



SLEAFORD QUALITY FOODS LTD

SFQD 37-7
12/10/14

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX
Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
SMEX125	SAUSAGE MEAT EXTENDER	1	17/10/2016	17/10/2016

Description	A dry mix for manufacturing purposes, which on reconstitution as instructed, produces a sausage meat extender.	
Ingredients	Breadcrumbs (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin) , Water, Salt, Yeast), Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin) , Salt, Raising Agent E503ii), Soya Flour , Non Hydrogenated Vegetable Oil (contains Palm Oil, Sunflower Oil, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin) , Salt, Onion Powder, Flavouring, Herb & Spice Extracts, Colours E162, E150c, Trisodium Citrate E331, Flavour Enhancer E621.	
	Allergy Advice: See Ingredients In Bold	
Allergens	Wheat Gluten, Soya	
Instructions	To each 2kg of Sausage Meat Extender, add 3.25 litres of cold water as follows:- 1. Place Sausage Meat Extender in machine bowl fitted with a beater. 2. Add water and mix for 2 - 3 minutes on slow speed. 3. Allow to stand for 10 minutes before use.	
Analytical	Moisture	10% Maximum.
Microbiological	E. coli	<10/g.
	Salmonella	Absent in 25g.
Physical	Foreign Matter	Absent.
Typical Nutritional Information per 100g	Energy	382 kcal
	Energy	1602 kJ
	Fat	11.64 g
	of which: saturates	5.10 g
	monounsaturates	3.94 g
	polyunsaturates	1.80 g
	Carbohydrate	56.97 g
	of which: sugars	4.09 g
	starch	30.73 g
	Fibre	3.28 g
	Protein	14.70 g
	Salt	6.87 g
	Sodium	2748.00 mg
	Nutritional information calculated from dry ingredients.	
Labels	Product name, net weight, ingredient declaration, batch code and best before date.	
Storage	Store in a cool, dry place, free from the risk of contamination and ingress of moisture.	
Shelf Life	12 months under correct storage conditions.	
Pack Size	12.5kg.	



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Additional Information Manufactured in the UK.

Approved by:	Sara Hall
Position:	Specifications Technologist
Date Printed:	18/12/2019

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SFQD75-8
10/03/09

ALLERGY INFORMATION

PRODUCT: SAUSAGE MEAT EXTENDER

Specification Number: SMEX125

Allergy Issue Date: 17/10/2016

Allergy Issue No.: 1

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	Yes	Wheatflour. Citric Acid is derived from Glucose Syrup (Wheat/Maize). Exempt from allergen labelling.
Rye	No	Product may contain traces due to cross-contamination of raw Soya flour material, before entrance to the plant.
Barley	No	Product may contain traces due to cross-contamination of raw Soya flour material, before entrance to the plant.
Oats / Oat Bran	No	Product may contain traces due to cross-contamination of raw Soya flour material, before entrance to the plant.
Triticale	No	Product may contain traces due to cross-contamination of raw Soya flour material, before entrance to the plant.
Gluten	Yes	Wheatflour. Citric Acid is derived from Glucose Syrup (Wheat/Maize). Exempt from allergen labelling.
Maize and Maize Derivatives	Yes	Citric Acid is derived from Glucose Syrup (Wheat/Maize). Exempt from allergen labelling.
Soya / Soya Products	Yes	Soya flour.
Modified Starches	Yes	Maltodextrin.
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	No	
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	Yes	Caramel Colour E150c.
Added Natural Colours	Yes	Red Beet Juice E162.
Artificial Flavours	Yes	
Natural or NI Flavours	Yes	Herb and spice extracts.
BHA / BHT and Other Antioxidants	No	
Benzoates	No	
Sulphites >10mg/kg	No	
Other Preservatives	No	



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ALLERGY INFORMATION

PRODUCT: SAUSAGE MEAT EXTENDER

Specification Number: SMEX125

Allergy Issue Date: 17/10/2016

Allergy Issue No.: 1

Does the product contain any of the following:	Status	Additive or Ingredient Present
Added MSG	Yes	Monosodium Glutamate E621.
Glutamates	Yes	Monosodium Glutamate E621.
Other Additives	Yes	Statutory nutrients in Wheat Flour, E503ii, E535, E330, Anti-caking agent E470a is derived from Palm Oil, E621, E551, E414, E1518, E551, E162, E331, E527.
Yeast / Yeast Extract	Yes	
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	No	
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	Yes	Palm Oil and Sunflower Oil. Rapeseed Oil in Herb Extract.
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	Yes	
Added Sugar	Yes	



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Allergy Issue Date: 17/10/2016

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Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	Yes	
Vegans	Yes	
Orthodox Jewish Diet (Kosher)		
Kosher Certified		
Muslim Diet (Halal)		
Halal Certified		

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

Approved by: Sara Hall
Position: Specifications Technologist
Date: 18/12/2019

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