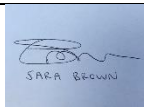
	PRODUCT SPECIFICATION Vegan Black Pudding	Doc ID	Issue Date	Issue No	Prepared by	Approved by / Date
		VPSP	09.01.2024	21	Rachel Wademan	 SARA BROWN 09.01.2024

PRODUCT DESCRIPTION

Vegan Recipe Black Pudding in synthetic sleeving.



Product Name	Pack Weight	Approx Diameter	Packaging	Chilled shelf life (stored <5°C)	Min shelf life on delivery
Vegan Black Pudding	0.200 kg ^e	40mm	Pecta premium EO 35-65 micron Vacuum sealed	20 weeks	14 weeks
Vegan Black Pudding	1.36kg	68mm			

PROCESS INFORMATION

The vegetarian black pudding mixture is prepared and run out into synthetic 5 barrier PA/PE/PA casings. The product is cooked to achieve a botulinum cook. On removal from the boilers, controlled cooling takes place. The product cools to <50°C within the first 1.5 hours and then <5°C within a total 4 hours.

The product is labelled with a use by date and is then stored & transported under refrigerated or conditions, between 1 - 4°C,

The product is labelled with a batch number and use by date and is then stored & transported under refrigerated conditions, between 1 - 4°C.



METAL DETECTION

Test Piece	Test piece size	Frequency
Ferrous	2mm	Start and end of shift and hourly in between
Non ferrous	2.5mm	
Stainless Steel	3.5mm	

INGREDIENTS

Water, Cooked Pearl **Barley**, Rusk (Fortified **Wheat** Flour*, Salt), **Oatmeal**, Rolled **Oats**, **Wheat** Starch, Fortified **Wheat** Flour*, Onion, Herbs (including **Celery**) and Spices, Vegetable (Palm) Oil, Salt, Beetroot Powder, Roast **Barley** Malt Extract, Natural Flavouring.

***Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin

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For allergens including cereals containing gluten see ingredients in **bold**.

ORIGIN

Ingredient	Country of origin
Cooked Pearl Barley	UK
Water	UK
Rusk	UK
Rolled Oats	UK
Protein	UK
Oatmeal	UK EU
Onion	India
Salt	UK
Palm Oil	Malaysia, Indonesia, Papua, New Guinea, Solomon Isles, Ivory Coast, Benin, Cameroon, Brazil, Honduras, Costa Rica, Columbia, Ecuador, with further blending and processing in the UK.
Sunflower Oil	France, Spain, Russia, Ukraine, South Africa and Argentina
Wheat Flour	UK
Beetroot Powder	Poland
Spice 1	Vietnam/Indonesia/India/Sri Lanka
Spice 2	Mexico/Guatemala/Honduras/ Jamaica
Herb 1	Egypt
Herb 2	India
Herb 3	Egypt
Herb 4	Turkey/Egypt/Albania
Herb 5	Turkey/Morocco/Poland/ Spain
Roast Barley Malt Extract	UK
Natural Flavouring.	France

The herb and spices blend form <1% of the recipe and so in line with the current 'food labelling regulations the compound ingredients do not need to be declared and as such have just been labelled herb 1 etc

Produced in the UK

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RECIPE INFORMATION


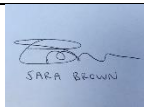
The product is vegetarian society approved as suitable for vegetarians and vegans. There are controls in place to maintain segregation and assured status at each process step (for further details please refer to the risk assessment RA_VP).

The V Pud contains palm oil, The palm oil is contained within one of the ingredients so it cannot be substituted, however it is sourced from suppliers who are members of the round table for sustainable palm oil (RSPO). The RSPO has developed a set of environmental and social criteria which companies must comply with in order to produce Certified Sustainable Palm Oil (CSPO) These criteria are put in place to reduce the negative impact of palm oil cultivation on the environment, wildlife and communities in palm oil-producing regions. As part of our BRC we trace all of ingredients back to the source so we make sure the palm oil we use is only ever from RSPO approved suppliers.

ALLERGENS

Wheat, Gluten & Celery

ALLERGENS	Requires Labelling? Y / N	Source	Present on Site? Y / N
Peanuts / Peanut Derivatives	N		N
Nuts (<i>other than peanuts</i> - almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia, Queensland) / Nut Derivatives	N		N
Cereals containing gluten	Y	Rusk, Oatmeal, Barley, Oats, Wheat Flour Compound ingredients of Protein powder	Y
Crustaceans / Crustaceans Derivatives	N		N
Soybeans / Soybean Derivatives	N		N
Eggs / Egg Derivatives	N		N
Fish / Fish Derivatives excluding shellfish	N		N
Milk / Milk Derivatives including Lactose?	N		N
Celery / Celery Derivatives	Y	Herb / Spice Blends	Y
Mustard / Mustard Derivatives	N		N
Sesame Seeds / Sesame Seed Derivatives	N		N
Molluscs / Mollusc Derivatives	N		N
Lupin / Lupin Derivatives	N		N

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Sulphur Dioxide / Sulphites > 10ppm	N		N
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ORGANOLEPTIC STATEMENT

The Black Pudding should be a little soft and moist; if it is too firm then the product will taste dry and become hard when cooked. The pudding should have a slightly coarse texture. It should be quite highly spiced with a harmonious equilibrium of herbs and spices with mint being the most predominant flavour. It should be evenly light brown in colour.

NUTRITIONAL INFORMATION


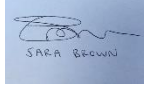
NUTRITIONAL INFORMATION (TYPICAL VALUES PER 100g)		
ENERGY	KJ kcal	580 138
PROTEIN		3.9g
CARBOHYDRATE		23.6g
of which SUGARS		3.1g
FAT		2.1g
of which SATURATES		0.8g
FIBRE		4.3g
Specify method		Dietary Fibre (AOAC)
SODIUM		659mg
Salt equivalent		1.7g

MICROBIOLOGICAL.

Test	Microbiological quality (cfu/g)		
	Good	Acceptable	Unacceptable
Total Viable count	$<10^6$	$10^6 - \leq 10^7$	$>10^8$
Enterobacteriaceae	100	$>100 - \leq 10^5$	$>10^5$
S.aureus	<20	$20 - \leq 100^4$	$>10^4$
C. Perfringens	<20	$20 - \leq 100$	>100
Listeria monocytogenes	Not detected / 25g		Detected/25g
Salmonella	Not detected / 25g		Detected/25g
E.coli 0157	Not detected / 25g		Detected/25g
Yeast	$<10^3$	$>10^3 - \leq 10^6$	$>10^6$
Mould	$\leq 10^3$		$>10^3$

DISTRIBUTION / STORAGE

Once cooled our goods are stored in the refrigerator at a temperature between 1 - 4°C. These conditions are maintained during transportation.

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CUSTOMER INFORMATION

This product needs to be stored in a refrigerator at a temperature between 1 – 4°C. It must be eaten before its use by date. The plastic sleeving IS NOT edible and needs to be removed before cooking or preparing.

Once opened (sleeving no longer intact) the product must be kept in the refrigerator and used within 3 days.

The V Pud is Vegetarian Society Approved.



COOKING INSTRUCTIONS

Remove plastic sleeving, cut into 15mm slices and heat thoroughly as per the instructions below:
n.b if you prefer thicker slices the cooking times will need to be adjusted accordingly.



Add a tablespoon of oil to frying pan and pre heat pan over a gentle heat. Add black pudding slices and fry over a medium heat for **4 - 6 minutes** turning occasionally.



Brush lightly with oil and place under a pre heated medium to hot grill and cook for **6 – 8 minutes**, turning occasionally

Ensure product is thoroughly cooked and piping hot throughout before serving.