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 Thomas Ridley QC Dept.
 2:37 pm, 16 Oct 2023

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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.

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

PRODUCT SPECIFICATION

Product:	Cumberland Pork Sausages 1kg TR025
Description:	A British pork sausage seasoned with a blend of sage, spices and pepper and filled into a natural pork sausage casing.
Pork Meat Origin:	British Pork Supplier.
Ingredients:	Pork (65%), Water, Rusk, (Wheat flour {contains Calcium Carbonate, Iron, Niacin, Thiamin}, Salt, Raising Agent: Ammonium Bicarbonate), Salt, Spices, Rubbed Sage, Dextrose, Stabiliser (Sodium Triphosphate), Preservative (Sodium Metabisulphite), Yeast Extract, Flavouring (Spices and Herb Extracts), Antioxidant (Ascorbic acid). 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:	Black tray 235mm x 125mm x 85mm overwrapped with 818-350 wrap.
Inner Pack Label:	The Taste of Suffolk 125mm x 80mm Thermal Transfer Label.
Outer Packaging:	Outer Case: Plain Brown (320mm x 230mm x 110mm) 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:	2
Bar Coding:	Pack: 5016792001649 Case: 15016792001646

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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> <tr> <td>Aerobic Colony Count</td> <td>< 5 x 10⁵ cfu per gram (target) 5 x 10⁶ cfu per gram (max)</td> </tr> <tr> <td>Yeasts/Moulds</td> <td><1 x 10³ cfu per gram (target) 1 x 10⁴ cfu per gram (max)</td> </tr> <tr> <td>E. Coli</td> <td><50 cfu per gram (target) >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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Salmonella	Absent in 5 10g samples																
Analytical Standard:	Meat Content ≥ 65% Sulphur Dioxide < 450ppm																
Nutrition per 100g (raw as sold)	<table> <tr> <td>Energy</td> <td>939kJ/225kcal</td> </tr> <tr> <td>Fat</td> <td>15g</td> </tr> <tr> <td>of which saturates</td> <td>5.4g</td> </tr> <tr> <td>Carbohydrate</td> <td>10g</td> </tr> <tr> <td>of which sugars</td> <td>2.2g</td> </tr> <tr> <td>Fibre</td> <td>1.3g</td> </tr> <tr> <td>Protein</td> <td>13g</td> </tr> <tr> <td>Salt</td> <td>1.4g</td> </tr> </table>	Energy	939kJ/225kcal	Fat	15g	of which saturates	5.4g	Carbohydrate	10g	of which sugars	2.2g	Fibre	1.3g	Protein	13g	Salt	1.4g
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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: 01.06.21

Date:

Specification Amendment

Version Number	Reason for Amendment	Date of Amendment	Authorised

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