

Frozen Catering Sausage 4's

Description

Large Frozen Catering Sausage (approx. 4 per Lb).

Ingredients

Pork (41.5%), Water, Rusk (contains: **Wheat Flour**, Water, Salt, Raising Agent: E503(ii)), Seasoning (contains: Modified Potato Starch, Salt, Black & White Pepper, Sugar, Emulsifier: E450 & E451, Flavour Enhancer: E621, **Wheat Flour**, Yeast Extract, Spice & Herb Extracts, Colour: E120), Pork Fat, **Wheat Gluten**, Casing (contains: Beef Collagen, Water, Glycerol, Palm & Rapeseed Oil).

Pork and beef from EU approved suppliers (UK & abroad).

Allergy Advice

For allergens, including cereals containing gluten see ingredients in **Bold**.

May also contain (traces of): Celery, Soya and Milk

Nutritional Information

Typical Values	Amount per 100g	Amount per Fried Sausage approx. 114g
Energy	248kcal/1030kj	289kcal/1201kj
Fat	18.1g	20.6g
Of which saturates	6.8g	7.5g
Carbohydrates	9.7g	12.8g
Of which sugars	3.2g	0.8g
Fibre	2.0g	1.6g
Protein	10.7g	12.3g
Salt	1.9g	2.3g

Product Code

C4SOS

Issue Date

October 2016 Version: 2.0

Author

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Approved By

KC

Outer Box Content & Weight

4.54Kg net weight per box.

Approximate weight 4.8kg (including packaging).

Box Size

Box approx. Size: 270mm x 227mm x 180mm

Pallet Configuration

180 per pallet: 10 layers of 18.

4 Way entry, 1000 x 1200mm

Approx. 895kg

Height: 1.6m

Labelling & Coding Information

Barcodes: 5030756 000417 (UK),

5030756 001155 (Export).

The box is printed in black, and sealed with a 'green' printed white tape.

The batch code is printed on the box for full traceability.

Storage & Distribution Temperatures

Below -18°C. Do not refreeze after thawing.

Product Shelf Life

15 months

See the 'best before date' on the box.

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Frying Guidelines

For deep fat frying only

ALWAYS

- Fry from frozen
- Fry each sausage separately (tap them apart)
- Fry at **170°C** for **6** minutes (No longer)

NEVER

- Leave to thaw out
- Fry hotter than 180°C

DO NOT OVERFRY as this may cause the skin to split.

For more detailed heating guidelines request a copy of our 'pie care sheets'.

Microbiological Specification

Raw Sausage

Test, Cfu per gram	Accept	Report	Reject
Presumptive Coliforms	<10 ⁴	10 ⁴ - 10 ⁶	>10 ⁶
E. Coli	<5 x 10 ²	5 x 10 ² - 5 x 10 ³	>5 x 10 ³
Presumptive Clostridium Perfringens	<10 ²	10 ² - 10 ⁴	>10 ⁴
Staphylococcus. Aureus	<5 x 10 ²	5 x 10 ² - 5 x 10 ³	>5 x 10 ³
Salmonella spp, Cfu per 25grams	Abs	-----	Pres

Safe Food

It is good practice to cook this product to a minimum core temperature of **+ 82°C**.

If sausages are being served hot or kept hot they must be maintained above **+65°C**.

DO NOT MICROWAVE

DO NOT RE-HEAT

Legislation & Certification

This product meets all the relevant UK and EC Legislative Requirements

Manufactured in accordance with the BRC Global Standard for Food Safety.

UK Health Mark - UK LB001 EC

It is Pukka Pies Policy to not use genetically modified ingredients.

Manufacturers Details

Manufactured in the UK by:

Pukka Pies Limited
The Halfcroft
Syston
Leicester
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www.pukkapies.co.uk