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| PRODUCT NAME | McWhinneys PREMIUM GLUTEN FREE PORK SAUSAGE IQF |
| PRODUCT CODE | 8 X 1 GF008  4 X 1 GF004 |
| PRODUCT DESCRIPTION | 70% Pork Sausage GLUTEN FREE  Frozen, Raw |
| COUNTRY OF MANUFACTURE | Northern Ireland |
| MANUFACTURING ADDRESS | McWhinneys Sausages  10 Balloo Way  Balloo Industrial Estate  Bangor  BT19 7QZ  Northern Ireland |
| CONTACT INFORMATION | Phone : 02891 271811  Fax : 02891 271795 |
| E-MAIL | [info@mcwhinneys.com](mailto:info@mcwhinneys.com) |
| WEBSITE | [www.mcwhinneys.com](http://www.mcwhinneys.com) |
| FACTORY EC APPROVAL | UK 9062 EC |
| RAW MATERIAL SUPPLIERS | *Dry Goods*  Scobie & Junor (Northern Ireland )Ltd  *Devro (UK)*  *Meat*  DK Meats UK5213EC & UK2093EC  Cranswick UK9012EC & UK9045EC  Staunton Pork IE380EC  Rosderra IE355EC & IE356EC |
| INGREDIENTS DECLARATION | Pork (70%), Water, Breadcrumb[rice flour, maize flour, maize starch, salt, dextrose], Pork fat, Pork rind, Isolated **soya** protein, Salt, Stabiliser E450(iii), Gluten free rice flour, Potato starch, Dextrose, Whey powder ( **lactose, milk**), Flavouring (**lactose, milk**), Preservative E223 ( **sulphur dioxide & sulphites**), Flavour enhancer E621, Sugar, Antioxidants E304, E307, E330, Spice extracts, Herb extracts  *Filled into Bovine collagen casings* |
| ALLERGENS | Contains **Lactose, Soya, Milk, Sulphites, sulphur dioxide.**  Product is manufactured under different conditions to ensure Gluten Free |
| GM | Free from GM Ingredients. |
| SUITABILITY DATA  Yes – suitable  No - NOT suitable | Vegetarian NO  Vegan NO  Coeliac YES  Halal NO  Kosher NO  Organic NO |
| NUTRITIONAL INFORMATION  (Lab Tested UKAS 1724) | RAW PRODUCT (updated October 2020)  Energy kJ/100g 1355  Energy kcal 327  Fat/ 100g 27.27  Saturates / 100g 9.41  Mono- unsaturates / 100g 12.28  Poly – unsaturates / 100g 4.38  Carbohydrate / 100g 8.20  Total Sugars / 100g 1.75  Protein / 100g 12.48  Salt / 100g 1.97  Sodium mg / 100g 789  Dietary fibre 0.66 |
| MICROBIOLGICAL SPECIFICATION  (Typical values only) | TEST TARGET  Total Count <1 x 10 6  Coliforms <1000  E.coli <100  Staph aureus <100  Salmonella absent in 10g |
| CHEMICAL TESTING | Product is Positive released only.  Gluten present <20ppm |
| SHELF LIFE | 305 Days from manufacture |
| STORAGE INSTRUCTIONS | <-18oC |
| COOKING INSTRUCTIONS  (Guide only) | For best results deep fry from frozen at 160oC for approximately 5-7 minutes. You should leave to stand for 2 minutes.  Always ensure the product is thoroughly cooked in centre before serving. |
| OTHER INSTRUCTIONS | If product is defrosted use within 24 hours |
| CASE WEIGHT | 4.54 Kg (NETT) |
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| PACKAGING  (Packaging conforms to The Materials and Articles in Contact with Food Regulations (Northern Ireland) 2012 | White printed box, lined with a blue liner.  Pink Label with Best Before date attached.  Box is sealed with tape, top and bottom. |
| PACKAGING WEIGHTS AND DIMENSIONS | Cardboard 0.181kg  Plastic 0.012kg  Wooden pallet 20-25kg  Pallet Wrap 1.5kg  Width 31.5cms  Length 25.0cms  Depth 11.5cms |

Signed Sarah Bell

Position Quality Manager

Date 01-07-20