



Product Specification Strictly Confidential

SPECIFICATION DOCUMENT			
PRODUCT NAME	Pork Frankfurter 160g		
PRODUCT DESCRIPTION	Continental cooked cured pork smoke flavoured sausage, spiced with a touch of garlic.		
PRODUCT CODE	624		
Issue Date	Revision No.	Supersedes	Issued By
31/05/2024	01	n/a	Steve Bale
Reason For Issue	Footlong Version		

SUPPLIER INFORMATION			
POINT OF MANUFACTURE Action Foods Ltd	POINT OF MANUFACTURE Charcuterie Continental Ltd		
ADDRESS 38 Richardson Crescent Cheshunt Hertfordshire EN7 6WZ	ADDRESS The Green Twechar Glasgow G65 9QA		
SUPPLIER CONTACT DETAILS			
TECHNICAL CONTACT	Steve Bale	Technical Manager	technical@actionfoods.co.uk
COMMERCIAL CONTACT	Rebecca Mehta	Commercial Director	Rebecca.mehta@actionfoods.co.uk
ORDER & DISTRIBUTION CONTACT	Katy Lucas	Office Administrator	orders@actionfoods.co.uk

MEAT ORIGIN (where applicable)	
Pork Trim	UK
Pork Fat	UK
Pork Rind	UK

INGREDIENT DECLARATION	<p>Pork (48%), Pork Fat, Water, Pork Rind, Dextrose, Salt, Stabilisers: Triphosphates; Spices, Smoke Flavouring, Antioxidant: Sodium Ascorbate; Dehydrated Minced Garlic, Preservative: Sodium Nitrite.</p> <p>Packed into Edible Bovine Collagen Casings.</p>
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NUTRITIONAL ANALYSIS		
Typical Values per 100g		
	Per 100g	Method
Moisture	54.1	BS 4401-1:1998; ISO 937:1978
Fat	22.4	BS4401-5:1996; ISO 1444:1996
Saturated Fat	8.0	BS684 Part 2 Section 2.34 & 2.35
Monounsaturated	9.4	BS684 Part 2 Section 2.34 & 2.35
Polyunsaturated	3.3	BS684 Part 2 Section 2.34 & 2.35
Nitrogen	2.10	BS 4401-2:1980; ISO 937:1978
Sodium	1.02	AOAC 937.09, section 35.1.18
Salt	2.59	Sodium * 2.54
Protein	13.1	BS 4401-2:1980; ISO 937:1978
Ash	3.5	BS 4401-1:1998; ISO 936:1998
Total Carbohydrate (by Difference)	6.9	Meat Product Regulations
Energy kj	1177	Kcal * 4.181
Energy kcal	282	Carbohydrate *4 + Protein * 4 + Fat *9
Sugar	0.9	Feedstuffs Sampling & Analysis Regulations
Dietary Fibre	0.1	AOAC 985.29
Meat Content	48.0	Meat Product Regulations

ALLERGEN & INTOLERANCE INFORMATION			
The product & ingredients used to manufacture the product are:	YES/ NO		Comments
Free from Milk or Milk Derivatives	YES		
Free from Lactose	YES		
Free from Egg and Egg Derivatives	YES		
Free from Animal Products		NO	Pork , Beef casing
Free from Beef & Beef Bi-products		NO	Beef Collagen Casing
Free from Offal		NO	Beef Collagen Casing
Free from MRM (Mechanically Recovered Meat)	YES		
Free from Pork & Pork Products		NO	Pork Trim, Pork Fat, Pork Rind
Free from Fish, Crustaceans, Molluscs and their Derivatives	YES		
Free from Azo Colours and Coal Tar Dyes	YES		
Free from Wheat & Wheat Derivatives	YES		
Free from Gluten	YES		
Free from Sulphites	YES		
Free from Nuts, Nut Oils & Nut Derivatives	YES		
Free from Sesame Seeds and Derivatives	YES		
Free from Soya and Soya Derivatives	YES		
Free from Maize and Maize Derivatives	YES		
Free from Hydrogenated Vegetable Protein or Derivatives	YES		
Free from 3-MCPD (3-Monochloropropane-1, 2-diol) <10ppb	YES		
Free from Yeast & Yeast Derivatives	YES		
Free from Celery and Celery Derivatives	YES		
Free from Lupin	YES		
Free from Mustard and Mustard Derivatives	YES		
Free from Honey	YES		
Free from Artificial Colours	YES		
Free from Artificial Flavours	YES		
Free from Additives		NO	E250, E301, E451
Free from Irradiated Foodstuffs	YES		
Free from Genetically Modified Organisms	YES		

SUITABILITY INFORMATION			
Suitable for Vegetarians		NO	Pork
Suitable for Ovo Lacto Vegetarians		NO	Pork
Suitable for Vegans		NO	Pork
Suitable for Coeliacs	YES		
Suitable for Lactose Intolerance	YES		
Suitable for Nut Allergy Sufferers	YES		

ALLERGEN ADVICE	
Product Contains	None

MICROBIOLOGICAL STANDARDS				
Organism	Method	Frequency	Target	Maximum
Aerobic Colony Count	BS EN ISO 4833: 2003	Each Batch	10 ⁴	>10 ⁶
Entero.	ISO 21528-2: 2004	Each Batch	<100	>500
E coli	BS ISO 16649-2: 2001	Each Batch	<10	>100
Staph aureus	BS ISO 6888-1: 1999	Each Batch	<20	>100
Salmonella	VIDAS and confirmation with biochemical profile and serology	Each Batch	ND in 25g	Detected in 25g
Listeria monocytogenes	VIDAS and confirmation with biochemical profile	Each Batch	ND in 25g	Detected in 25g

ORGANOLEPTIC & PHYSICAL PROPERTIES	
APPEARANCE	Pink coloured sausage with a distinctive smoky orange coloured outer skin, some lighter and darker shading evident.
AROMA	Pork with strong smoke.
FLAVOUR	Strong smoky pork flavour with hints of spice and garlic.
TEXTURE	Smooth comminuted product with good firm bite.
SIZE	21 mm diameter, 30cm length. Sausage weight 175g +/- 10g.

FINISHED PRODUCT PACKAGING INFORMATION	
PACK WEIGHT	1.6kg (10 x 160g)
PRIMARY PACKAGING DETAILS	Casing 28mm non smoker , Vacuum pouch
SECONDARY PACKAGING DETAILS	Cardboard box 6 packs per case
FULL PALLET DETAILS	tbc cases per layer X tbc layers
PRIMARY SHELF LIFE From day of manufacture	365 days stored below -18°C
SECONDARY SHELF LIFE From opening of pack	48 hours stored under chilled conditions (0-5°C) and within use by date.
MINIMUM SHELF LIFE INTO DEPOT	274 days stored below -18°C
DATE CODING & TRACEABILITY INFORMATION As displayed on the label	Best Before: DD/MM/YY Julian Day Code (e.g.):100 Product Code:624

PROCESS CONTROL		
Control	Frequency	Critical Limit
Batch Cook	Each batch	72°C for 3 mins minimum
Batch Cool	Each batch	<5°C within 5 hours
Metal Detection	Hourly	2.5mmFe, 4.0mmNFe, 6.0mm SS

DECLARATION	
<p><i>Please return a signed and dated copy of this page (Page 6).</i> Steve Bale, Technical Manager E-mail to technical@actionfoods.co.uk <i>If we do not receive this within 7 days of receipt we will assume that you agree to the above specification.</i></p>	
Signed for and on behalf of Charcuterie Continental Ltd.	Steve Bale
Name:	Steve Bale
Position:	Technical Manager
Date:	31/05/2024
Signed for and on behalf of the Customer	(Signature)
Name:	
Position:	
Company:	
Date:	