Salmonella	Absent in 5 10g samples														
Analytical Standard:	Meat Content ≥78% Sulphur Dioxide < 450ppm														
Nutrition per 100g (raw as sold)	<table border="0"> <tr> <td>Energy</td> <td>871kJ/209kcal</td> </tr> <tr> <td>Fat</td> <td>12.0g</td> </tr> <tr> <td>of which saturates</td> <td>4.4g</td> </tr> <tr> <td>Carbohydrate</td> <td>8.0g</td> </tr> <tr> <td>of which sugars</td> <td>4.5g</td> </tr> <tr> <td>Protein</td> <td>16.0g</td> </tr> <tr> <td>Salt</td> <td>1.2g</td> </tr> </table>	Energy	871kJ/209kcal	Fat	12.0g	of which saturates	4.4g	Carbohydrate	8.0g	of which sugars	4.5g	Protein	16.0g	Salt	1.2g
Energy	871kJ/209kcal														
Fat	12.0g														
of which saturates	4.4g														
Carbohydrate	8.0g														
of which sugars	4.5g														
Protein	16.0g														
Salt	1.2g														
Site Approval No:	GB SM001														
Genetically Modified Organisms:	From information currently available, the product and/or its ingredients contains no genetically modified materials. No ingredients are understood to be derived from processes that use genetically modified organisms and no processing aids also are understood to be have been derived from genetically modified processes, additives or materials.														
Site Accreditations:	SALSA (copy on request). Freedom Food (copy on request).														

Specification	Issue Number	Authorised By	Date	Page No:
PRO_001	2	P. Simons	05.09.23	2 of 3

Authorised on Behalf of The Taste of Suffolk:

Authorised on Behalf of Customer:

Signed: *P. Simons*

Signed: _____

Name: Philomena Simons

Name:

Position: Technical Manager

Position:

Date: 05.09.23

Date:

Specification Amendment

Version Number	Reason for Amendment	Date of Amendment	Authorised
2	Site approval number amended in line with current legislation.	05.09.23	P. Simons

Specification	Issue Number	Authorised By	Date	Page No:
PRO_001	2	P. Simons	05.09.23	3 of 3