



## **Finished Product Specification**

Product Name: B		BRITISH PORK SAUSAGES				
i i i duudt Destiiblidii.		British Pork Sausages - sausages per tray)	– 2.27 Kg e (75 x 30 g			
Product Code: S		SCP04 (141)				
Visual:	A typical British sausage shape.					
Texture:	Cooked sausages to be of a meaty, succulent texture without being rubbery.					
Flavour:	Predominar	ntly nutmeg and pepper.				
Colour:	Pink/cream in colouration with red meat flecks showing.					
Odour:	A character	istic fresh meat and spice sme	Il with no off odours.			
Ingredient Declaration:	Pork (80%), Water, Rusk (Contains Wheat flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Raising agent: Ammonium Bicarbonate)), Salt, Ground Spices, Onion Granules, Acidity Regulator (Calcium Lactate), Stabiliser (Sodium diphosphate), Preservative (Sodium <b>metabisulphite</b> ), Antioxidant (Ascorbic acid), Spice Extracts. Filled into a Calcium Alginate Casing.  Allergen Advice: For allergens, including cereals containing gluten, see ingredients in <b>bold</b> .					
Meat Origin:	England					
Microbiological Standards (end of life)						
		Target	Reject			
TVC		<5.0 x 10 <sup>6</sup>	>1.0 x 10 <sup>7</sup>			
Yeast		<1.0 x 10 <sup>4</sup>	>1.0 x 10 <sup>6</sup>			
Mould		<1.0 x 10 <sup>4</sup>	>1.0 x 10 <sup>6</sup>			
E. Coli		<5.0 x 10 <sup>3</sup>	>1.0 x 10 <sup>4</sup>			
Salmonella sp	p	Not Detected	Detected			



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Nutritional Information (Theoretical)						
Per 100g ± 10%						
Energy	Kcal/kJ	254/1064				
Protein	g	17.0				
Fat	g	17.4				
Of which Saturates	g	5.8				
Carbohydrate	g	5.0				
Of which Sugars	g	0.0				
Salt	g	1.4				
Sodium	mg	554				

Product Suitability					
Kosher?	Х	GM Free?*	✓	Halal?	Х
Coeliacs?	X	Organic Declaration?	X		

<sup>\*</sup>Wicks Manor Pork do not undertake independent testing to assure GM status, information is provided by relevant suppliers in accordance with Article 2 European Directive 2001/18/EC.

Food Allergen Information				
Allergen	Present in Product	Used on Same Line	Used on Site	Contamination Control Measures
Gluten	YES	YES	YES	
Egg	NO	NO	YES	Eggs used in different department.
Milk	NO	NO	YES	Product containing Milk produced at end of day followed by a full clean down that is verified by swabbing.
Sulphites	YES	YES	YES	
Soya	NO	YES	YES	Product containing Soya produced at end of day followed by a full clean down that is verified by swabbing.
Fish	NO	NO	NO	-
Molluscs	NO	NO	NO	
Crustaceans	NO	NO	NO	
Lupin	NO	NO	NO	
Mustard	NO	NO	YES	Product containing Mustard produced at end of day followed by a full clean down that is verified by swabbing.
Celery	NO	NO	NO	
Sesame	NO	NO	NO	
Nuts	NO	NO	NO	Nut free site
Peanuts	NO	NO	NO	Nut free site

NB: Wicks Manor have requested this information from BRC certified suppliers, and have not independently tested incoming materials.



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Shelf Life and Storage Conditions							
Use By		365 Days		Use By (open +):		Once defrosted use within 24 hours	
Min. life to d	lepot:		311 Days		Storage: - 18		3°C
Packaging							
Unit Packaging :	Lined cardboard boxes			ndividual Pack Veight (Net)		2.27 Kg e	
Outer Packaging	Cardboard Case			С	ase Weight (Net)		2.27 Kg e
Individual Pack Bar Code		1		С	Case Bar Code		5060048301410
Cases per pallet: 200							
	Approval						
Please sign and return a copy of this specification							
					Manor Pork		
Approval							
Spec Date & Issue No:		21/08/23 Issue number: 3					
Date Issued: 21/08/23		21/08/23	/23				
Name: David Coul		David Couldre	ЭУ				
Signed:							
Position:		Technical Dire	ecto	r			

Summary of Changes					
Date	Page No and Change				
20/11/14	Ingredient declaration updated in line with the Food Information     Regulations 2014				
2. Nutritional information updated					
16/10/20	Licence code changed to GB 5499 in line with Brexit changes.				
21/08/23	Ingredients list updated (Salt reduced and casing type changed).				
	For Customer				
Date:					
Company:					
Approved By:					
Signed:					
Position:					

Warranty: Wicks Manor undertake to ensure compliance with The Food Safety Act and other relevant legislative requirements including subsequent amendments.

Wicks Manor, Wicks Manor Farm, Tolleshunt Major, Maldon, Essex. CM9 8JU. Tel: 01621 860629, Out of hours Emergency: 07710183633 License No: GB 5499