



# C & K MEATS LTD

## Raw Material Specification

### Product Description

Product Title: Pork sausages 8's 80%  
Visual Lean Target: 80% Per Pack  
Species: PORK  
Welfare Standard: B.Q.A.P , Red Tractor  
Storage: Fresh 0°C + 4°C / Frozen -18°C  
Supplier: C & K MEATS LTD  
Health Mark: EC 5519 UK

### Ingredients

Raw Product: Pork  
Dry Products: Salt, **Wheat** flour(contains calcium carbonate, iron , niacin ,thiamine , Nicotinamide) , Sodium diphosphate (E451) , Yeast extract ,Preservative E223, (**Sulphur Dioxide**) Flavouring Spice Extracts, Herb Extracts Antioxidants (E300)  
Skins: Natural hog casings

### Processing Details

- Raw Pork
- Mince
- Rusk + seasonings
- Mince
- Ice flakes
- Mince
- Sausage filler
- Casings
- Produce sausages
- Packed and sealed
- Labeled
- Check weighed
- Metal detection
- Boxed
- Labeled
- Dispatch

### Acceptable Standards For Raw Material (Traditional Pork Sausage )



**Prepared from 80/20 pork trim.**  
**Pork is de-rinded and trimmed to specification**

Food contact packaging is clear  
Good vacuumed has maintained usable shelf life quality  
Fat is less than 20%  
Free from chemical, physical and microbial contamination

### Acceptable Standards For Finished Product (Traditional Pork Sausages)



#### Traditional Pork Sausage

Food contact packaging is: Free from chemical, physical and microbial contamination  
Food contact packaging is: Box liner + Poly tissue  
Labeling compliance: Product description (ingredients Statement declaring allergens)  
Temperature compliance: 0°C to 4°C  
Finished Specification compliant: Quality Assurance Specification  
Boxed sealed + labeling compliant: Quality Assurance Specification, labeling  
Dispatched delivery compliant: Temperature , Condition , Documentation



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### Unacceptable Standards

Food contact packaging coloured  
Use of shop style labels on individual sleeves  
Fat greater than 20%  
Presence of bone chips, hard gristle or bruising  
Contamination of taints and odours, physical, chemical or microbiological  
Out of Specification

### Packaging Format & Shelf Life

Food contact packaging: Euro Box + Box Liner + Poly tissue  
Outer packaging: Boxed + label  
Pack Weight: 80 sausages in a box  
Full pallet quantity: 40 Boxes  
Shelf life: 260 days Frozen

### Allergen Information

Rusk (Gluten)  
Sulphur Dioxide (E221)

### Labelling Details

All products will be labelled with the following as a minimum:

Product Title  
Ingredients statement (Allergen)  
Storage temperature  
Welfare Standard  
Processor Name (Cutting Plant 5519)  
Use By Date  
Pack Weight Kg  
Pallet Net weight Kg

### Process Controls Foreign Body Detection Equipment

As a minimum every product will be metal detected by an inline metal detector conforming to BRC requirements. All raw products (i.e. carcasses, dolavs) are visual inspection only, not metal detected.

Foreign body detection equipment used: Inline metal detection

Level of detection: 5mm Ferrous  
7mm Non Ferrous  
8mm Stainless Steel

Other: N/A

### Process Controls: Microbiological Standards

	Target	Reject
TVC	<10*5	>5x10*5
Coliforms	<5x10*2	>5x10*3
E Coli	<20	>100
S. Aureus	<5x10*2	>5x10*3
E.Coli 0157	N/A	N/A
Salmonella	Neg in 25g	Pos in 25g
Frequency of sampling:	Weekly	



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### Nutritional Information per 100 Grams finished product

Cal	132cal/ 558Kj
Total Fat	1.4g
Carbs	24.70g
Fibre	1.1g
Protein	4.5g
Sodium	24.15g

### Warranty Statement

Raw materials and products supplied are compliant with Red Tractor requirements. Traces to farm can be conducted to validate this upon request. Material is fit for human consumption and compliant with all current relevant UK and EC legislation including but not limited to:

- EU Hygiene Regulation 852/2004, 853/2001, 854/2004
- The Food Safety Act 1990 and all relevant amendments made thereafter
- The Materials and Articles in Contact with Food Regulations 1987 and all relevant amendments made thereafter

We undertake to carry out in relation to the food product or packaging intended for food use supplied by us such checks as a diligent supplier would reasonably carry out in order to ensure compliance with Acts and regulations mentioned and we agree to supply you, on demand, with the results of such checks in so far as they are relevant to indicating the lawful nature of the foods supplied by us to you.

### Specification Approval

Signed on behalf of supplier:

Name: Nigel Devereux

Position: Technical Manager

Date: 11/10/2017

Signature: 

Signed on behalf of customer:

Name:

Position:

Date:

Signature: