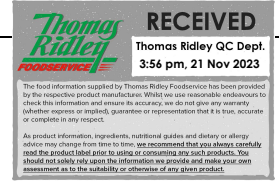


Cumberland Sausage			
Address	The British Premium Sausage Company Head Office/Manufacturing Site: Unit 2/3 Tuscany Court, Express Way, Normanton, WF62AE. GB2745 Manufacturing and Ready to Eat packing site: Unit 3&4 Conygarth Way, Leeming Bar Industrial Estate, Leeming Bar, Northallerton, DL79EE GB HN054.		
Contact Details	Sales Contact: Ian Cundell Tel: 01924 928362 Mobile: 07714107623 Email: ian@britishpremiumsausages.co.uk	Technical Contact: Carolyn Stirk Tel: 01924 928362 Email: carolyn@britishpremiumsausages.co.uk	
Out of hours contact	Ian Cundell 07714107623		
Sensory Attributes	<p>Appearance: Typical meat colour with flecks of herbs. Texture: Firm but meaty with an absence of bone, gristle and excessive fattiness. Flavour: Meaty, well balanced and free from off flavours and taints. Odour: Free of any off odours.</p> <p>Sourced from approved Slaughterhouses and Meat Cutting Premises which are EU approved and accredited. All other ingredients are sourced from BRC approved or internally approved suppliers.</p>		
Shelf life	12 months frozen		
Storage Temperature	Frozen: Shall not exceed -18°C		
Weight/volume of each unit	76g	Number of units per outer	5kg
Ingredients	<p>Pork (70%), Water, Rusk (Wheat Flour (contains Calcium Carbonate Iron, Niacin, Thiamine), Salt), Pea Starch, Seasoning (wheat Flour (contains Calcium Carbonate, Iron, Niacin, Thiamine), Salt, Herbs (sage, Parsley), Spices (nutmeg, Black Pepper, Cayenne), Sugar, Preservative E221 Sodium SULPHITE, Stabiliser E450 (i) Disodium Diphosphate, Stabiliser E450 (iii) Tetrasodium Diphosphate, Yeast Extract, Antioxidant E300 Ascorbic Acid, Spice Extracts (nutmeg, Cayenne). Filled into Plant Based Casings (SULPHITES). Made in the UK with EU or UK Pork For Allergens see ingredients in CAPITALS.</p>		
FOOD INTOLERANCE DATA	Contains Yes/No	SUITABLE FOR	Yes/No
Cereals containing gluten (wheat, rye, barley, oats, spelt, kumat) and products thereof	YES	Vegetarians	No
Crustaceans and products thereof	No	Vegans	No
Eggs and products thereof	No	Coeliac	No
Fish and products thereof	No	Lactose intolerance	Yes
Peanuts and products thereof	No	Organic	No
Soyabeans and products thereof	No	GM Products	No
Milk and products thereof	No		
Nuts: almonds, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia, queensland and products thereof	No	Allergens on site include soya, gluten, mustard, celery, milk and sulphites. Gluten, mustard, celery, milk and sulphites are not handled directly on site, they can be found in purchased seasonings and rusk. Site risk assessment completed and no risk of contamination to the final product.	
Celery and products thereof	No		
Lupin and products thereof	No		
Molluscs and products thereof	No		
Mustard and products thereof	No		
Sesame seeds and products thereof	No		
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg	YES		
Metal detection	All Packs are passed through an in line metal detection system set to the following sensitivities which is regularly checked: Ferrous metal: 3.50mm Non-ferrous metal: 4.00mm Stainless Steel: 6.00mm		



DOCUMENT CONTROL

Document Number	Issue	Date
PS527	1: New	17.11.23

Food Safety and Quality Management System - Product Specification

Labelling information	All product is labelled as follows:: <ul style="list-style-type: none"> • Product name • Ingredient list and allergens • Use by / Best Before Date • Batch ID • Storage conditions • Net Weight • Address 		
Usage instructions	<p>Storage Instructions chilled: Keep refrigerated. Once opened consume within 3 days. Suitable for home freezing. Freeze on day of purchase and consume within 1 month. Defrost thoroughly before use. Once defrosted, do not re-freeze.</p> <p>Storage Instructions frozen: Keep Frozen. Defrost thoroughly before use and use within 24 hours. Once defrosted, do not re-freeze.</p> <p>Product contains raw meat and must be cooked thoroughly prior to consumption.</p> <p>To grill: Place under a pre-heated medium to hot grill for 10-12 minutes. Turn occasionally until thoroughly cooked.</p> <p>To Fry: Add a little oil to the pan and fry over a moderate heat for 12-15 minutes. Turn occasionally until thoroughly cooked. Drain on absorbent paper.</p> <p>To Ovenbake: Pre heat oven to 350°F/180°C/Gas Mark 4. Brush Sausages lightly with oil. Cook in an ovenproof dish in the centre of the oven for 25-35 minutes.</p> <p>Ensure the products are piping hot throughout before serving. As all appliances vary, these are a guideline only.</p>		
Primary packaging	Clear polythene food grade film		
Secondary packaging	Cardboard Box, Label		
Microbiological Specifications	TEST	TARGET	LIMIT
	TVC	<5×10 ⁵	5×10 ⁶
	E. coli	<50	5×10 ²
	Staph. aureus	<20	1×10 ⁴
	Salmonella	Absent in 25g	Present in 25g
NUTRITIONAL INFORMATION		g/100g raw	Reference
Energy	1103.6 kj / 263.8 kcal	Calculation	
Total Fat	20.4g		
Of which Saturates	6.7g		
Carbohydrate	9.7g		
Of which Sugars	0.5g		
Fibre	0.9g		
Protein	10.5g		
Salt	1.0g		
FOR CUSTOMER: This specification shall be deemed accepted by the customer if no returns are received within 14 days of its receipt.		FOR BRITISH PREMIUM SAUSAGE:	
COMPANY NAME		YOUR NAME	Michaela Pemberton
YOUR NAME		SIGNATURE	<i>M. pemberton</i>
SIGNATURE		POSITION	Technical Admin
POSITION		DATE	17.11.23
DATE		This product will be produced in accordance with all current relevant legislation. The information provided is given in good faith and is based upon the product data supplied by our raw material suppliers. We have the policy of purchasing raw materials against a given specification from approved suppliers; however we reserve the right to change the source of ingredients to meet demands of quality, price and availability. This specification and information contained within it remains the property of The British Premium Sausage and must not be disclosed to any third party without the prior written consent of The British Premium Sausage Company.	

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PS527	1: New	17.11.23