

## PENNY LANE FOOTLONG SAUSAGE (AA170001)

### Product Description:

Frozen Pork Sausages in portion controlled average sizes of 170g  
30 Units per box

### Barcode:

5027917060106

### Packaging Description:

Plain white corrugated boxes with label 'Footlong Sausage'  
Sealed on the top and underside with clear tape  
Product hand packed internally in a blue, folded, food grade poly bag

### Ingredient Declaration:

Pork (49%), Water, Pork fat, **Rusk (Wheat)**, Potato starch, **Soya concentrate**, Salt, **Wheat** flour (Contains Calcium Carbonate, Iron, Niacin, Vitamin B1), Dextrose, Stabiliser: Sodium Tri-polyphosphate (E451i), Flavour enhancer: Monosodium Glutamate (E621), Preservative: Sodium **Sulphite (E221)**, Hydrolysed vegetable protein (**Soya**), Antioxidant: Ascorbic Acid (E300), Spice extracts.

ALLERGENS: See ingredients in bold

Although great care has been taken to remove all bone, some may remain.

### Labelling:

Manufacturers details, product description, storage and usage instructions, number of units, allergen detail and the ingredient declaration on the box. Production code and best before date ink jetted onto the side of the box

### Microbiological Standards

	Target	Maximum
Total Viable Count	$1 \times 10^5$	$1 \times 10^7$
E.Coli (type 1)	$1 \times 10$	$1 \times 10^3$
Staph. aureus	$1 \times 10^2$	$1 \times 10^3$
Salmonella	Absent in 25g	

Issue	Document Reference	Prepared by	Issue Date
15	AA170001 PLF Footlong Sausage	Joyvee Fernandes	27/08/2025

## **Chemical Analysis:**

<b>With Skins Removed</b>	<b>100g</b>	
Energy	kJ/kcal	991/245
Fat	g	17.8
of which		
- saturates	g	6.3
- mono-unsaturates	g	6.8
- polyunsaturates	g	2.8
Carbohydrate	g	11.2
of which		
- sugars	g	0.2
- starch	g	9.2
Fibre	g	0.7
Protein	g	10.8
Salt	g	0.1

## **Temperature:**

Product is blast frozen in a spiral freezer to -11°C. Product is then stored and transported at a minimum temperature of -18°C. Product temperature <-15°C.

## **Manufacture**

### Raw Materials:

- Raw materials are sourced from approved suppliers and checked on receipt against safety and quality standards.
- Frozen meat will undergo “tempering” at a temperature of 0°C to -6°C for a minimum of 48 hours to facilitate its movement through the mixing equipment
- Dry goods will be wrapped until required to protect them from the environment, sources of contamination and potential damage
- Packaging will be kept free from contamination

### Processing:

1. Tempered frozen meat blocks are manually de-boxed and broken down through a mixer
2. Meat is batch weighed in accordance with the recipe/specification
3. Dry goods are manually batch weighed in accordance with the recipe/specification
4. Flaked meat and dry goods are blended and reduced in a bowl chopper to a pre-set sequence and time to ensure that the resulting mixture is of a uniform consistency
5. The mixture is emptied into stainless steel tote bins prior to forming
6. Portioned sausages are check weighed and then blast frozen.
7. All finished products are check weighed and metal detected to the following tolerances:
  - Ferrous 1.80mm
  - Non-Ferrous 2.50mm
  - Stainless Steel 2.80mm
8. Samples of randomly selected products are cooked to establish end user quality.

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## Pallet Configuration:

Pallets can be made up of single or mixed product lines

Cases per pallet: 150  
Cases per layer: 15  
Layers per pallet: 10

Pallets will be securely over wrapped with stretch film prior to despatch and clearly labelled with customer name and destination

## **Cooking Instructions**

Deep Frying: Deep fry from frozen at 180°C for 7 – 8 Minutes  
Grilling: Defrost thoroughly, grill for 8 minutes, turning occasionally

## **Shelf-Life**

Best before 12 months from production date which can be extended to 18 months for export.

## **Origin of Raw Material**

Meats sourced from within the EU.

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This specification is to be agreed by both parties:

PLF Signature:  \_\_\_\_\_ Print: Karen Low

Position: Technical Services Manager Date: \_\_\_\_\_

Please sign below and return a copy of this specification back to us:

Company Name: \_\_\_\_\_

Customer Signature: \_\_\_\_\_ Print: \_\_\_\_\_

Position: \_\_\_\_\_ Date: \_\_\_\_\_

**IF THIS SPECIFICATION IS NOT RETURNED WITHIN 14 DAYS OF ISSUE IT WILL BE  
DEEMED TO BE FORMALLY AGREED BY BOTH PARTIES**

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