

ELLIOTTS TRADITION LTD SPECIFICATIONS
SCHOOL PORK 4's, 6's, 8'S and 12's

Product description

Fresh chilled sausage made from minced pork with added spices encased in a synthetic casing.

Meat composition:	Produced at
Pork trim obtained from hind and fore quarters	Elliotts Tradition
Minimum 65% pork	Unit 2 Carn Drive Carn Industrial Estate Portadown ZU 029 EU

Sales contact: Mr Jeffery Elliott

Ingredient declaration

Pork 65%, Water, Rusk (**wheat**flour, raising agent (ammonium bicarbonate), calcium carbonate, iron, niacin, thiamine)), Potato starch, Salt, **Soy**abean flour (**Soy**), Stabiliser (E451), Sugar, Isolated **Soya** protein (**Soy**beans) Flavour enhancer (E621), Spice (**Mustard**, ground white pepper, **mustard** powder), Preservative (E223 (**Sulphites**)) Antioxidant (E301, E331), Hydrolysed vegetable protein (**soy**beans), Dextrose, Spice extracts, (coriander extract, cayenne extract, pepper extract, clove extract, mace extract, nutmeg extract), Herb (sage extract).

Food allergens are highlighted in the ingredients list.

Nutritional information (per 100g)

Energy	1248kj/301kcal
Fat	24.07
Saturates	8.77
Carbohydrates	9.55
Sugars	0.75
Protein	11.27
Salt	1.45

Cooking Method

No need to thaw:
Ensure product is thoroughly cooked.

To grill:
Grill under medium heat for 5-7 minutes, turning occasionally. No fat needed.

To shallow fry:
Melt a little fat in a pan. Fry gently for about 5-7 minutes, turning occasionally.

To deep fry:
Cook from frozen. Cook for 5-7 minutes at approx. 180oc.

Do not refreeze

Box label information:

Product, Batch No, Use by Date	Tray label information Not applicable	Origin of Meat NI/ROI
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Quantity	Internal Package	Exterior package
80 per box	1 x Blue polythene liner	4.54kg (10lb)
Microbiological Specification		
	Target	Max Acceptable
S aureus	<2.0 x 10 ¹	<1.0 x 10 ²
E.Coli	<1.0 x 10 ¹	<1.0 x 10 ³
Salmonella	Absent in 10g	Absent in 10g
Process steps		
<ol style="list-style-type: none"> 1. Mince pork 2. Mix pork with ingredients, water and ice in the bowl chopper 3. Fill through the sausage machine 4. Pack into liners and boxes 5. Metal detect 6. Label all product <p>Finished product is an emulsified mixture of minced pork, rusk, seasonings and water linked into a sausage</p>		
Control points		
<ol style="list-style-type: none"> 1. Water/Ice 2. Crates raw material is filled into 3. Raw material intake 4. Chill storage 5. Formulation of product at the bowl chopper 6. Temperature control during manufacture 7. Metal detection CCP 		
Despatch		
<ol style="list-style-type: none"> 1. Delivered in clean vehicles, free from infestation and any possible sources of cross contamination. 		
Product shelf life		
<p>Fresh: 10 days from production date at <5oc. Frozen: 12 months from freeze date <-18 oc</p>		
Physical characteritics.		
<p>Apperance: Natural red with white with no physical contamination. Odour: Free from rancid, chemical and other objectionable odours.</p>		
<p>Elliotts Tradition reserve the right to alter specification, such changes will be notified to suppliers. We warrant all foods and packaging confirm with relevant UK and EU regulations and is manufactured in accordance with good process and hygiene practice. We further warrant that this company takes all reasonable precautions and exercise due diligence to avoid the uncertainty of an offence by itself or any person under its control.</p> <p>Signed:</p>		