

**T. W. Laycock, Skerne Spice Mills, Thwaites Lane, Keighley.  
BD21 4LJ  
Telephone 01535 611691  
Fax. 01535 611691  
E-Mail : nickhempel@hotmail.co.uk**

## **Material Specification issue 11**

**Material** :- Pork Pie Cure

Product Code:-

Description:- A blend of P.D.V. Salt and Sodium Nitrite

Ingredient Declaration:- Salt, Preservative Sodium Nitrite E250.

Contains the following E.U. allergens :- None

### **Typical Physical Standards**

Flavour & Aroma:- Salt

Appearance:- White Powder

Particle Size:-

### **Usage Rate**

99 g. to 9.027 kgs. Fresh Meat. Use in conjunction with Pork Pie Seasoning.  
Do not exceed stated rate.

### **Typical Microbiological Standards**

|                   |         |         |
|-------------------|---------|---------|
| TVC               | cfu/g   | < 1 000 |
| E.Coli            | cfu/g   | N.D.    |
| Bacillus Cereus   | cfu/g   | <20     |
| Clos. Perfringens | cfu/g   | <20     |
| Salmonella        | per 25g | Absent  |
| Yeasts            | cfu/g   | <20     |
| Staph Aureus      | cfu/g   | <20     |

### **Storage Conditions**

Cool & Dry

**Shelf Life**

12 months

**Packaging**

To Customer Requirements

**Metal Detection**

<2.0 mm Fe, <2.2 mm non Fe, < 3.0 mm S/S

**Legislation**

Conforms to UK/EU compositional requirements where these exist, has been subjected only to permitted processes.

**Labelling**

Product, Batch Code & B.B.E.

Signed on behalf of T.W. Laycock & Sons Ltd



Nick Hempel, Director

Date 8/06/2013

Signed on behalf of Customer

Name/Position

Date

Date 08/2008