



Product Specification

F2508	F2508	Red Tractor Gluten Free Sausage Pork 12's
Recipe	C1025	Gluten Free Pork
Skin Type	R10850	23mm Casing Viscofan
Brand	PLUMTREE	

WEIGHTS AND MEASURES

Product Weight (g)	Product weight Tolerance (g)	Product Length / diameter (mm)	Product Length / diameter Tolerance (mm)		
37.8	weigh 6 sausages target 226g range	105mm / 23mm	+/-5mm / +/-2mm		
Nominal Weight (kg)	T1 (kg)	T2 (kg)	Bag count	Bag weight (kg)	Number per case
4.540	4.470	4.400	60	2.27	2

CODING AND PACKAGING

Maximum Life From Day Of Pack: 12 months	Minimum Life Into Depot: 6 months	
Coding Format - Bag (QA record) (Bagger Code CF03) BB 02 DEC 2017 TIME L14336ER8	Coding Format - Outer Case (QA record) BB 02 DEC 2017 L14336ER8 / FROZEN ON 02/12/16	
Pack Bar Code n/a	Case Bar Code 506012554330 6	
Cases Per Layer 20	Layers Per Pallet 8	Cases Per Pallet 160
Primary Packaging: P14908	Film plain blue 6Lb RF007 60µ	
Outer Case Code: P14323	Plumtree Gluten Free Pork 12's outercase	
Box Label Code: P10954b	Label 075-007 white 152x76mm	
Box label Print Reference: F2508 Plumtree 2 Printed FIR		

Ingredients Pork (65%), Water, Gluten Free Crumb (Rice Flour, Water, Dextrose Monohydrate, Vegetable Fibre, Salt, Glycerol Monostearate, Caramelised Sugar Syrup, Paprika Extract), Potato Starch, Salt, Rice Flour, Dextrose, Yeast Extract, Sugar, Stabiliser (Diphosphate), Preservative (Sodium SULPHITE), Spice Extracts, Herb Extracts. Filled into Beef Collagen Casings (Collagen, Water, Cellulose)	Cooking Guidelines Cook from frozen. Deep fat frying is the preferred cooking method. Product may split if oven baked or allowed to partially defrost before cooking. Deep Fry - 180°C - 5 mins Shallow Fry - Medium heat - 14-18 mins Grill - Medium heat - 12-18 mins Oven - 200°C/400°F/Gas Mark 6 - 18-20 mins Ensure food piping hot throughout before serving. Ensure core temperature reaches 75°C.
Storage Instructions Store at -18°C or colder. Do not refreeze once thawed.	Allergen Information contains Sulphites

Product Code	Version No	Date	Prepared By	Authorised By
F2508	3	07/01/2022	Claire Hills	