



V Holme Farmed **VENISON**

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HFV VENISON SAUSAGES

FINISHED PRODUCT SPECIFICATION

Reviewed 25.06.18
Reviewed 07.10.19
Reviewed 14.01.21 GB2459
Reviewed 09.01.23

Amendment/Date	18/10/17 updated 55% Ven 25% pork. 18.08.23 new seasoning			
Issue Date	Authorised By	Title	Ref No	Issue No
18.08.23	Lee Newman	Technical Manager	HFV Saus 1	4

1. Supplier Details and Product Specification

Customer Name	Various			
Product description	HFV VENISON SAUSAGE WITH PORK			
Common Name	VENISON SAUSAGE			
Species	RED DEER, PIG			
Universal Product Code				
Product Weight (+ / - Tolerance)	WEIGHT 300G e			
Average / Minimum Weight (if a butchered portion)		T1 292G		T2 282G
Product Country of Origin	UK, Ireland and NZ			

Name and Address (Supplier)	HFV, 9 FIRST AVENUE, AVIATION ROAD, SHERBURN IN ELMET, LS25 6PD			
FSA Factory Code	GB2459			

Telephone Number	01977 686440			
Fax Number	01977 686441			
E-Mail Address	Nigel@hfv.co.uk			
Buying Contact	Nigel Sampson			
Technical Contact	Lee Newman			
Product Recall Contact	As above			
Name and Address of Manufacturer (If Different)	As above			
Accreditation Status	BRC Global A+			

2. Product Characteristic

Appearance	Dark Red to Brown, very little visible fat			
Flavour	Similar to Beef, quite spicy			
Odour	Slightly Gamey			
Colour	Goes more red on opening			
Texture	Tender			

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3. Ingredient Formation

3.1 Ingredient Declaration

Ingredient Declaration (If Applicable)	Venison (55%) Pork (25%) Water, Seasoning Mix to include: Gluten Free Breadcrumb (Rice Flour, Gram Flour, Maize Starch, Dextrose), Salt, Herbs, Sugar, Spice, Stabilisers (Diphosphates E450) Preservative E221 (Sulphites) Dried Onion, Dried Leek, Yeast Extract, Natural Flavouring, Antioxidant (Ascorbic Acid) Flavouring . Casings: Natural Pork
Inc. Sub-Ingredient	
Allergen Data (If Applicable)	Sulphur Dioxide

3.2 Declaration of Additives

Declare all additives in the product, including non-declared additives (i.e. processing aids or packing gases) and carry-over additives or processing aids from compound ingredients; if none state None. If no technical function in the final product explain the basis of this assertion and any effects that the additive has on the final product irrespective of that assertion. If no effect, then state “no effect on the final product”. **IT IS ESSENTIAL THAT ALL ADDITIVES ARE LISTED BELOW AND THEIR FUNCTION IN THE FINAL PRODUCT IS GIVEN. IF THERE IS NO FUNCTION IN THE FINAL PRODUCT, THEY SHOULD NOT APPEAR IN THE INGREDIENT DECLARATION.**

E. NUMBER	NAME	IN WHICH INGREDIENT	FUNCTION IN INGREDIENT	FUNCTION IN FINAL PRODUCT	QUANTITY IN INGREDIENT mg/kg (ppm)	QUANTITY IN FINAL PRODUCT mg/kg (ppm)
E221	Sodium Sulphite	Seasoning		Preservative		
E300	Antioxidant	Seasoning		Preservative		

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3.3 Food Intolerance Data

Is this product FREE FROM the following: Products highlighted in bold, HFV process and use at the Sherburn factory	YES / NO
Cereals containing Gluten	YES
Milk	YES
Celery	YES
Mustard	YES
Sesame seeds	YES
Lupins	YES
Eggs	YES
Soyabeans	YES
Peanuts / Peanut Derivatives - inc. oils (Including any possible source of contamination)	YES
Other Nuts / Nut Derivatives – inc oils (Including any possible source of contamination)	YES
Nut Free Site (Where the product is made)	YES
MSG (Mono Sodium Glutamate)	YES
Sulphites , Sulphur Dioxide	NO
Additives	YES
Preservatives	NO
Artificial Colours	YES
E. Number (If NO , please state numbers and description on page 4)	YES
Fish Including Shellfish	YES
Crustaceans, Molluscs and their Derivatives	YES

Is the product suitable for Vegetarians	NO
Is the product suitable for Vegans	NO
Is the product suitable for Coeliac's	YES
Halaal Certified	NO
Kosher Certified	NO

3.4 Genetic Information

(Please place an "✓" in the appropriate box)

GENETIC MODIFICATION	YES	NO	Don't Know
Does the product or any of its ingredients contain any genetically modified material (whether active or not)?		NO	
Identify those ingredients which contain such materials			
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?		NO	
Identify any such ingredients			
Is the product or any of its ingredients or additives produced from, but not containing and genetically modified material?		NO	
Identify those ingredients which are produced from such materials			
Have genetically modified organisms been used as processing aids or		NO	

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used in connection with the production of the food or any of its ingredients?			
Identify any such processing aids or additives			
Have genetically modified organisms been used to produce processing aids or additives?		NO	
Identify any such processing aid or additives			

4. **Packaging Materials**

PRIMARY PACKING	DETAILS
Description (inc. Colour)	Sausages packed in outer MAP lidded tray, dark red colour
Dimensions	195 x 145 x 38
Packing Materials	Tray APET PE, Lid HB EP-A 60
Method of Closure / Seal	Tray Lid, with an 80/20 gas mix O2/CO2
Number / Unit per Pack	6/pack
Weight	Tray 12.8g Film 2.1g
Net Weight / Quantity	300g e
Declarations on Packaging	Venison sourced from our own farm in Yorkshire and associated farms, parks and estates across the UK, Ireland and from New Zealand as required. Pork sourced from UK

PRIMARY CODING	DETAILS
Method - i.e. Lot No.	Sleeve
Location / Position	Round lower half of pack, portrait
Details contained on label (including example of label if appropriate)	See example label

SECONDARY PACKING	DETAILS
Description (inc. Colour)	Cardboard Box
Dimensions	292x225x81mm
Packing Materials	Kraft, Corrugated Di Cut
Method of Closure / Seal	Flap, fold over
Weight	128g
Recycling	100%

SECONDARY CODING	DETAILS
Method - i.e. Lot No.	OCM label
Location / Position	On edge or top of Box
Details contained on label (including example of label if appropriate)	Product description, kill, pack and use by dates, bar code where required
Declarations on Label	See example label

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PALLET CONFIGURATION	DETAILS
No. Cases per layer	15
No. Layers per Pallet	30
No. Cases per Pallet	250

5. Quality Standards

5.1 Shelf Life, Delivery & Storage Conditions

Shelf Life	Shelf Life – Time Scale
Minimum life on delivering	6 days
Maximum life from Manufacture	8 days

Temperature Requirements on Delivery:	Product Type Fresh, Chilled Or Frozen	Temperature
Fresh / Chilled Products (0°C To 2°C) Frozen Products (-18°C +/- 3°C)	Chilled	<4.0 Deg C

Storage Instructions	Commercial Freezer	As coded	Until Best Before Date
	Frozen Food Compartment	1 month	Until Best Before Date
	Refrigerator	Once opened use within 24 Hours	

Is the product heat treated?	NO
If so, to what temperature / for how long?	N/A
What is the minimum core temperature?	N/A

5.2 Nutritional Information /100g

Nutrition	Value	Unit/100g
Energy	Kj, kcal	685, 159
Protein	g	16.8
Fat	g	7.3
as Saturated	g	3.4
Carbohydrate	g	6.4
as sugars	g	0.3
Sodium	g	1.0

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5.3 Microbiological Standards

Test	Methodology	Frequency	Target cfu/g	Report / Reject Cfug
TVC/ACC	PCA 30°C 48 hrs	Per batch	<1 x 10 ⁶	>10 ⁸
Pseudomonas	CFC 30°C 48hrs	Per batch	< 1 x 10 ⁶	>10 ⁸
Salmonella	BPW-RV-SEL 37°C 4 days	Per batch	Absent in 25g	Present in 25g
E Coli	MP07	Per Batch	< 1 x 10 ¹	>10 ²
E Coli 0157	MP17	Monthly	Absent in 25g	Present in 25g

Microbiological Laboratory Details	Intertek
Accreditation Standard	UKAS Accredited Testing Laboratory

5.4 Chemical Standard – (If Applicable)

Test	Target	Tolerance	Frequency
Chloramphenicol	n/a		
Nitrofurans			
TVN			
Sulphur Dioxide			

5.5 Analytical Standard – (If Applicable)

Test	Target	Tolerance	Frequency
PH	n/a		
Viscosity			
Salt			
Glaze			

5.6 Physical Standards

Venison trim, shoulder, neck, shank and pork trim is minced through a de-gristling plate at 5.0mm size, then minced again with ingredient's added through the same sized plate, then transferred to the Vemag and Forming machine, sausages are formed into the casings. Strings of sausages are placed on the drying rack before packing in the final retail tray

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5.7 Traceability

HFV have implemented a full traceability system which encompasses all of the requirements of Regulation (EC) No. 178/2002 – which lays down the general principles and requirements of Food Safety.

5.8 Responsible Sourcing Statement

HFV is committed to the promotion and improvement of responsible practices with regards to environmental, social and ethical management.

6. Manufacturing Details (HACCP)

Provided in the form of a flow diagram, a description of the product process / packing operation, including processing times and temperatures where appropriate, including a separate table giving both quality and safety critical control points is available upon request.

7. Case/Packaging Label

See No 4 above

8. Product Picture



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9. Supplier Agreement

It is the responsibility of the supplier for quality control / quality assurance of all raw materials. All records must be held with full traceability, for a minimum of 3 years.

It is the responsibility of the supplier to ensure that all products manufactured are to comply with all relevant EEC and UK legislation, including all legal and safety criteria. **Any specification not returned signed within 14 days will be deemed to be accepted by the recipient.**

Supplier			
Signature		Print Name	
Title / Position		Date	

Customer			
Signature		Print Name	
Title / Position		Date	

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