

Product Specification



Product Title

Battered Sausages X40(Ave)

Product Description

Sausages coated in a crispy batter

Country of Origin

Northern Ireland

Manufacturing Address

Mac's Quality Foods, Unit 3 Dunmurry Industrial Estate, Belfast BT17 9HU

T – 028 9062 2725 | E – info@macsqualityfoods.co.uk | www.macsqualityfoods.co.uk

Independent Accreditation

EC JA007

Raw Material Suppliers

Sausages – W Allen

Batter – Kiernan Foods

Ingredient Declaration

Pork (62%), Water, Rusk (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin) Salt, Ammonium Bicarbonate (E503ii), Seasoning, salt, Dextrose, Flavour Enhancer (E621), Stabiliser (E451i), Sugar, Preservative (**Sulphites E223**), Spice Extracts, Anti caking Agent (E551), Breadcrumbs, Refined Palm Fat, Raising Agent (E450, E500), Maize Flour, **Wheat** Starch, **Wheat** Gluten, Whey Powder(**Milk**), Flavouring, Yeast.

FOR ALLERGENS INCLUDING CEREALS CONTAINING GLUTEN, SOYBEANS AND CELERYS, SEE INGREDIENTS IN BOLD.

Nutritional Information	
Typical Values (Oven Baked) per 100g	
Energy kJ	1220
kcal	280
Fat	15g
Of which saturates	4.0g
Carbohydrates	23.5g
Of which sugars	0.8g
Protein	11g
Salt	1.2g

Weight – Box 40 Ave

Packaging

Battered Sausages are placed in a clear poly grade food bag which is placed in a cardboard box. The boxes have ingredients and weight printed on them. The box is then sealed with tape, showing the EC Number, Batch Code and Date.

Storage and Distribution

- Product must be stored at -18°C or below
- Product is to be transported in a refrigerated lorry at -18°C or below
- Shelf Life is 18 months from date of production. (The date of Production is the Batch Code reversed)

Metal Detection

The metal detection machine is checked on an hourly basis. Three test pieces are passed through the detector, 2.5mm Ferrous and 3mm Non-Ferrous and 3mm Stainless Steel. All boxes of product are passed through the metal detector individually. If a box is found to have metal present, the box is discarded and a Non-Conformance Form is completed.

Visual Checks

The entire process is constantly checked visually on an on-going basis. Raw materials are checked on arrival. All staff are trained on what to look for on the Production Line.

Organoleptic Testing

On a daily basis, random sausages are cooked for the following purposes;

- Colour of sausage, before and after cooking.
- Texture and flavour of the sausage, after cooking.

Microbiological Testing

Microbiological Testing is carried out on a weekly basis by;

ALS Life Sciences, Unit 38 & 39 CIDO Business Complex, Carn Drive, Portadown, BT63 5WH,
Co Armagh, Northern Ireland

Quality Control Measures

There is a HACCP System in place within the factory. The records that are kept as part of this system are;

Daily

Fresh Intake Record Sheet
Sausage Casings
Raw Materials
Metal Detector Record
Product Temperature
Freezer Temperature Sheet
Cleaning Schedules
Organoleptic Testing
Staff Hygiene Sheet

Weekly

Maintenance Sheet
Scale & Tare Sheet
Glass Audit
Microbiological Results

Quality Control Measures..... Cont'd

As And When Required

Non-Conformance Form
Customer Complaint Proforma

Mac's Quality Foods Signature : *Danny McIlroy*

Name : Danny McIlroy **Date :** 09th June 2025