

SPECIFICATION
**COUNCIL REGULATION (EC) No 510/2006 on protected geographical
indications and protected designations of origin**

“Newmarket Sausage”

EC No:

PDO () PGI (✓)

This specification sets out the main elements of the product specification for information purposes.

1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

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2 GROUP

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Composition: Producers/processors (2) Associate (1)

3 TYPE OF PRODUCT

Class Group 1.2 Meat Products (cooked, salted, smoked, etc)

4 SPECIFICATION

(summary of requirements under Article 4(2) of Regulation (EC) No 510/2006)

4.1 Name:

“Newmarket Sausage”

4.2 Description:

Newmarket Sausages are seasoned pork sausages made using fresh, primal cuts from either the whole carcass, the shoulder or belly (no offal or by-products, mechanically recovered meat, (MRM) or emulsified rind are permitted) and contain a selection of herbs and spices.

They are a natural colour of the meat, deep pink-beige with a few flecks and have a dry and coarse texture with visible pieces of lean meat and fat, which give the sausage a slight bite when eaten. The taste is predominantly of pork and moderately spicy from the herb and spice mix used in its production although the taste and colour may vary according to the butcher’s particular blend of seasoning.

Traditional seasoning for Newmarket Sausages include combinations of the following and must make up to a maximum 3% of the finished product:

- black pepper
- white pepper
- salt
- thyme
- parsley
- nutmeg

In addition, natural flavourings of dried lemon, sulphites as a preservative and sodium phosphate as a binding agent can also be added.

The sausages must have a minimum meat content of 70% which includes a fat content of typically less than 20%. The balance is bread, rusk & water depending on the manufacturer's recipe.

Newmarket Sausages are usually presented in lengths of about 10 to 15cm long, 2.5 to 3.5 cm in diameter, and are slightly curved in appearance. They are also produced as: a chipolata style sausage which is between 8-12cm long, a cocktail sausage (6cm) and a 'jumbo' (between 20-24cm).

They are sold through retailers and delicatessens either in pre packed or loose from the counter.

4.3 Geographical area:

The area of production of the Newmarket Sausage includes the town of Newmarket and the surrounding region specifically within the following road system: from junction 37 on the A14, north on the A142 left at River Lane encompassing Fordham to Collins Hill up to junction B1102. Left at junction taking B1102 until it meets the A142. Then head north along the A142 to its junction with the A1123. Continue through the village of Wicken in a NW direction turning South down Upware Road to the village of Upware.

Continue on the minor roads, namely Great Drove, Headlake Drove, Little Fen Drove, Barston Drove, Fair Green to the village of Reach. Continue on through to Swaffham Prior, turning south west on B1102 to Swaffham Bulbeck, and then turning SE onto Swaffham Heath Road, crossing over the A14 to the meeting with A1304 to Dullingham. Crossing the B1061 at Dullingham continue onto Stetchworth Road and through Ditton Green, onto Woodditton. From there turn right (south east) on Kirtling Road, and onto Woodditton Road to Kirtling Green. Turn left (north) at The Street and towards Kirtling. Head north-east from Kirtling taking 1st right (south east) at Upend towards the B1063, turning left (north) on the B1063. Follow the B1063 to the B1085 divergence heading north on B1085 up to Dalham, follow the B1085 and turn north west to Moulton up towards Kentford to regain the A14 following the A14 west bound to junction 37.

4.4 Proof of origin:

To produce Newmarket Sausages, records of traceability are kept by the sausage producer (either on pro forma records provided by Trading Standards, or a similar recognised and tested traceability system). These track the movement of pork from the farm to the abattoir/wholesaler to the producer. Then, on a batch by batch basis, written records are kept for the ingredients, batch numbers and production dates, use by date and delivery details i.e. quantity delivered and to whom. The retailer displays and sells the sausage either loose or pre-packed with the name of the producer and meat content.

A full traceability system is in place whereby each batch of meat is recorded upon receipt. This enables the pork to be traced back to the exact source. The supplier details, delivery date and time are noted.

Records kept cover the delivery details including the number of plastic containers, in which the meat was delivered, the delivery note number, slaughter date and pack date of product. This all ensures that it is possible to trace the product back through the supplier's system if necessary.

During the production process, full details of each batch produced are kept, including the source of each constituent product. The customer order sheets are the source document for raising a sales invoice and tying in with the daily production records. Periodically a test is performed to ensure the practicality of tracing the product back to its source.

4.5 Method of production:

The production, processing and preparation of Newmarket sausages takes place in the defined geographical area using pork, herbs and spices which may vary according to the butcher's exact recipe but can include, up to a maximum of 3% in total, white and black pepper, salt, thyme, parsley, and nutmeg in addition to natural flavourings of dried lemon with sulphites as a preservative and sodium phosphate as a binding agent. Bread or rusk and water are used as fillers according to the recipe.

Only fresh primal cuts of pork, from either the whole carcass, shoulder or belly are used. By-products, offal, MRM or emulsified rind are not permitted within the recipe.

Transportation of the pork at each stage will be on refrigerated transport designed to operate chilled (0-4⁰c).

The pork meat is prepared by removing bone, gristle and excess fat by hand and inspected to ensure consistency. The meat is then coarsely chopped or minced using mechanical means to achieve quite large visible pieces after mixing. When minced, the mincing holes of the plate should be a minimum of 3 mm diameter to achieve the coarse texture required and as a final check a gristle plate is fitted to the mincer to eliminate the possibility of gristle getting into the end product.

The minced or chopped meat is mixed, either by hand or using a mechanical mixer, with the bread or rusk, water, herbs, spices, natural flavourings (dried lemon), salt, pepper and sulphites & binding agent together with the water or ice. The ice reduces the temperature of the sausage during mixing. The mixing aims to produce an even distribution of ingredients without over-emulsifying the mix so that the finished sausage maintains a loose, open texture after cooking. The type of equipment and the time taken for the mix are important elements in ensuring this texture.

Sodium Sulphite preservative up to the legal maximum level of 450 parts per million (ppm) is permitted but not essential. If used, it will be added at this stage (Sulphite preservative has been used in sausages since the latter part of the twentieth century).

The sausage meat is filled out into natural casings; hog (for sausages) or sheep (for chipolatas) to give each sausage an individual shape. Synthetic casings are not used as they are not considered to be traditional.

As they are filled, the casings are twisted to help shape the sausages, which should be 10-15 cm in length and 2.5 to 3.5 cm in thickness (thick sausage) and similar length. Narrower casings are needed for the Chipolata style sausages. Filling may occur on a variety of equipment from a simple pressure vessel to a high-speed, semi-automatic machine. The filling process must not overwork the sausage meat to "emulsify" the texture. The sausages may be linked either automatically or by hand. The links are cut into short lengths as required. A variety of packing methods are employed, from simple over-wrapping to modified atmosphere packing in sealed trays.

4.6 Link:

(i) Traditional link to the area

The town of Newmarket has been a famous horse racing venue since the 17th century. The sausage evolved from the pig-keeping tradition associated with horse racing stables, where pigs were kept to graze on stable scraps and keep racing yards free of debris. By the early 20th century, a number of butchers in Newmarket had begun producing sausages as proofed in the censuses of 1881 & 1891.

Modern stables no longer keep pigs but the East Anglia area of the UK, where Newmarket is situated, is a well-known for pig farming. This is due to the predominant arable/ cereal farms concentrated in the area where the pigs are fed on the cereal by-products. The bread originally used in the sausages was leftover loaves from local bakers who found it a handy outlet for day-old bread which had become too stale to sell as 'fresh'. This custom is still maintained today.

(ii) Reputation of the product

Newmarket Sausages soon became a popular snack with the horseracing fraternity, which included members of the Royal Family. The Sausages have been popular with the Royal Household since the beginning of the 19th Century.

Popularity of the sausages soared far and wide beyond the horseracing circles, and an extract from the Newmarket Local History Society's chronicles records notes of a railway clerk spending 2 or 3 hours every race week booking parcels of the sausage on the race meeting trains during the busy horse-racing season, when railway communications became more frequent.

The recipe for the Newmarket sausage is unchanged since the days of Queen Victoria. The original recipe lives on passed down through the generations. The sausages continue to be made to the same exacting standards as they always have been. Handmade with care in small batches, the sausages are free from colouring and additives.

Newmarket has been associated with horse racing since King James I organised the first race on the site which was run in 1622. The King had visited Newmarket on 27th

February 1604 when he went hare coursing on the heath surrounding the town and since then he became a frequent visitor to the town. The world's oldest surviving horse race, The Town Plate, dating from 1665 was established by Charles II at Newmarket and Newmarket Sausages have traditionally been given as part of the prizes in this race since 1952.

The first reference to Newmarket and sausages dates specifically to 19th November 1618 when James I was visiting the area. He held a banquet to celebrate the 18th birthday of his son Charles (later King Charles I) described in a letter from the Chamberlain to Sir Dudley Charleton; "The king brought a great chine of beef, the Marquis of Hamilton four pigs incircled (sic) with sausages, the Earl of Southampton two turkies, another six partridges, and one a whole tray full of buttered eggs so all passed of pleasantly."

The Marquis of Hamilton, a Scottish nobleman would have obtained the sausages locally, there being no means of refrigeration in those days. The Newmarket Sausage is inextricably linked to the races. They were sold as a quick hot snack to eat at the races and in the various hostelries during the racing season. Race-goers also bought them to take home after the event.

In 1849, Sylvanus describing a tour to the Newmarket area in Bentley's miscellany (edited by Charles Dickens) stayed at the White Hart Inn, Newmarket where, after a visit to see the horses, he and his companions "returned to breakfast on Newmarket Sausages and water-cresses".

Sausage production was inevitable in Newmarket given its location in Suffolk. The county had long been a major producer of good pork, the meat of the black Suffolk pig was prized as being sweet and tender. In the Newmarket area stable yards and local cottagers kept pigs which were allow to roam freely and which fed on scraps and forage. The town had a dozen or so butchers in the late 19th and early 20th century, many breeding, fattening and slaughtering their own pigs to supply their own sausages.

During the racing season the demand for sausages was tremendous, Baily's sporting magazine in 1860 reporting; "we heard on our arrival that every stall at Newmarket

had its occupier, as every bedroom its tenant, and the sausagemachines had never ceased working”

Sausages were also sold at the major markets and fairs in the town, Gardener in 1851 claiming that the November 8th Cattle Market, which was also a pleasure fair, was particularly noted for its sausages.

Although a dozen butchers were said to be operating in Newmarket in the early 20th Century each producing their own sausages, gradually the number of shops declined leaving just three producers of the Newmarket Sausage. Although the earliest reference to Newmarket and sausages is in 1618 (given above), a distinct type of sausage called the ‘Newmarket Sausage’ only appears in the literature in the mid 1800’s, the 1849 reference above being the earliest so far discovered. More recently there have been numerous references to the Newmarket Sausage in cookbooks and guide books. They are described in the ‘Traditional Foods of Britain’, (Laura Mason with Catherine Brown, Prospect Books 1999) part of an inventory of the food products from all the regions of the European Union and Clarissa Dickson-Wright, in her latest book, recalls her earliest experience with Newmarket sausages. Google has 4190 references to the “Newmarket sausage”. The Newmarket Local History Society in its review of Newmarket history gives a full write-up to the local production of sausages, substantiating all that is claimed. One producer of Newmarket Sausages has been supplying their sausages under Royal Warrant since 1907 and are currently Warrant holder as supplier to H.M. The Queen. Another producer’s sausages are given as a traditional prize to the winning jockeys of the country’s oldest horse race, the Newmarket Town Plate. Reference is also made to Newmarket Sausages by the British Tourist Authority in their publication ‘Taste England’ and website www.EnjoyEngland.com.

4.7 Inspection body:

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The inspection body conforms to the principles of EN45011 standard

4.8 Labelling

N/A

4.9 Requirements laid down by Community or national provisions:

N/A