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PRODUCT SPECIFICATION

Product:	Gluten Free Pork Sausages 400g TR008
Description:	A Gluten Free British pork sausage seasoned with a blend of salt, and spices and filled into a natural pork sausage casing.
Pork Meat Origin:	British Pork Supplier.
Ingredients:	Pork (80%), Water, Rice Flour, Sea Salt, Spices, Dextrose, Stabiliser (Sodium Triphosphate), Preservative (Sodium Metabisulphite). 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 135mm x 35mm overwrapped with 818-350 wrap.
Inner Pack Label:	The Taste of Suffolk wrap around gloss label (263mm x 86mm).
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:	Pack and case labels printed with the durability date & the Julian "L-Code" day-of-year traceability information.
Packs per Outer:	6
Bar Coding:	Pack: 5016792999793 Case: 15016792999790

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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:	Aerobic Colony Count <math>< 5 \times 10^5</math> cfu per gram (target) 5 x 10 ⁶ cfu per gram (max) Yeasts/Moulds <math>< 1 \times 10^3</math> cfu per gram (target) 1 x 10 ⁴ cfu per gram (max) E. Coli <math>< 50</math> cfu per gram (target) >5 x 10 ² cfu per gram (max) Salmonella Absent in 5 10g samples
Analytical Standard:	Meat Content >80% Sulphur Dioxide < 450ppm
Nutrition per 100g (raw as sold)	Energy 895kJ/215kcal Fat 15.5g of which saturates 5.7g Carbohydrate 4.8g of which sugars 0.9g Fibre 0.5g Protein 14.1g Salt 1.3g
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).

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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

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