




United Kingdom WG 025  
01942 322398

Product Specification			
General Information			
Product Name	Classic Black Pudding Stick		
Product Description	Black Pudding is a cooked product containing a mixture of blood, pork fat, pork rinds, cereal, spices & herbs.		
Product Codes	BLACSCCLASS		
Product Size	1.36kg		
Shelf Life	6 months (6 days once open)		
Distribution/Storage Conditions	Chilled – 0-5°c		
Nutrition and Allergen Information			
Ingredients	Water, <b>Wheat Flour</b> (With Added Calcium, Iron, Niacin and Thiamin), <b>Pearl Barley</b> , <b>Oatmeal</b> , Potato Starch, Dried Pork Blood, Pork Rind, <b>Wheat Starch</b> , Onion Powder, Pork Fat, <b>Wheat Fibre</b> , Salt, Mixed Spices, Mixed Herbs, Raising Agent (Ammonium Hydrogen Carbonate)		
Nutrition Declaration (Typical values per 100g)	Energy	513KJ/122KCal	
	Fat	0.7g	
	Of which saturates	0.2g	
	Carbohydrates	24.0g	
	Of which sugars	0.1g	
	Protein	7.0g	
	Salt	1.43g	
Allergen Declaration	Product Free From	Yes	No
	Celery	✓	
	Cereals containing gluten		✓
	Crustaceans	✓	
	Eggs	✓	
	Fish	✓	
	Lupin	✓	
	Milk (including lactose)	✓	
	Molluscs	✓	
	Mustard	✓	
	Peanuts	✓	
	Sesame	✓	
	Soybeans	✓	
	Sulphur dioxide/Sulphites	✓	
Tree nuts	✓		
Dietary Claims	Product Suitable For	Yes	No
	Vegetarians		✓
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	Vegans		✓
	Celiacs		✓
	Halal		✓
	Kosher		✓
<b>Sensory Information</b>			
Appearance			
Colour	Red/brown with a matrix of white fat pieces and a close texture of translucent cereals.		
Aroma	Savoury & herby with dominant white pepper notes.		
Taste	Savoury with dominant herbs and white pepper, rich and moreish.		
Texture	Firm black skin with a slight sheen. Smooth & creamy with slight resistance afforded by the pork fat and slightly soft pieces of pearl barley which melt in the mouth. Firmness reduces slightly during reheat by the consumer.		
<b>Usage Instructions</b>			
Usage Instructions	This Black Pudding stick should be sliced and the plastic casing removed before cooking. The slices can be cooked by grilling or frying for 6-8 minutes turning occasionally.		
<b>Microbiological Parameters</b>			
<b>Micro</b>	<b>Target</b>	<b>Acceptable</b>	<b>Unacceptable</b>
TVC	<1 x 10 <sup>4</sup>	1 x 10 <sup>4</sup> - <1 x 10 <sup>5</sup>	>1 x 10 <sup>5</sup>
Enterobacteriaceae	<1 x 10 <sup>2</sup>	<1 x 10 <sup>2</sup> - <1 x 10 <sup>4</sup>	>1 x 10 <sup>4</sup>
E Coli isolation	<20	<20 - <1 x 10 <sup>2</sup>	>1 x 10 <sup>2</sup>
Clostridium Perfringens	<10	<10 - <1 x 10 <sup>4</sup>	>1 x 10 <sup>4</sup>
Staphylococcus Aureus	<20	<20 - <1 x 10 <sup>4</sup>	>1 x 10 <sup>4</sup>
L. Monocytogenes isolation	Absent in 25g	Absent in 25g	Present in 25g
Salmonella sp isolated	Absent in 25g	Absent in 25g	Present in 25g
<b>Primary Packaging Information</b>			
Inner Barcode	Available upon request		
Pack Weight	1.36kg		

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Packaging Material		Polyamide artificial shirred thermos-shrinkable barrier casing with metal clips at each end	
<b>Specification Approval</b>			
Customer Company		Supplier Company	Kings Fine Cooked Meats
Customer Signature		Supplier Signature	<i>GB</i>
Print Name		Print Name	Georgia Brennan
Job Title		Job Title	Technical Assistant
Date		Date	31.05.2023