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PRODUCT SPECIFICATION

Product:	Pork and Apple Sausages 400g TR001
Description:	A British pork sausage seasoned with apple pieces, brown sugar and spices and filled into a natural pork sausage casing.
Pork Meat Origin:	British Pork Supplier.
Ingredients:	Pork (72%), Water, Apple (6%), Breadcrumbs (Wheat Flour [contains Calcium Carbonate, Iron, Niacin, Thiamin], Water, Salt, Yeast), Brown Sugar, Salt, Potassium Chloride, Spices (White Pepper, Nutmeg, Clove), Stabiliser (Diphosphates), 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 125mm 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: 5016792000048 Case: 15016792000045

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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. Defrost thoroughly in the refrigerator before cooking. 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		
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Analytical Standard:	Meat Content ≥72% Sulphur Dioxide < 450ppm																
Nutrition per 100g (raw as sold)	<table border="0"> <tr> <td>Energy</td> <td>969kJ/233kcal</td> </tr> <tr> <td>Fat</td> <td>17g</td> </tr> <tr> <td>of which saturates</td> <td>6.8g</td> </tr> <tr> <td>Carbohydrate</td> <td>6g</td> </tr> <tr> <td>of which sugars</td> <td>5.8g</td> </tr> <tr> <td>Fibre</td> <td>2.0g</td> </tr> <tr> <td>Protein</td> <td>13g</td> </tr> <tr> <td>Salt</td> <td>1.0g</td> </tr> </table>	Energy	969kJ/233kcal	Fat	17g	of which saturates	6.8g	Carbohydrate	6g	of which sugars	5.8g	Fibre	2.0g	Protein	13g	Salt	1.0g
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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). RSPCA Assured (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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