



Incorporating:



## Product Specification

Supplier:	Country Park Foods
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Technical Manager	Noel Cosgrove

Product:	Black Pudding
Issue Number:	9
Issue Date:	16/06/14
Authorised By:	Noel Cosgrove

**Black Pudding****Product Name:** Black Pudding**Country of Manufacture:** UK**Description:** Traditional meat based savoury pudding**Ingredients:** Water, **Pearl Barley**, Pork Fat, Pork Rind, Dried Blood, **Oatmeal**, **Wheat Flour** (**Wheat Flour** [Calcium Carbonate, Iron, Niacin, Thiamin]), Rusk (**Wheat Flour** [Calcium Carbonate, Iron, Niacin, Thiamin]), Salt, Herbs (Thyme, Sage, Rosemary, Mint), Spices (Black Pepper, Pimento), Stabiliser E451, Onion, **Wheat Starch**.**Allergen Advice:** Allergenic ingredients in **Bold****Sensory Description:** Odour, flavour and appearance should match that of a previously accepted batch.**Microbiological Criteria - End of Life (under correct storage conditions)**

Test	Target	Acceptable	Unacceptable
TVC	<100 000/g	<1 000 000/g	>1 000 000/g
Enterobacter	<1000/g	<10 000/g	>10 000/g
E.Coli	Absent/25g	Absent/25g	Present/25g
Staph aureus	<200/g	<500/g	>500/g
Salmonella	Absent/25g	Absent/25g	Present/25g
Listeria sp	Absent/25g	Absent/25g	Present/25g

**Nutritional Information by Calculation**

Typical values per 100g

Kj	1133
Kcal	270
Protein	14.0g
Fat	11.6g
of which Saturates	3.8g
Carbohydrate	26.1g
of Which Sugars	7.2g
Salt	2.0g

**Metal detection:** All products are metal detected once isolated from further possible contamination.

Detection level: 2mm ferrous, 2mm non-ferrous, 3mm stainless steel

**Packaging:**

Primary Packaging: Sticks / Chubb - Clipped plastic casing.

Secondary Packaging: Cardboard outer casing

**Transportation:** Clean and hygienic refrigerated vehicle operating below 5°C (chilled).

<b>Storage Instructions:</b>	Keep Chilled below 5°C.
<b>Shelf Life:</b>	Chilled - Use by date = Stick / Chubbs / Rings - 60 days from date of packaging.
<b>Product Weight:</b>	Sticks - 1.36kg, Chubb - 500g, Ring 454g.
<b>Coding:</b>	Pack and box coded with 'Use By' date. Internally traceable to date of production and batch code of me

**Process Details**

1. All dry ingredients are dissolved in water to form a brine.
2. Meat and brine added to mixer
3. Mixed well then transferred to vacuum filler.
4. Vacuum filled through an in line metal detector into clipped cooking casing.
5. Products are placed into onto racks.
6. Steam cook until internal temperature of >72°C has been achieved.
7. Product showered and transferred to blast chiller until core temperature of <5°C is achieved and then move to holding chill.
8. Product removed from cooking racks (sliced into vacuum packs if applicable).
9. Labelled with product identification numbers and Use By Date.
10. Stored in refrigerator <5°C until despatched.
11. Distributed on temperature controlled vehicle <5°C.

**Food Intolerance Data**

Ingredient	Absent	Present
Celery and derivatives	X	
Cereals, Maize and Derivatives*		X
Crustaceans	X	
Egg and derivatives	X	
Fish and derivatives	X	
Lupin	X	
Milk and derivatives	X	
Molluscs	X	
Mustard and derivatives	X	
Nuts and nut products**	X	
Peanuts & products thereof	X	
Sulphur Dioxide/Sulphites @ 10ppm or more	X	
Sesame Seeds and Derivatives	X	
Soya and derivatives	X	

\* Specifically - Wheat, Rye, Barley, Oats, Spelt, Kamut

\*\* Specifically - Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut, Queensland Nut,

Is the product suitable for:	Yes	No	Reason
Vegetarians		X	Contains Pork
Vegans		X	Contains Pork
Nut allergy sufferers	X		

Is the product free from:	Absent	Present
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Artificial colour	X	
Artificial sweeteners	X	
Benzoate	X	
GMO's	X	
Irradiated ingredients	X	

### Quality Assurances

1. All products will be prepared, processed and handled under strict hygienic conditions, to prevent the product against physical, chemical and microbiological contamination.
2. All products shall comply with UK and EC Food Safety Regulations, Directives and Industry Codes of Practice.
3. All products shall comply with UK and EC Food Safety Regulations and Legislation concerning the presence of toxic residues and other substances that could be hazardous to health and safety.
4. The products shall be free from extraneous matter, foreign body contamination and pest damage.
5. All Products containing meat and meat products shall be derived from disease free healthy animals that comply with all UK and EC Regulations and Legislation. The meat and meat products will be supplied from EC approved slaughterhouses, suppliers and manufacturers.
6. All products supplied will comply with agreed and signed specification, and proposed changes to the recipe, manufacturing procedure or packaging shall not be undertaken without written authorisation and agreement between all parties at Senior Management Level.
7. All products are packed in clean, strong food grade packaging, which are then placed into a cardboard outer. Packaging will be free from damage, dirt, metal staples, metal, plastic and fibre ties, and shall comply with the Plastic Materials and Articles in contact with Food Regulations 2011  
The outer shall be clearly labelled with the following details:
  - a) Company Name
  - b) Product Title and Code (if applicable)
  - c) Production Date and Use By Date
  - d) Product Weight
8. The products shall be delivered in clean, well-maintained refrigerated vehicles that are resistant to all weather conditions. The refrigeration shall operate at temperatures to ensure product safety and compliance to specification.  
  
Fresh delivery                      <5°C
9. The site of manufacture is EC approved and is suitably accredited by a recognised body BRC.

**Quality Control Procedures**

HACCP studies have been conducted on all products manufactured by Country Park Foods.

- 1) All suppliers will be audited and approved in accordance to the rating of the previous audit.\*
- 2) All incoming goods are organoleptically assessed.
- 3) Samples of incoming goods are sent randomly for microbiological analysis.\*
- 4) All scales, probes and thermometers are checked daily using certified test pieces.\*
- 5) All storage and processing areas are temperature controlled and monitored *twice* daily.\*
- 6) All employees are given an induction and have to complete a medical questionnaire.\*
- 7) All employees are trained to a suitable standard and records are kept.\*
- 8) A glass audit is conducted every week and remedial action is taken immediately.\*
- 9) All products are manufactured to agreed specifications and documented systems enabling product Traceability and recall.\*
- 10) Traceability and recall procedure is tested monthly.\*
- 11) All critical control points form part of the documented systems the documentation as working parameters and records are completed.\*
- 12) All metal detection systems are checked minimum hourly using manufactures test pieces.\*
- 13) All products are check weighed prior to despatch.\*
- 14) Chemical and microbiological sampling is conducted randomly to a sampling plan on finished products.\*
- 15) Finished products are randomly sampled prior to despatch by taste panel, all results are documented.\*
- 16) Despatch temperatures, condition of pallets, hygiene standard of vehicle and temperature of refrigeration unit is checked daily.\*

\* Documented system

**CONFIDENTIALITY**

This specification and the information contained within remains the property of the Newsholme Food Group and must not be disclosed to any third party without the prior written permission of the Newsholme Food Group.

**Signed:**

On behalf of Country Park Foods      Name Noel Cosgrove      Position Technical Manager

Signature *N. Cosgrove*      Date 16/04/14

On behalf of .....      Name.....      Position.....

(customer)      Signature.....      Date.....

**History of Change**

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Date of Issue	Issue N°	Reason for change
28/05/2013	6	Change in the format of the specification
10/10/2013	7	Updated the nutritional information
04/11/2013	8	Addition of ingredients chart
16/06/2014	9	Amended ingredients to conform with FIR