



Doc Ref : SP 48

Version : 6

Doc Title: Pork Sausagemeat

Issued: 04/11/22

Prepared By:  
Dobbin Cahoon

Approved By:  
Brendan Etherston

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## Product Purchase Specification

<b>Product</b>	<b>Pork Sausagemeat</b>
<b>Description</b>	Pork sausagemeat
<b>Weight Range</b>	1kg packs.

### Raw Material Grade / Special Requirements

All pigs to be slaughtered and processed on EC approved premises.

All pork cuts from good quality carcass. Carcasses, from which pork for this product is to be sourced, must be free from disease, off odours and putrefaction of any kind. Hair, bruising, and offal will not be tolerated. There shall not be any objectionable scores on the outside of the carcass and, unless otherwise specified, the carcass shall be rind-on. Carcasses with a “stuck” shoulder are not acceptable.

All pork to be cut from carcasses with a maximum weight of 70kg and a max P2 probe of 15mm.

All pork to be processed no more than 4 days from day of kill.

Animals must be tested for residues in accordance with EC96/23 or equivalent. Pale, soft and exudative pork must not be used.

All non-meat ingredients to be of appropriate food grade.

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

<b>Delivery</b>	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

Final product to be free from gristle and membrane.

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

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

Fat: 30%

Connective tissue: 25%

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

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



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### Packaging Details

Packaging to be clean and free from microbiological, chemical or physical contamination. Packed in polythene food grade bags and placed in a clean, protective cardboard outer, separate from cooked or cured product.

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).

### Labelling

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 or group of animals were born
- Name of the member state or third country in which the animal or group of animals were raised.
- Any allergenic substance must be clearly displayed on the product label.
- 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)

### Ingredients

Pork (62%), Rusks;( **wheat** flour, salt, Raising agent ( E503)), sausage seasoning; Fortified Wheatflour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Soya Flour(**Soya Beans**), Stabiliser E451, Potato Starch, Isolated Soya Protein (**Soya Beans**), Flavour Enhancer E621, Dextrose, Spice, Preservative E223 (**Sulphur Dioxide (SO<sub>2</sub>)**), HVP (**Soya Beans**), Spice Extracts, Antioxidant E301, Sodium Citrate E311, Herb Extract, Colour E120

### Allergens:

For allergens see ingredients listed in **bold**



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### 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.

### Nutritional Information

Typical values	Per 100g/ml ( kg/ kcal )
Energy	263 kcal/1100kj
Fat Of which saturates	19.5g 7.15g
Carbohydrates Of which sugar	9.6g 2.8g
Protein	11.9g
Salt	2.15g

### Country of Origin

UK/Ireland/EU



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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 must also be assessed at regular intervals. Standards for this product will be as follows:

Min Meat Content 65%

SO<sub>2</sub> < 450ppm

CUSTOMER \_\_\_\_\_

ETHERSON MEATS

SIGNED \_\_\_\_\_

SIGNED \_\_\_\_\_

DATE \_\_\_\_\_

DATE \_\_\_\_\_