

Product Specification



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Product Code	CS2011
Product	40g IQF cooked pork sausage
Description	Individually frozen 40g cooked pork sausage
Issue Date	31.07.2023
Issue Number	1
Reason for issue	New product

Contacts

Technical: Eleanor Waller – Head of Technical

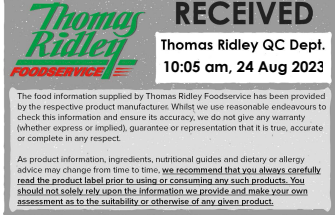
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Commercial: Yashan Cai – Commercial Manager

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Specifications:

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Ingredients

Pork (57%), Water, Rusk ((Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)), Pork Fat, **Wheat** Protein, Pork Rind, Salt, Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Dextrose, Spices, Sugar, Dried Herbs, Stabilisers: Diphosphates, Triphosphates; Pepper Extract. Filled into UK & Non-UK beef collagen casings.

For allergens, including cereals containing gluten, see ingredients in **bold**.

Meat calculation details

Excess connective tissue = 1.98%, Excess fat = 3.44%

Pork QUID when cooked 6% water loss = Pork 61.5%

Recipe

Ingredient	% Mixing bowl	Standard / Grade	Country of Origin
Pork (Trim, Skirt, Shoulder Chaps)	48.94	Fresh or frozen pork	United Kingdom, EU
Pork Fatty Rinds/Pork Fat	14.30	Frozen pork	United Kingdom, EU
Water	20.89 (-6% on cooking)	Mains, potable	United Kingdom
Herbs (Sage, Marjoram, Basil, Oregano, Thyme)	0.28	Dried herb pack	United Kingdom
<i>Sage</i>	<i>31.60</i>	<i>Dried, heat treated powder</i>	<i>United Kingdom, Turkey, Spain</i>
<i>Marjoram</i>	<i>24</i>	<i>Dried, heat treated powder</i>	<i>Egypt</i>
<i>Basil</i>	<i>19</i>	<i>Dried, heat treated powder</i>	<i>Egypt</i>
<i>Oregano</i>	<i>13</i>	<i>Dried, heat treated powder</i>	<i>Turkey</i>
<i>Thyme</i>	<i>10.5</i>	<i>Dried, heat treated powder</i>	<i>Spain, Turkey, Morocco</i>
<i>Rapeseed oil (carrier)</i>	<i>1.90</i>	<i>Liquid</i>	<i>United Kingdom</i>
Rusk	9.95	Powder	United Kingdom
<i>Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamin)</i>	<i>99</i>	<i>Powder</i>	<i>Wheat flour = United Kingdom, Additives = India, China, Sweden, USA</i>
<i>Raising agents: Ammonium Carbonate and Magnesium Carbonate</i>	<i>1</i>	<i>E503 Powder</i>	<i>Germany, Bulgaria</i>
Wheat Protein	2.00	Powder	Germany
Wheat Flour (Calcium, Iron, Niacin, and Thiamin)	0.99	Powder	United Kingdom, India, China, Sweden, USA

All raw materials are bought from approved suppliers to approved specifications

Recipe (continued)

Ingredient	% Mixing bowl	Standard / Grade	Country of Origin
Dextrose	0.30	Powder derived from wheat or maize	Belgium, Germany, Spain, Italy
Salt	0.05	Granular powder	United Kingdom,
Sugar	0.30	Granular powder	United Kingdom, Malawi, Zambia
Seasoning	2.00	Powder, seasoning pack	<i>UK, see below for ingredient origins</i>
<i>Salt</i>	<i>60</i>	<i>Granulated powder</i>	United Kingdom
<i>Spices (White Pepper, Ginger, Nutmeg, Paprika, Cayenne)</i>	<i>19</i>	<i>Ground</i>	United Kingdom, <i>see below for ingredient origins</i>
<i>White Pepper</i>	<i>52.63</i>	<i>Powder</i>	<i>Indonesia, Vietnam</i>
<i>Ginger</i>	<i>21.05</i>	<i>Powder</i>	<i>Nigeria, China</i>
<i>Nutmeg</i>	<i>10.53</i>	<i>Powder</i>	<i>India, Indonesia</i>
<i>Paprika</i>	<i>10.53</i>	<i>Powder</i>	<i>China, Peru, Spain</i>
<i>Cayenne</i>	<i>5.26</i>	<i>Powder</i>	<i>China, India, Peru, Spain</i>
<i>Dextrose</i>	<i>7</i>	<i>Powder derived from maize</i>	<i>France, Belgium</i>
<i>Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamin)</i>	<i>5</i>	<i>Powder</i>	<i>Wheat flour = UK, Additives = India, China, Sweden, USA</i>
<i>Stabilisers: Diphosphates</i>	<i>4</i>	<i>Powder E450</i>	<i>China</i>
<i>Stabilisers: Triphosphates</i>	<i>3</i>	<i>Powder E451</i>	<i>China</i>
<i>Spice Extract (Black Pepper)</i>	<i>2</i>	<i>Powder</i>	<i>UK</i>

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Recipe (continued)

Ingredient	% Mixing bowl	Standard / Grade	Country of Origin
Beef Collagen casing (non-declarable processing aid)	0.001	28mm casing	Spain
<i>Beef Collagen</i>	47	<i>Solid</i>	<i>Spain</i>
<i>Water</i>	20	<i>Liquid, potable</i>	<i>Spain</i>
<i>Glycerol</i>	18	<i>Liquid, E422</i>	Spain
<i>Cellulose</i>	12	<i>Solid, E460</i>	<i>Belgium</i>
<i>Sunflower oil</i>	3	<i>Liquid</i>	<i>Spain, Netherlands</i>

Processing Aids, Additives, Preservatives and Antioxidants

Item	E Number	Where	Function	Country of Origin
Sodium Ferrocyanide	E535	In salt & seasoning	Anti- caking agent	China
Ammonium Carbonate	E503	In rusk	Raising agent	<i>Germany, Bulgaria</i>
Magnesium Carbonate	E504	In rusk	Raising agent	<i>Germany</i>
Calcium Carbonate	E170	In wheat flour	Statutory nutrient	UK
Sulphur Dioxide (<10ppm in finished product)	E220	In granulated sugar, Dextrose	To prevent colour degradation	UK, USA, Belgium, Germany, Spain, Italy

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Item	E Number	Where	Function	Country of Origin
Stabilisers: Diphosphates	E450	Seasoning	Stabiliser	China
Stabilisers: Triphosphates	E451	Seasoning	Stabiliser	China
Glycerol (supplier has stated that the palm kernel derivatives are covered by RSPO certification).	E422	Beef Collagen Casing	Allows the casings to be humidified during manufacture	Spain
Cellulose	E460	Beef Collagen Casing	Stabiliser	Belgium
Calcium Sulphate	E516	Wheatflour (carrier in the statutory additives)	Inert carrier	UK

Packaging & Storage

Inner Packaging

Outer Packaging

Description & size

MDPE - Blue - 1% - 32.5mu
20x18

Corrugated outer cardboard box, sealed with clear self-adhesive tape.
305 x 200 x 85mm

Units / Weight

13.6kg per bag

1 bag per case, 2.16kg per outer case
14 layers per pallet -- 16 cases per layer

Food safe

Yes

N/A – No food contact

Shelf life

12 months -18°C, once opened keep frozen until Best Before End date.

Recyclable

Check local recycling

Widely recycled

Label Information

N/A

One white printed self-adhesive label on the long side of case.

Traceability

Each case to be mark with an L code e.g. 'L3008'
3 = 2013, 008 = 8th January
Best before end date = month of production + 12 months when stored at -18°C.

Nutrition

Source Used: Theoretical, based on Nutrical
 Typical results as sold

	Per 100g
Energy	1048kJ/ 251kcal
Fat	14.5g
Of which saturates	4.6g
Carbohydrate	12.2g
Of which sugars	1.3g
Protein	17.6g
Salt	1.61g

Micro Standards

Source Used: Internal Micro Lab
 UKAS Accredited

	Target	Reject	Comments
TVC	<1000	>10000	Daily
Enterobacteriaceae	<10	>100	Daily
E-coli	<10	>10	Daily
Staph Aureus	<20	>100	Weekly
Clostridium Perfringens	<100	>100	Monthly
Listeria SPP.	Absent	Present	Quarterly - plus Count Limit 100 cfu/g
Salmonella SPP.	Absent	Present	Quarterly

Organoleptic & Physical Standard

- Appearance** An even golden brown to dark brown colour over the whole of the outside of the sausage. The skin should be relatively smooth with minimal blistering <25% of the product. The filling should be contained within the casing and with minimum extrusion at the end.
 Target Weight: 49g ± 2g
 Diameter: 27mm ± 2mm
 Length: 90mm ± 5mm
- Aroma** A meaty pork with a hint of herb
- Texture** Firm bite to sausage with some casing resistance.
- Flavour** Cooked Pork with a balanced spice and mild herb flavour



As sold

See QAS for detailed quality standards

Process Step	Standard	Frequency	Checked By	Corrective Action
Raw materials / goods intake	Of acceptable quality – to match photo standard & spec	Each delivery	Intake controller / QA	Reject / authorise for concessionary use
Batching	To recipe / specification	Each batch	Production	Hold / Reject
Bowl chopping	To recipe / specification	Each batch	Production / QA	Hold / Re-chop / Reject
Fill into correct casing to correct weight & length	To specification	Continuous / ½ hourly	Production / QA	Alter weights / Hold / Re-work / Reject
Cooking	Minimum of 80°C (Equivalent to 72°C for 2 minutes)	Each batch	Production / QA	Cook until temp reached / Hold / Reject
Cooked appearance	To specification	Continuous	Production / QA	Adjust oven settings / Hold / Reject
Cooling / Freezing	-15°C or colder	Each batch	Production / QA	Hold / Check freezer settings
Coding / Labelling	1 label with BBE date on long side of outer case.	Each case	Production /QA	Re- label
Metal detection	3mm Fe 4mm Non-Fe 4mm SS	Each case – Metal detector checked start up, hourly & at end of run.	Production / QA	Re-metal detect since last good check / Hold

Please find enclosed detailed HACCP Plan

Allergen Checklist**FREE FROM****YES****NO****COMMENT / DETAIL**

Milk & Derivatives	X		
Egg & Derivatives	X		
Crustacean & Derivatives	X		
Molluscs & Derivatives	X		
Fish & Derivatives	X		
Celery & Celeriac	X		
Mustard	X		
Sesame seeds & Derivatives	X		
Nuts & Derivatives (All nuts including Pine nuts, Pine Kernels, Chestnuts & Oils)	X		
Peanuts & Derivatives	X		
Gluten		X	Wheat flour, wheat protein, rusk. Dextrose derived from wheat
Soya & Derivatives	X		
Lupin & Derivatives	X		
Colours (Natural & Artificial)	X		
Flavours (Natural & Artificial)	X		
Yeast & Derivatives	X		
BHA, BHT & Benzoates	X		
Sulphur dioxide / sulphites >10ppm	X		
Maize & Derivatives		X	Dextrose derived from maize may be used.
Sweeteners / Flavour enhancers	X		

Additional Information

Suitable for Vegetarians	No	Pork, Beef collagen casings
Suitable for Vegans	No	Pork, Beef collagen casings
Suitable for Coeliac	No	Contains Wheat flour in wheat flour and rusk.
HALAL	No	Not approved
Kosher	No	Not approved
Any ingredients treated with ionising radiation	No	
Any ingredients GM	No	
Contains Palm Oil	Yes	Palm Kernel - Glycerol in the Beef Collagen Casings
Organic	No	

Our factory is a nut and sesame free site. We handle several allergens on site and these are managed by risk assessment and appropriate factory controls. We carry out regular verification testing of cleaning and finished products. We assess the risk from raw materials through specifications, supplier approval risk assessments and audits of our suppliers based upon the level of risk.

Product Code	CS2010
Product	40g IQF cooked pork sausage
Description	Individually frozen 40g cooked pork sausage
Issue Date	31.07.2023
Issue Number	1
Reason for issue	Health mark, Raw ingredient details, Company details,

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Please sign and return this page to the Technical Systems Administrator within 14 days of receipt – failure to do so will be deemed as an acceptance by you the customer .

On behalf of Ferndale Foods
Name:
Position:
Date:

On behalf of
Name:
Position:
Signature:
Date: