

FINISHED PRODUCT SPECIFICATION

| | | | | |
|---|--|--------------------|------------------------|---|
| | DATE | 03/04/2019 | ISSUE | 1 |
| PRODUCT | Gluten Free Traditional Sausage (Thick and / or Jumbo) | | | |
| 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 | |
| LABEL DECLARATIONS | | | | |
| PRODUCT NAME | Gluten Free Traditional Sausages (Thick and Jumbo) | | | |
| PRODUCT DESCRIPTION | A traditional pork sausage with a slight peppery flavour with a hint of rosemary and sage that has a coarse texture. | | | |
| INGREDIENTS DECLARATION | Pork, Gluten Free Rusk, Water Salt, Rice Flour, Dextrose, Stabilisers (Diphosphate E450), Preservative E221 (Sulphite), 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 | | | |
| 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' | | | |

| NUTRITIONAL INFORMATION (Typical values as supplied per 100 g) | | | |
|---|----------|------------------------|--|
| 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 | | |
| | | | |

| COMPOSITIONAL STANDARDS (with tolerances) | | | |
|--|-------------|--------------|-------------------------------------|
| MATERIALS (Ingredients Formulation) | % IN RECIPE | % IN PRODUCT | COMPOSITE INGREDIENT DECLARATION |
| Pork | 85.5% | | |
| Seasoning | 6.5% | | |
| Gluten Free Rusk | 4% | | |
| Water | 4% | | |

| FOOD SAFETY INFORMATION | | | | |
|--------------------------------|------------|--|-------------------------------|--|
| 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 |
| | | | | |

| ALLERGY INFORMATION | | | | | |
|---|-----|----|-------------------|----------------------|--|
| 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. | No | | | | |
| 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 products thereof. | No | | | | |
| 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 | | | | |
| OTHER DIETRY INFORMATION | | | | | |
| Preservative | Yes | | | | Sodium Sulphite: E221 |
| Natural Colours | Yes | | | | |
| 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

| | | | |
|---------------------------------------|----------------------|-------------|-----------------|
| APPROVED BY | | | |
| BUTTERCROSS FARM FOODS LTD | Martyn Rowley | DATE | 19.02.19 |
| POSITION | MD | | |