

**SPECIFICATION DOCUMENT**

<b>PRODUCT NAME</b>	<b>Sliced 60mm Sage &amp; Onion Stuffing</b>		
<b>PRODUCT DESCRIPTION</b>	<b>Cooked pork sage and onion stuffing sliced from 60mm diameter stuffing roll.</b>		
<b>PRODUCT CODE</b>	<b>258</b>		
<b>Issue Date</b>	<b>Revision No.</b>	<b>Supersedes</b>	<b>Issued By</b>
02/02/2023	13	01/04/2021	Moira Arnott
<b>Reason For Issue</b>	Update 2023		

**SUPPLIER INFORMATION**

<b>SUPPLIER</b> Charcuterie Continental Ltd TA Jess Fine Foods	<b>POINT OF MANUFACTURE</b> If Different
<b>ADDRESS</b> The Green Twechar Glasgow G65 9QA	<b>ADDRESS</b>
<b>TEL No:</b> 01236 824440	<b>TEL No:</b>
<b>EEC Code:</b> GB SD001EC	<b>EEC Code:</b>

**SUPPLIER CONTACT DETAILS**

<b>SITE CONTACT</b>	George Finlay	General manger	01236 824440
<b>COMMERCIAL CONTACT</b>	Bruce Jardine	Sales Executive	01236 824440/ 07891 225512
<b>TECHNICAL CONTACT</b>	Moira Arnott	Technical Manager	01236 824440
<b>ORDER &amp; DISTRIBUTION CONTACT</b>	Angela Brown	Office Administrator	01236 824440

**MEAT ORIGIN (where applicable)**

Pork Trim

UK, EU

**INGREDIENT  
DECLARATION**

 Pork (56%), Breadcrumb (**WHEAT** Flour, Water, Salt, Yeast), Dried Onion (10%), Water, Dried **MILK**, Rusk (**WHEAT** Flour, Salt, Raising Agent (E503ii); Salt, Stabilisers: Tri, Di & Polyphosphates; Parsley, Dextrose, Sage (0.5%), Black Pepper.

 For allergens, including cereals containing gluten, see ingredients in **BOLD and Capitals**
**NUTRITIONAL ANALYSIS**
**Typical Values per 100g**

	Per 100g	Method
Moisture	ND	A' La calc online
Fat	8.8	
Saturated Fat	2.9	
Monounsaturated	3.4	
Polyunsaturated	1.6	
Nitrogen	ND	
Sodium	512 mg	
Salt	1.3	
Protein	13.0	
Ash	ND	
Total Carbohydrate (by Difference)	21.7	
Energy kJ	899.6	
Energy kcal	215.5	
Sugar	5.0	
Dietary Fibre	1.4	
Meat Content	56.2	Meat Regulations Calculator

**ALLERGEN & INTOLERANCE INFORMATION**

<b>The product &amp; ingredients used to manufacture the product are:</b>	<b>YES/ NO</b>		<b>Comments</b>
Free from Milk or Milk Derivatives		NO	Milk Proteins
Free from Lactose		NO	Milk Proteins
Free from Egg and Egg Derivatives	YES		
Free from Animal Products		NO	Pork, Milk
Free from Beef & Beef Bi-products	YES		
Free from Offal	YES		
Free from MRM (Mechanically Recovered Meat)	YES		
Free from Pork & Pork Products		NO	Pork Trim
Free from Fish, Crustaceans, Molluscs and their Derivatives	YES		
Free from Azo Colours and Coal Tar Dyes	YES		
Free from Wheat & Wheat Derivatives		NO	Bread crumb, Wheat
Free from Gluten		NO	Gluten from Wheat
Free from Sulphites	YES		
Free from Nuts, Nut Oils & Nut Derivatives	YES		
Free from Sesame Seeds and Derivatives	YES		
Free from Soya and Soya Derivatives	YES		
Free from Maize and Maize Derivatives	YES		
Free from Hydrogenated Vegetable Protein or Derivatives	YES		
Free from 3-MCPD (3-Monochloropropane-1, 2-diol) <10ppb	YES		
Free from Yeast & Yeast Derivatives	YES		
Free from Celery and Celery Derivatives	YES		
Free from Lupin	YES		
Free from Mustard and Mustard Derivatives	YES		
Free from Honey	YES		
Free from Artificial Colours	YES		
Free from Artificial Flavours	YES		
Free from Additives		NO	E450, E451, E452, E503ii
Free from Irradiated Foodstuffs	YES		
Free from Genetically Modified Organisms	YES		

<b>SUITABILITY INFORMATION</b>			
Suitable for Vegetarians		NO	Pork, Milk
Suitable for Ovo Lacto Vegetarians		NO	Pork
Suitable for Vegans		NO	Pork, Milk
Suitable for Coeliacs		NO	Gluten from Wheat
Suitable for Lactose Intolerance		NO	Milk Proteins
Suitable for Nut Allergy Sufferers	YES		

<b>ALLERGEN ADVICE</b>	
Product Contains	Wheat, Gluten, Milk & Lactose

### MICROBIOLOGICAL STANDARDS

Organism	Method	Frequency	Target	Maximum
<b>Aerobic Colony Count</b>	BS EN ISO 4833: 2003	Each Batch	10 <sup>4</sup>	>10 <sup>6</sup>
<b>Enter.</b>	ISO 21528-2: 2004	Each Batch	<100	>500
<b>E coli</b>	BS ISO 16649-2: 2001	Each Batch	<10	>100
<b>Staph aureus</b>	BS ISO 6888-1: 1999	Each Batch	<20	>100
<b>Salmonella</b>	VIDAS and confirmation with biochemical profile and serology	Each Batch	ND in 25g	Detected in 25g
<b>Listeria monocytogenes</b>	VIDAS and confirmation with biochemical profile	Each Batch	ND in 25g	Detected in 25g

### ORGANOLEPTIC & PHYSICAL PROPERTIES

<b>APPEARANCE</b>	Light coloured 60mm diameter circles with green herbs speckled throughout and a light crusty edge. Lighter coloured pork and onion pieces are evident.
<b>AROMA</b>	Pork with strong sage & onion and some sweetness.
<b>FLAVOUR</b>	Fairly loose texture with pork and onion pieces throughout.
<b>TEXTURE</b>	Pork with strong sage and onion.
<b>SIZE</b>	4mm slices +/- 0.5mm

### PHOTOGRAPHIC STANDARDS



**FINISHED PRODUCT PACKAGING INFORMATION**

<b>PACK WEIGHT</b>	<b>1kg</b>
<b>PRIMARY PACKAGING DETAILS</b>	<b>Thermoformed plastic tray with heat seal</b>
<b>SECONDARY PACKAGING DETAILS</b>	<b>Cardboard box</b>
<b>FULL PALLET DETAILS</b>	<b>8 Units, 13 cases per layer , 5 layers per pallet = 65 Cases</b>
<b>PRIMARY SHELF LIFE</b> From day of manufacture	<b>10 days stored between 0 and 3°C 18 months stored below -18°C</b>
<b>SECONDARY SHELF LIFE</b> From opening of pack	<b>48 hours stored under chilled conditions (0-3°C) and within use by date.</b>
<b>MINIMUM SHELF LIFE INTO DEPOT</b>	<b>7 days stored between 0 and 3°C 12 months below -18°C</b>
<b>DATE CODING &amp; TRACEABILITY INFORMATION</b> As displayed on the label	<b>Use By: DD/MM/YY Julian Day Code (e.g.):100 Product Code:258</b>

**PROCESS CONTROL**

<b>Control</b>	<b>Frequency</b>	<b>Critical Limit</b>
Batch Cook	Each batch	72°C for 3 mins minimum
Batch Cool	Each batch	<5°C within 10 hours
MAP Packing for chilled	Hourly	$O_2 < 1.0\%$
Metal Detection	Hourly	3.5mmFe, 4.5mmNFe, 6.0mm SS

**DECLARATION**

**Please return a signed and dated copy of this page (Page 7).  
Post to Moira Arnott, Technical Manager as per address page 1  
E-mail to [moira@apjess.co.uk](mailto:moira@apjess.co.uk).  
If we do not receive this within 7 days of receipt we will assume that you agree to the above specification.**

Signed for and on behalf of **Charcuterie Continental Ltd.**

*Moira Arnott*

**Name:**

Moira Arnott

**Position:**

Technical Manager

**Date:**

02/02/2023

Signed for and on behalf of **the Customer**

**Name:**

**Position:**

**Company:**

**Date:**

**The contents of this document are solely for the use of the signatories and the companies they represent. It is entirely the property of Charcuterie Continental Limited and cannot be divulged, copied or reproduced.**