



Cumberland Sausage Thick Curl (1x2kg)

Product Images



Description

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Additional Information

SKU	SA14000
Description	Our fresh sausages are meticulously crafted on-site by our specialist butchers. Using carefully chosen ingredients, we infuse each batch with a unique flavour that has made our sausages renowned across Cumbria.
About Producer	Caterite's specialist butchery division offers an exceptional range of fresh, high quality meat, poultry and game in a choice of cuts to satisfy all of our customer requirements. We can provide full traceability and demand the highest standards of hygiene and safety. We are proud to announce that during our most recent audit, our butchery was awarded a BRC Grade A for the production of meat products.
Why Buy from Caterite?	At Caterite we produce a large range of handmade sausages including the traditional Cumberland Curl, Pigs in Blankets and Sausage Meat for Stuffing. We produce over 5 tonnes of sausage a week, and employ two dedicated butchers who are the creators and brains behind our famous sausage recipes, known for their quality, specially selected ingredients and unique taste.
Directions for use	Suggested: Grill / Shallow Fry / Oven Bake
Product Guide	Download
Seasonal	No
About Supplier	We have links with over 40 Cumbrian farms, and where possible we try and use locally sourced meat in our product range. If we are not able to provide Cumbrian product you can rest assured that our product is still supporting British farmers.
Accreditation, Certification and Assurance Schemes	BRC 'Grade AA' 2021 BRC Global Standards is a leading safety and quality certification programme, used by over 20,000 businesses in 90 countries.
Brands	Caterite
Allergens	Cereals Containing Gluten, Sulphites, Celery / Celeriac
Awards	Great Taste Award 2022, 1 Star (simply delicious), by The Guild of Fine Food.
Allergen Statement	Please note all nutritional values are approximate and subject to variation.
Casing	Natural

Coarse	Medium/Coarse
Defrosting guidelines	Products should be thawed in the fridge over a 24 hour period (not exceeding a temperature of 5°C), and be fully defrosted before use.
Freezing guidelines	Freeze on the day of purchase, ensure the product is fully wrapped and sealed before placing in the freezer. Products can be stored for up to 3 months from the date of freezing in the freezer.
Ingredients	Pork (85%), Water, Rusk (WHEAT), Salt, WHEAT flour (with Calcium, Iron, Niacin & Thiamine), Spices, Dextrose, Preservative E221 (SULPHITE), Stabilisers (Diphosphate E450), Flavour Enhancer E621, Antioxidant (Ascorbic Acid), Spice Extracts, Herb Extract (CELERY). ALLERGENS: SUPLHUR, GLUTEN (WHEAT), CELERY
Meat Content	85.00%
Availability	Order by 12 noon
Dietary & Lifestyle	Local Product
Size	each
Size Per Link	2kg
Pack Size	1
Storage Instructions	Store refrigerated between <5°C, once opened use within 48 hours

