



## **Product Specification**

### **Product Title:**

Battered Pork Sausages

### **Date:**

23/8/22

### **Product Description:**

Sausages dipped in crispy batter

### **Country of Origin:**

Northern Ireland

### **Manufacturing Address:**

Macs Quality Foods

Unit 3

Dunmurry Industrial Estate

Belfast

BT17 9HU

T: 028 90622725

**Independent Accreditation:**

E.C. JA007

**Raw Material Suppliers:**

Sausages - W Allen

Batter – Spices Nice

**Ingredient Declaration:**

Pork (62%), water, rusk, (**wheat flour**, (calcium carbonate, iron, Niacin, Thiamine), Salt, Ammonium bicarbonate (E503ii)), Seasoning (salt, Dextrose, Flavour Enhancer (E621), Stabilizer (E451), sugar, preservative (**Sulphites E223**), Spice Extracts 4.5kg,)

**wheat flour(wheat flour)**, calcium, carbonate, iron, niacin, thiamin), refined palm fat, salt, raising agent(E450i,E500(ii))E450, **maize flour**, **wheat starch**, dextrose, wheat gluten, Flavoring, Rapeseed vegetable oil, skimmed **milk powder**, yeast )

FOR ALLERGENS SEE INGREDIENTS IN **BOLD**

<b>Nutritional Information</b>			
Typical Values (oven baked)		per portion	per 100g
Energy	kJ	484kJ	1031kJ
	Kcal	117kcal	249kcal
Fat		8.4g	17.9g
	<i>Of which saturates</i>	3.0g	6.4g
Carbohydrates		5.2g	11.1g
	<i>Of which sugars</i>	0.6g	1.2g
Protein		4.9g	10.5g
Salt		0.9g	2.0g

**Weight:**

### **Packaging:**

Battered sausages are placed in a cardboard box which is lined with blue plastic liner bag. The boxes have ingredients, weight printed on them. The box is then sealed with tape showing the E.E.C number, batch coded and dated.

### **Storage and Distribution:**

Product must be stored at -18

Product is to be transported in a refrigerated lorry at -18

### **Metal Detection:**

The metal detection is checked on an hourly basis. Two test pieces are passed through the detector, 2.5mm Ferrous and 3.0mm Non-Ferrous. All boxes of product are passed through the metal detector individually. If a box is found to have metal present the entire box is discarded and a non - conformance form is completed.

### **Visual Checks:**

The entire process is constantly checked visually. 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:

CONCEPT LIFE SCIENCES

69A KILLYMAN STREET MOY

CO TYRONE 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

**Whenever Required**

Non-conformance

Customer complaint