

D & E Wilson and Sons LTD

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Company Registration no. 03023170

Vat Registration No. 156657926

Product specification

Name of Product: Leelas_Gold Sausage

Description of Product: Pork sausage 4's/ 8's/ 6's

Weight of Product: 4.54KG (Minimum) excluding packaging

Ingredient Declaration: Pork(67%), Water, Rusk contains Wheat flour, (Calcium carbonate, Iron, Niacin, Thiamine), Salt, Pork rind, Seasoning (contains salt, dextrose, rusk, wheat flour (Calcium carbonate, Iron, Niacin, Thiamine), Stabilisers (E450), Flavour Enhancer (E621), Dextrose, Preservative (E223), (Sulphite) (3.4%), Spice Extracts, Antioxidant (E300), Spice Extracts, Beef Collagen Casing

Allergy Advice, Contains Gluten and Sulphites

Skin Type: Beef Collagen Casing

Packaging: Food graded printed cardboard box

Storage Instructions: Store at -18C

Batch Coding System: Date Code (Ink on box)

Best Before Date: 6 months from the date of packaging

Manufacturing Process:

- All meat used in manufacture is delivered in frozen and temperature controlled fresh and stored in cold-store at -18C, or refrigerated fresh at 4C or below. Goods received are checked by the QC team, or trained member of staff
- All other materials including packaging are stored in the Dry Goods Storage area. Goods received are checked by the QC team or trained member of staff
- The cold-store and refrigerator is continually monitored using a temperature monitoring system
- All the packaging is removed from the meat and all the meat is blocked flaked and weighed into the correct batch size
- The weighed batches of meat are transferred to be mixed and the rest of the ingredients are added
- Once mixed the ingredients are filled into sausage using beef collagen casings

- The sausages are spiral frozen
- The product is the metal detected
- Once the frozen sausages are weighed into food grade boxes they are then palletised
- Once the pallet is complete it is stored in a temperature monitored cold store

Metal Detection: The metal detector is checked every 2 hours by a member of the QC team or trained member of staff

Sensitivities

3.0mm Ferrous

2.5mm Non Ferrous

3.0mm Stainless steel

Typical Nutritional Analysis:

	Food Micro Referrals	
Salt as NaCl \$	1.85	g/100g
Moisture \$	56.8	g/100g
Total Fat \$	16.6	g/100g
Crude Protein \$	12.9	g/100g
Ash \$	2.5	g/100g
Total Carbohydrate(diff)\$	11.2	g/100g
Energy (Kcal) \$	246	Kcal/100g
Energy (KJ) \$	1024	Kj/100g

Allergens

	Yes	No	Info		Yes	No	Info
Nuts		X		Peanuts		X	
Soya		X		Mustard		X	
Lupin		X		Gluten	X		
Egg		X		Sulphur Dioxide	X		
Milk		X		Molluscs		X	
Sesame seeds		X		Crustaceans		X	
Celery		X		Fish		X	

This product is suitable for people with a Nut or Seed Allergy.

Nuts are not used in the manufacture of other products contained on the premises.

Suitable for:

	Y/N		Y/N
Halal	N	GM Free	N

Kosher	N	Red tractor	N
Vegan	N	Free Range	N
Vegetarian	N	Farm Assured	N
Organic	N	Food for Life	N

Cooking Instructions

Cook from frozen

Deep fry at 160-180C for 6-8 minutes – Shallow fry or grill as required