

## FINISHED PRODUCT SPECIFICATION

DATE		03/04/2019	ISSUE	1
PRODUCT	Gluten Free Pork and Pudding Sausages (Thick)			
UNIT SIZE	Minimum – 1.8kg	UNITS PER OUTER		1
SUPPLIER	Buttercross Farm Foods			
SUPPLIER ADDRESS	Shiffords Grange Farm, Red Bull, Market Drayton, TF9 2QS			
MANUFACTURING NAME / ADDRESS – IF DIFFERENT	N/A			
SITE APPROVAL	SALSA	CERTIFICATION BODY	SALSA	
AUDIT GRADE	Approved			
CONTACT: TECHNICAL	Martyn Rowley	EMAIL	martyn@buttercross.com	
CONTACT: SALES	Sam Rowley	EMAIL	sam@buttercross.com	
PHONE	01630 656670	WEBSITE	www.buttercross.com	
<b>LABEL DECLARATIONS</b>				
PRODUCT NAME	Gluten Free Pork and Pudding Sausages (Thick)			
PRODUCT DESCRIPTION	Pork and Black Pudding sausage are rich hearty and robust in flavour.			
INGREDIENTS DECLARATION	Pork, Black Pudding 10% (Contains: Pork Fat, Textured Vegetable Protein ( <b>Soya</b> ), Dried Blood Powder, Cooked Cornflour, De-fatted <b>Soya</b> Grits, Potato Fibre, salt, Modified Starch (Tapioca), Ham ((Cured pork, Salt, Sugar, Preservative E250 Sodium Nitrite)), Gluten Free Oatmeal, Dried Leeks, herbs and spices.) Gluten Free Rusk, Salt, Rice Flour, Dextrose, Stabilisers (Diphosphate E450), Preservative E221 ( <b>Sulphite</b> ), Yeast Extract, Flavourings, Spices, Antioxidant (Ascorbic Acid), Spice Extracts, Herb Extracts, Colour (Carmine), Starch (Tapioca), Potato Fibre, Citrus Fibre, Sausage casing.			
ALLERGEN NOTICE (State the allergen label declaration)	Sulphite, Soya.			
OTHER WARNINGS (may contain bones etc.)				
USAGE INSTRUCTIONS TO BE DISPLAYED ON THE LABEL (microwave, oven cook, shallow fry, defrosting etc.)	Grill, fry or oven bake until piping hot the centre.			
STORAGE (State storage conditions on label)	Keep Chilled at >7 Deg C Use within 3 days of opening, do not exceed use by date			
Format of Expiry Code & Lot Code. Include explanation of lot coding format.	Use by date on label supplied is used as first step for traceability purposes. It's a 6 digit no eg 030419			

### MICROBIOLOGICAL STANDARDS

Please complete for tests relevant to the material being supplied	TARGET	REPORT	REJECT
Total Viable Count	<10E5		>10E9
Coliforms			
<i>Escherichia coli</i>			
<i>Staph aureus</i>			
<i>Bacillus cereus</i>			
<i>Enterobacteriaceae</i>	<10		>10E5
Yeasts and Moulds			
<i>Clostridium perfringens</i>			
<i>Salmonella spp.</i>	Not detected in 25g		Detected in 25g
<i>Listeria spp.</i>			
<i>L. monocytogenes</i>			
<i>Pseudomonas spp.</i>			
<i>Campylobacter</i>			
Other (please add)			
Note: for Ready to eat foods, values must not exceed the PHLS's 'Guidelines for the microbiological quality of some ready-to-eat foods'			

<b>NUTRITIONAL INFORMATION (Typical values as supplied per 100 g)</b>			
Parameter	Per 100g	* Per Portion _____ wt(g)	State by Calculation and source or provide analytical method
Energy – Kcals	210		
Energy – Kjoules	857		
Protein (g)	15		
Carbohydrate total (g)	3.5		
- polyols			
- starch			
- sugar	0.7		
Fat total (g)	14.7		
- saturates	5.5		
- mono unsaturated			
- poly unsaturated			
- trans monounsaturated			
- trans polyunsaturated			
Cholesterol (mg)			
Dietary fibre (g)	0.7		
Sodium (mg)	1.1		

<b>COMPOSITIONAL STANDARDS (with tolerances)</b>			
MATERIALS (Ingredients Formulation)	% IN RECIPE	% IN PRODUCT	COMPOSITE INGREDIENT DECLARATION
Pork	75%		
Seasoning	2.5%		
Gluten Free Rusk	4%		
Black Pudding	10.5%		
Water	4%		

<b>FOOD SAFETY INFORMATION</b>				
MATERIAL	SHELF LIFE	STATE e.g. Solid, Liquid, Dried etc.	HEAT TREATMENT (if any)	OTHER SAFETY: e.g. pH, Salt, Preservative etc
Sausages	10 days	Chilled	None	None

<b>ALLERGY INFORMATION</b>					
Allergen is present in product;	Yes	No	On Same Line *	In same factory *	* Briefly describe cross contamination controls
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof.	No				
Crustaceans and products thereof.	No				
Eggs and products thereof.	No				
Fish and products thereof.	No				
Peanuts and products thereof.	No				
Soybeans and products thereof.	Yes				
Milk and products thereof (including lactose).	No				
Nuts i.e. Almond ( <i>Amygdalus communis</i> L.), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ) and	No				

products thereof.					
Celery and products thereof	No				
Mustard and products thereof	No				
Sesame seeds and products thereof	No				
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/litre expressed as SO2."	Yes				
Lupin and products thereof	No				
Molluscs and products thereof	No				
<b>OTHER DIETRY INFORMATION</b>					
Preservative	Yes				Sodium Sulphite: E221
	Yes				Sodium Nitrite : E250
Natural Colours					
Artificial Colours	No				
Natural Flavours	No				
Nature Identical Flavours	No				
Artificial Flavours	No				
Additives	No				
Imported Beef	No				
UK Beef /derivatives	No				
Mechanically Recovered Meat	No				
Pork / Pork Derivatives	Yes				Pork is the main ingredient
Lamb / Lamb Derivatives	No				
Poultry / Poultry Derivatives	No				
Mono Sodium Glutamate	No				
Artificial Sweeteners	No				
Yeast / Yeast Derivatives	No				
Fruit / fruit derivatives	No				
Genetically Modified Organisms	No				
Irradiated Products	No				

#### SUITABILITY FOR SPECIAL DIETRY REQUIREMENTS

Suitable for	Yes	No	Comments
Vegetarians		X	
Vegans		X	
Halal		X	
Kosher		X	
Celiac	X		
Low Sodium Diet	X		
Low Potassium Diet	X		

#### PACKAGING INFORMATION

PACKAGING FORMAT	TYPE	COLOUR	WEIGHT	% RECYCLED
FOOD CONTACT MATERIAL	Eps tray	Black	20g	none
SECONDARY				
TIERTIARY				

#### PRODUCT SHELF LIFE

MAX FROM DATE OF PRODUCTION	10 days
MIN INTO CUSTOMER	6 days
SPECIFIC HANDLING INSTRUCTIONS	Keep Chilled at >7deg Centigrade

**GENERAL CONDITIONS OF SUPPLY**

All goods will be produced to current UK and EU legislation relating to product safety and legality. Products will comply with the specified details above and the manufacturer should be aware that product sampling may be undertaken to verify specification requirements are

<b>APPROVED BY</b>			
<b>BUTTERCROSS FARM FOODS LTD</b>	<b>Martyn Rowley</b>	<b>DATE</b>	<b>19.05.19</b>
<b>POSITION</b>	<b>MD</b>		