



Doc Ref : SP 18

Version :5

Doc Title: Beef Sausages

Issued: 04/11/22

Prepared By:
Dobbin Cahoon

Approved By:
Brendan Etherson

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Product Specification

Product	Beef Sausages Thick, Medium and Thin
Description	Thick beef sausages 8 to the pound. Medium beef sausages 10 to the pound. Thin beef sausages 16 to the pound.

Weight Range	Ordered in 2.5kg bags
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Raw Material Grade / Special Requirements

All cattle to be slaughtered and processed on EC approved premises.
All beef cuts from quality steer or heifer carcasses.
Carcasses to be in the range of 200-350kg. Minimum classification equivalent to O. Maximum classification equivalent to 4L.

All beef to be cut and processed no more than 5 days from day of kill.

All cattle must have met EU TSE (Transmissible Spongiform Encephalopathy) Testing Requirements and must be subjected to a minimum maturation period of 21 days.

Product traceable to source.

Animals must be tested for residues in accordance with EC 96/23 or equivalent.

Ingredients to be free from genetically modified DNA or GMO specific protein.

Delivery	Minimum shelf life on delivery 6 days Chilled 0 - 5°C Temperatures maintained at all stages of delivery. Clean vehicles to be used with temperature recording equipment.
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Manufacturing Details

Prepared from any combination of cuts which will produce a satisfactory end product including beef trimmings but excluding head meat or offal. All bones, cartilage, large blood vessels, gristle, glands and meat with dark discolouration to be removed. Sausage meat blended and filled into appropriately sized collagen casings, linked and individually cut.

Minimum meat content 62%, the amount of beef must be at least equal to the minimum required meat content.

Meat means skeletal muscle with naturally included or attached fat and connective tissues. The maximum amount of fat and connective tissues that can be included with the muscles as "meat" are as follows:

Fat 25%

Connective tissue: 25%

Product must not contain those parts prohibited under the Meat Products Regulations 2003, or mechanically recovered meat (MRM).

For net weight verification, packaging materials shall be included when determining weight.

Packaging Details

Packaging to be clean and free from microbiological, chemical or physical contamination

Packed in food grade polythene bags and placed in a clean, protective cardboard outer. Packaging must comply with Materials and Articles in contact with Food Regulations 2005 and Plastic Materials and Articles in contact with Food Regulations 1998 (as amended).

Ingredients List/Composition

Beef (65%), Water, Rusk: **Wheat** Flour, Water, Salt, raising agent (E503(ii)), Beef seasoning: salt, **Wheat** Flour, Flavour Enhancer (E621), Stabiliser (E451), Preservative (E223) (Contains **Sulphites**), Antioxidant (E301,E331), Spice Extracts, Spice, Colour(E120,E162)

Allergens

For allergens, see ingredients highlighted in **bold**,



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Labelling

All product must comply with the EU Beef Labelling Scheme

Labels must show the following compulsory information:

- Reference number or code
- “Slaughtered in (name of member state or third country)
- Licence number of slaughter house
- Cut in (name of member state or third country)
- Licence number(s) of cutting plant(s)
- Name of the member state or third country in which the animal of group of animals were born
- Name of the member state or third country in which the animal or group of animals were raised
- Storage: The storage temperature of 0 - 5°C must be clearly displayed on the label.

All product shipped under the terms of this contract must be accompanied by the following information:

Product Description

Manufacturers Address

Indication of durability (use by date)

Nutritional Information

Typical values	Per 100g/ml (kg/ kcal)
Energy	291 kcal/1217kj
Fat Of which saturates	19.5g 5.36g
Carbohydrates Of which sugar	9.4g 1.5g
Protein	10.3g
Salt	2.3g



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Country of Origin

UK/Ireland/EU

Quality Assurance

General notes on Butchery Standards:

All product offered as meeting the specification requirements must be in excellent Condition. Meat used in the preparation shall be free from bones, cartilage, skin, heavy exposed tendons, heavy connective tissue and glands.

Sufficient chopping to ensure size reduction of large cereal particles.

QA Checks:

Premises will operate using Good Manufacturing Practices, follow the Organisation's Code of Practice, and have a documented Quality System, including a HACCP system, in place.

Microbiological Standards should be assessed regular intervals. Standards for this product will be as follows:

TVC < 10^5 cfu/g

Coliforms < 10^2 cfu/g

S. aureus < 10^2 cfu/g

Yeasts & Moulds < 10^4 cfu/g

Chemical Standards should be assessed regular intervals. Standards for this product will be as follows:

Min meat content 50%

SO₂ < 450ppm

CUSTOMER _____

ETHERSON MEATS

SIGNED _____

SIGNED _____

DATE _____

DATE _____