

**ELLIOTTS TRADITION LTD SPECIFICATIONS
SELECT COCKTAIL**

Product description

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

Meat composition:

Pork trim obtained from hind and fore quarters
Minimum 50% pork

Produced at
Elliotts Tradition
Unit 2 Carn Drive
Carn Industrial Estate
Portadown ZU (NI) 039 EC

Sales contact: Mr Jeffery Elliott

Ingredient declaration

Pork 52%, Pork fat, Water, Rusk (**Wheat**flour, (calcium carbonate, iron, niacin, thiamin), **Wheat**flour, Salt, **Soya** flour, Stabiliser E451, Rusk (**Wheat**flour, calcium carbonate, iron,niacin, thiamin),Salt, Sugar, Pea starch, Sugar, Isolated **Soya** protein, Spice (white pepper, **mustard**), Flavour enhancer E621, Preservative (sodium metabisulphite E223), Hydroysled **soya**, Maize protein, Dextrose, natural flavouring, acidity regulator (E331iii) and Antioxidant (E301).

Food allergens are highlighted in the ingredients list.

Nutritional information

	Per 100g
Energy	1119Kj
Energy	269 Kcal
Fat	19.8g
Saturates	7.1g
Carbohydrates	13.6g
Sugars	1.1g
Protein	9.0g
Salt	1.84g

Cooking Method

No need to thaw:

Ensure product is thoroughly cooked.

To grill:

Grill under meduim 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:

Tray label information

Origin of Meat

Product, Batch No, Use by Date

Not applicable

EC

Bulk Product

Quantity	Internal Package	Exterior package
Depending on customer 40's-220's	1 x Blue polythene liner 6lbs wraps packed in plastic sheets.	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

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

Finished product is an emulsified mixture of minced pork, rusk, seasonings and water linked into a sausage

Critical Control points

1. Metal detection

Despatch

1. Delivered in clean vehicles, free from infestation and any possible sources of cross contamination.

Product shelf life

Fresh: 10 days from production date at <5oc.
Frozen: 12 months from freeze date <-18 oc

Physical characteristics.

Apperance: Natural red with white with no physical contamination.
Odour: Free from rancid, chemical and other objectionable odours.

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 EC 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.

Signed: Lorraine Hatton
Quality Manager