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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 FREEFrozen, Raw |
| COUNTRY OF MANUFACTURE | Northern Ireland |
| MANUFACTURING ADDRESS | McWhinneys Sausages10 Balloo WayBalloo Industrial EstateBangorBT19 7QZNorthern Ireland |
| CONTACT INFORMATION | Phone : 02891 271811Fax : 02891 271795 |
| E-MAIL | 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 & UK2093ECCranswick UK9012EC & UK9045ECStaunton Pork IE380ECRosderra 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 DATAYes – suitableNo - NOT suitable | Vegetarian NOVegan NOCoeliac YESHalal NOKosher NOOrganic 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 12.28Poly – 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 TARGETTotal Count <1 x 10 6Coliforms <1000E.coli <100Staph aureus <100Salmonella 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 0.012kgWooden pallet 20-25kgPallet Wrap 1.5kg Width 31.5cms Length 25.0cmsDepth 11.5cms |

Signed Sarah Bell

Position Quality Manager

Date 01-07-20