

**T. W. Laycock & Sons Ltd, 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.

T.W.LAYCOCK.	
PORK PIE CURE	USAGE 99 GRAMS TO 9.027 Kgs FRESH MEAT
PLUS THE ADDITION OF 99g PORK PIE SEASONING	BATCH No.
FOR FOODSTUFFS (RESTRICTED USE)PRESERVATIVE SODIUM NITRITE E 250.	
NOT FOR RETAIL SALE	BEST BEFORE END:
MANUFACTURED BY:T.W.LAYCOCK KEIGHLEY W/YORKS BD21 4LJ. Tel:01535 611691 ***** Fax:01535 611069.	

Signed on behalf of T.W. Laycock



Nick Hempel, Director

Issue Date 8/06/2020

Signed on behalf of Customer

Name/Position

Date

Date 08/2008