

Elliotts Tradition	Product Specifications	Issue No: 7 Date: 4/1/24
Issued by: Quality	Specifications	Reference No: 664
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:	Produced at	
	Elliotts Tradition	
Pork trim obtained from hind and fore quarters	Unit 2 Carn Drive	
Minimum 50% pork	Carn Industrial Estate	
	Portadown	ZU (NI) 039 EC
Sales contact: Mr Jeffery Elliott		
Ingredient declaration		
Pork 52%, Pork fat, Water, Rusk ( <b>Wheat</b> flour, (calcium carbonate, iron, niacin, thiamin), <b>Wheat</b> flour, Salt, <b>Soya</b> flour, Stabiliser E451, Rusk ( <b>Wheat</b> flour, calcium carbonate, iron,niacin, thiamin),Salt, Sugar, Pea starch, Isolated <b>Soya</b> protein, Spice (white pepper, <b>mustard</b> ), Flavour enhancer E621, Preservative (sodium metabisulphite E223), Hydroysled <b>soya</b> , Maize protein, Dextrose, natural flavouring, acidity regulator (E331iii) and Antioxidant (E301).		
Food allergens are highlighted in the ingredients list.		
Nutritional information		
	Per 100g	
Energy	1218Kj	
Energy	293 Kcal	
Fat	22.3g	
Saturates	7.86g	
Carbohydrates	11.2g	
Sugars	4.5g	
Protein	11.9g	
Salt	1.74g	
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
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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 <sup>1</sup>	<1.0 x 10 <sup>2</sup>
E.Coli	<1.0 x 10 <sup>1</sup>	<1.0 x 10 <sup>3</sup>
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 characteritics.		
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: <u>Lorraine Hatton</u> Quality Manager		