

PRIORY QUALITY MEATS LTD.

Sausage and Black Pudding Manufacturers

Priory Quality Meats LTD

Specification for old English sausages

(Also covers chipolata and Cumberland)

Product details

A minimum 65% meat content pork sausage, in natural skins/collagen casing.

Ingredient declaration

Lean pork cuts 50%, water, pork fat.

Salt, **Rusk (wheat flour)**, Soya protein, potato starch,

Flavourings, **dextrose**, spice extract,

Stabiliser (E451 (I)), Flavour enhancer (E621), preservative (E221), Antioxidants (E300)

Colour (E120), **Sulphur dioxide** (E220).

Allergens are highlighted in red.

Raw material

- All pork meats are sourced from UK or EU suppliers, fresh or frozen, and are stored below -18oC frozen, or below +5oC fresh, until needed for production. All information and temperatures at intake are recorded and logged.

Production method.

- All meats are weighed out to a specific batch size, all information and temperatures are recorded and logged. Meats are stored below +5oC waiting for production, normally one day, but can be two days over a week end.
- Prepared meats are transferred to the production area, all information and temperatures are recorded and logged.
- Prepared meats are placed through a series of mincing plates, and then are placed into a bowl cutter with all the relevant ingredients as above and mixed.
- Once the desired consistency is reached the mixture is transferred to a vacuum filling system and filled into natural skins or collagen casings then hand linked or left full.
- the filled skins/casing are then transferred to the weighing area and weighed off on bench scales to
- The desired weight.
- The finished products are then placed into plastic bags tied and marked up with **-EEU number, ingredient declaration, storage information, address of manufacture and use by date.**

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Storage and Dispatch

- All finished products are dispatched with a use by date, of day of pack plus eight days.
- Finished product is placed into plastic trays and transferred to the holding fridges ready for dispatch stored at below +3oC.
- Orders are picked placed into delivery trays, loaded onto refrigerated delivery vans with all the relevant paper work.
- All products are checked for use by date and temperature below +5oC.

All storage fridges on the site are checked and logged at least twice a day.

Signed



Name **Bob Russell**

Position **Factory manager**

Date **04/11/2014**