

DATE : 6/5/25 VERSION: 1	DATA SHEET Miami Lincolnshire Sausages Code: Bulk Lincs Miami3.1 (3171M)	
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Supplier	Miami Burger Ltd
Contact	Tom Halford 07541 856585
LEGAL NAME	Seasoned Meat-Free Sausages made with Textured Soya
NET WEIGHT	90 x 40g = 3.6 Kg
BEST BEFORE	18 months
BATCH NUMBER & LABELLING	White adhesive label applied to inner packs including: Product name, weight, code, ingredient declaration, allergen information, storage, production & bb dates (P Date: DD/MM/YYYY (XXXX) X- Julian Code BB Date: DD/MM/YYYY), address,
DESCRIPTION OF PRODUCT	Tasty, herb, pepper, and Pork flavoured Lincolnshire Style Sausages with a skin that snaps.
INGREDIENTS LIST: Ingredient Dec: Water, Textured SOYA Protein, Rapeseed oil, Seasoning (Salt, Maltodextrin, Spices (white pepper, nutmeg, coriander, mace, paprika, ginger, pimento), Onion Powder, Red Beetroot Powder, Yeast Extracts, Herb (thyme), Flavouring, Citric Acid, Spice Extracts, Garlic Oil), SOYA Protein, Methylcellulose, Potato Starch, Dextrose, Salt. Filled in to vegan casings (Sodium Alginate, Konjac Gum, Guar Gum). Allergens: SOYA Prepared to a vegan recipe. Manufactured on a site that handles Mustard, Sulphites & Celery	
TO STORE: 18 months in a food freezer 4 stars until best. Should be -18°C. Do not refreeze after defrosting.	
COOKING INSTRUCTIONS from frozen: Recommended Cooking Guidelines Appliances vary, the following are guidelines only Pan Fry: Heat 1tsp (5ml) oil in a frying pan on a medium-low heat. Cook for 12-14 minutes, turning regularly. Oven: Preheat oven to Gas Mark 6 / Fan 180°C. Place on a baking tray and cook in the middle of the oven for 14-16 minutes, turning halfway through cooking. Grill: Preheat the grill to a medium heat. Place on the wire rack of a grill pan. Cook for 10-12 minutes, turning occasionally. All appliances vary, these are guidelines only. Check product is piping hot before serving.	

ALLERGENS: (according regulation EC 1169/2011)

Mandatory allergens (Europe)	Presence in product	Handled On Site	Absence in product
Cereals with <u>gluten</u> (<i>wheat, oats, barley, rye, spelt, buckwheat, kamut</i>) >20ppm			X
Crustaceans and derivatives			X
Eggs and egg products			X
Fishes and derivatives			X
Peanut and derivatives			X
Soya bean and derivatives	X		
Milk and derivatives (including lactose)			X
Nuts and derivatives (<i>almond, hazelnut, walnut, pistachio, pecan, brazil nut, cashew nut, ...</i>)			X
Celery and derivatives		X	X
Mustard and derivatives		X	X
Sesame seeds and derivatives			X
Sulphites (if >10 ppm)		X	<10ppm
Molluscs and derivatives			X
Lupine and derivatives			X

NUTRITION: (nutritional values per 100g)

Raw:

Energy Values	221kcal / 917kJ
FAT (g)	14g
of which saturates (g)	1g
CARBOHYDRATE (g)	7.9g
of which sugars (g)	1.5g
FIBRE (g)	6.8g
PROTEIN (g)	12.4g
SALT (g)	1,6g

MICROBIOLOGY: (according to the european regulation 2073/2005 CE)

Micro Standards			
Test	Target Limits	Reject Limits	Frequency
TVC	<10000	>50000	Every 6 Months
Enterobacteriaceae			
Coliforms			
E.Coli	<10	>10	Every 6 Months
Staphs. aureus			
Yeast			
Moulds			
Listeria spp.			
Salmonella spp.	Not Detected	Detected in 25g	Every 6 Months
Campylobacter			
B. Cereus			
Cl. Perfringens			

INGREDIENTS :

Ingredients	Quantity
Water	45-55%
Textured SOYA protein	15-20%
Rapeseed Oil	10-15%
Seasoning (Salt, Maltodextrin, Spices (White Pepper, Nutmeg, Coriander, Mace, Paprika, Ginger, Pimento), Onion Powder, Red Beetroot Powder, Yeast Extract, Thyme, Natural Flavouring, Flavouring, Antioxidant: Citric Acid, Spice Extracts, Garlic Oil),	3-7%
SOYA protein Isolate	3-7%
Methylcellulose	2-6%
Potato Starch	1-5%
Dextrose	<1%
Cracked Black Pepper	<1%
White Pepper	<1%
Sodium Alginate Casing (Sodium Alginate, Konjac Gum, Guar Gum)	0%

Are the ingredients used in this product suitable for:		
Coeliacs	Yes	Not Certified
Kosher	No	
Muslims	Yes	Not certified
Vegan	Yes	Ingredients suitable for Vegans
Vegetarians	Yes	Ingredients suitable for Vegetarians
People with Nut/Seed Allergies	Yes	

GMO STATEMENT:

This product was made without the use of genetically engineered (GMO) ingredients according to the European regulation CE N° 1829/2003 & CE N° 1830/2003.

IONIZATION:

This product was made without ionized ingredients.

PALLET AND CASE INFORMATION:

PACK SIZE (mm)	470 x 244.5 (flat)
MASTER CASE SIZE (mm)	388 x 206 x 160
SELLING UNIT NET WEIGHT (kg)	3.6
SELLING UNIT GROSS WEIGHT (kg)	3.762
NUMBER of UNITS/MASTERCASE	1 x 90 sausages
OUTER CASE BARCODE	5013578160378
NUMBER OF MASTERCASE/LAYER	13
NUMBER OF LAYERS	9
NUMBER OF MASTERCASE/PALLET	117
NUMBER OF UNITS/LAYER	195
NUMBER OF UNITS/PALLET	1755
NET PALLET WEIGHT (kg)	421.2
GROSS PALLET WEIGHT (kg)	454.2
PALLET DIMENSIONS (in cm)	100 x 120 x 129

Written by	Edward Khade-Bridges	Date	6/5/25
Approved by	Tom Halford	Date	6/5/25

Version	Reason for update	Date	Amended By
1	New Spec	6/5/25	Ed Khade-Bridges