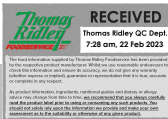




Product Specification



F1961	F1961	PORK SAUSAGE 8's
Recipe	C0848	42% Proper Good Pork Sausage
Skin Type	R10860	28 CASING VISCOFAN
Brand	PROPER GOOD PLUMTREE	

WEIGHTS AND MEASURES

Product Weight (g)	Product weight Tolerance (g)	Product Length / diameter (mm)	Product Length / diameter Tolerance (mm)		
56.7	weigh 4 sausages target 226g (range)	105mm x 28mm	±5mm / ±2mm		
Nominal Weight (kg)	T1 (kg)	T2 (kg)	Bag count	Bag weight (kg)	Number per case
4.540	4.470	4.400	40	2.27	2

CODING AND PACKAGING

Maximum Life From Day Of Pack: 12 MONTHS		Minimum Life Into Depot: 9 months			
Coding Format - Bag (QA record) (Bagger Code CF03) BB 05 DEC 2015 TIME L14339ER8			Coding Format - Outer Case (QA record) BB 05 DEC 2015 L14339ER8 / FROZEN ON 05/12/14		
Pack Bar Code N/A			Case Bar Code 506012554123 4		
Cases Per Layer 20		Layers Per Pallet 9		Cases Per Pallet 180	
Primary Packaging:	P14908	Film plain blue 6Lb RF007 60µ			
Outer Case Code:	P13684	Proper Good new print outercase			
Box Label Code:	P10954b	Label 075-007 white 152x76mm			
Box label Print Reference:	F1961 Plumtree2 Printed FIR				

Ingredients Pork (42%), Water, Rusk (WHEAT Flour, Salt), Pork Rind, Salt, Pork Fat, Stabiliser (Triphosphate), Yeast Extract, Dextrose, Preservative (Sodium SULPHITE), Flavourings (Pepper, Ginger, Nutmeg, Coriander, Sage, Mace), Antioxidant (Ascorbic Acid). Filled into Beef Casings (Collagen, Water, Cellulose).	Cooking Guidelines For best results this product should be deep fried in hot oil at 180°C for approximately 6-7 minutes. This is a raw product. Cook thoroughly until piping hot throughout and no pink colour remains.
Storage Instructions STORE AT -18°C OR COLDER. DO NOT REFREEZE ONCE THAWED.	Allergen Information For allergens, including cereals containing Gluten, see ingredients in BOLD.

Product Code	Version No	Date	Prepared By	Authorised By
F1961	10	16/12/2021	Claire Hills	