

PRIORY QUALITY MEATS LTD.

Sausage and Black Pudding Manufacturers

Priory Quality Meats LTD

Specification for Pork and Leek sausages

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, spice

Flavourings, leek flakes

Stabiliser (E451 (I)), Flavour enhancer (E621)(E631), 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**