

SPECIFICATION

COUNCIL REGULATION (EC) No 510/2006

APPLICATION TO REGISTER: 'TRADITIONAL CUMBERLAND SAUSAGE'

PGI (✓) PDO ()

National File No:

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

1. RESPONSIBLE DEPARTMENT IN THE MEMBER STATE: UNITED KINGDOM

Name: Department for the Environment, Food and Rural Affairs

Address Food Policy Unit, Regional and Local Food Team

Area 7e, 9 Millbank

c/o Nobel House

17 Smith Square

London SW1P 3JR

United Kingdom

Tel: +44 (0) 207 238 6075

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Email: protectedfoodnames@defra.gsi.gov.uk

2. GROUP

Name: The Cumberland Sausage Association

Address: C/o John Anderson

Linden Cottage

High Street

Brough

Cumbria CA17 4BX

Tel: +44 (0)17683 42490

Email: j.anderson1963@btinternet.com

Website: traditionalcumberlandsausage.co.uk

Composition: Producer/Processor (21) Other (2)

3. TYPE OF PRODUCT

Class

Meat-based products

Class 1.2

4 SPECIFICATION

4.1 Name: Traditional Cumberland Sausage

4.2 Description

Traditional Cumberland Sausage is a spiral coil shaped seasoned pork sausage. Its most distinctive feature is that, unlike other sausages, it is not linked but long and coiled.

Traditional Cumberland Sausage is cylindrical in shape when at full length but the final product is coiled to produce its distinctive spiral shape. It has a coarse texture which is generally pink in colour and have visible flecks of seasoning. The sausages are sold in a variety of sizes and weights and through a range of outlets including traditional butchers' shops, supermarkets, delicatessens and food service outlets.

The ingredients for Traditional Cumberland sausages consists of:

- boneless pork meat
- rusk – can include wheat based dough, potato starch, flaked rice, spelt, soya grit and gluten free rusk
- water/ice
- seasonings - white pepper, black pepper, salt, thyme, sage, nutmeg, mace, cayenne

The quantities of ingredients used varies according to each butcher, however the following physical and technical characteristics must be adhered to:

- The sausage must have a minimum diameter of 20mm in order to achieve the characteristic coarse texture
- Meat content must be at least 80% and must be de-rinded to remove skin and gristle.
- Maximum 5% water content
- Minimum 15% protein content
- Maximum 20% fat content

- Maximum 11% connective tissue

Traditional Cumberland Sausages are made from boneless pork cuts and includes pork fat. The pork is de-rinded to remove skin and gristle and the boneless pork cuts are broken down using a mincer or in some cases cut up by hand. Where a mincer is used, the size of the holes of the mincing plate must not be less than 4.5mm diameter. This minimum size is required to ensure a rough cut texture which is characteristic of Traditional Cumberland Sausages.

The pork mince is then mixed, often by hand, but also by using a mechanical mixer although use of a bowl chopper or similar would be prohibited as this would create an unacceptably emulsified end product.

Rusk, iced water/ice and seasoning are added to the pork mince and mixed together. The length of time of mixing depends on the type of equipment used. The rusk is either a wheat based dough, although could contain potato starch, flaked rice, spelt or soya grit. Seasonings vary according to butchers' individual recipes but can only include combinations of the following permissible spices:

- White pepper
- Black pepper
- Salt
- Thyme
- Sage
- Nutmeg
- Mace
- Cayenne

The combinations of permitted herbs and spices may vary from butcher to butcher, but the prominent taste of Traditional Cumberland Sausage is quite spicy due to the generous amount of pepper added which is accompanied by a strong taste of herbs.

The mixture is then transferred to a sausage filler machine which feeds the mixture into the sausage casings. The sausage casings must be made from natural pig intestines which are larger than lamb intestines hence creating a relatively wide diameter of sausage. Synthetic casings cannot be used as these are not considered to be traditional.

The sausages are left unlinked and sold by weight. It is normally presented as a coiled sausage both in packs and on butchers' counters. The continual length of the Traditional Cumberland Sausage is one of its key features.

4.3 Geographical Area

The County of Cumbria (which comprises the old counties of Cumberland, Westmorland and parts of north Lancashire and North Yorkshire).

4.4 Proof of origin

To produce Traditional Cumberland Sausages records of traceability are kept by the producer (pro forma records, that Trading Standards have provided) 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.

4.5 Method of Production

The production, processing and preparation of Traditional Cumberland Sausage must take place in the county of Cumbria, this includes preparation of the raw materials as follows:

- Mincing of meat
- Addition of salt and other ingredients including seasonings
- Mixing and kneading of ingredients
- Filling the natural pork casings
- Shaping .

The pork meat consists of boneless pork cuts. The meat will also include pork fat. All the cuts of pork are de-rinded to remove skin and gristle. The meat content within the sausage must be at least 80% as defined under the 2003 Meat Product Regulations which include the European Definition of Meat.

The boneless pork cuts are broken down using a mincer or in some cases cut up by hand. Where a mincer is used, the mincing holes of the plate should be a minimum of 4.5mm diameter this ensures a rough cut texture.

The pork mince is then mixed, often by hand, but also by using a mechanical mixer although use of a bowl chopper or similar would be prohibited as this would create an unacceptably emulsified end product.

Rusk, iced water/ice and seasoning are added to the pork mince and mixed together, either in the mixer or by hand. The length of time of mixing depends on the type of equipment used. The rusk is either a wheat based dough, although could contain potato starch, flaked rice, spelt or soya grit, that has been dried and chopped into breadcrumb size. Gluten free rusk may also be used if a gluten free sausage is required. Seasonings vary according to butchers' individual recipes but can only include combinations of the following spices: white pepper, black pepper, salt, thyme, sage, nutmeg, mace, and cayenne. . The quantities of ingredients used varies according to each butcher, however the following physical and technical characteristics must be adhered to:

- The sausage must have a minimum diameter of 20mm in order to achieve the characteristic coarse texture
- Meat content must be at least 80% and must be de-rinded to remove skin and gristle.
- Maximum 5% water content
- Minimum 15% protein content
- Maximum 20% fat content
- Maximum 11% connective tissue

The use of ice is aimed at reducing the temperature within the sausage mix during processing. The mixture is then transferred to a sausage filler machine which feeds the mixture into the sausage casings. The sausages are filled manually by placing the sausage skin onto the machine nozzle and regulating the flow of meat manually. The sausage casings must be made from natural pig intestines which are larger than lamb intestines hence creating a relatively wide diameter of sausage. Synthetic casings cannot be used as these are not considered to be traditional

The sausage should be left unlinked and sold by weight. It is normally presented as a coiled sausage both in packs and on butchers' counters. The continual length of the Traditional Cumberland Sausage is one of its key features.

4.6 Link:

Historical Link

The sausage has strong links with Cumbria and was first documented in the ““Reliable Guide to the curing of Cumberland Hams and Bacon and the Preparation of the offal in the Cumberland Style” published in 1911, although local folklore suggests that the sausage was originally introduced with the influx of German Miners to the area in the 16th Century.

Traditional Cumberland Sausage would originally have been made from the indigenous Cumberland Pig which was originally crossed from a Large White and then evolved in the County’s cool, wet climate. The Cumberland pig was shorter and heavier in build than the Large White with a thick layer of back fat, a heavier jowl and a wider shoulder and back. The Cumberland Pig became extinct in the early 1960s but its history is linked with the production of Cumberland Sausage.

Up until the 1950s, most farms and many households kept a small number of pigs as a means of self-sufficiency. Towards the autumn, the pig would be slaughtered and hung before being cut up for use. Every part would be used, either eaten fresh (offal), made into black pudding (blood), cured and salted (best cuts) or formed into sausages, faggots and pies (small cuts).

One recipe can be dated back to the 1850s. It has been recorded that in the mid 19th century the sausages were often hung up with hams and bacons, were very highly spiced and were semi-dried for preservation. The sausage could then be boiled or sliced and eaten like salami. The wide diameter was necessary to prevent the sausage drying out during hanging and also because of the large hog intestines used for casings.

Reputation in area

Historically, the Traditional Cumberland Sausage was more highly seasoned than it is today, but even today is more highly seasoned than other British sausages. Recipes have been passed down through the

generations and reflect the influx of exotic spices to the port of Whitehaven in the 18th Century when the town prospered as the third largest port in the UK from trade between the Americas and Africa. During that time, the area now known as Cumbria was introduced to black pepper, ginger and nutmeg as well as other foodstuffs such as molasses and rum. Consequently, many Cumbrian regional specialities today are spiced or sugar-based, such as the sausage and the famous Grasmere gingerbread and Kendal mint cake.

In 1990, a local butcher Richard Woodall's of Waberthwaite, Cumbria was awarded the royal warrant for the supply of Traditional Cumberland Sausage to HM Queen Elizabeth II.

Ivan Day is one of Britain's leading experts in historic food, stretching back 40 years. He has appeared on national radio and television and has lectured in Britain and in the United States on historic food. He states that the sausages' ..."association with the Lakes Counties is certainly a long one. The pool of expertise that exists among Cumbrian butchers in its production is also founded on a very local, long-lived oral tradition". Traditional Cumberland Sausage is the signature dish of Cumbria and Lakeland. It is a traditional food that is completely grounded in this region and is identified with Cumbria in the same way that pasties are to Cornwall and haggis is to Scotland. In fact it could be called 'the chieftain of the sausage race'. Its very high meat content, rough-cut texture, and high seasoning make it one of the truly great pork products of Great Britain. Nearly all Cumbrian butchers proudly make this distinctive local product, passing on the recipes from father to son over many generations."

Confirming current reputation

Food writers and renowned chefs value the Traditional Cumberland sausage for its unique taste, texture and traditional shape.

4.7 Inspection body

Name: Cumbria Trading Standards

Address: Country Offices

Kendal LA9 4RQ

Tel: 01539 773577

Fax: 01539 773 592

Email: trading.standards.kendal@cumbriacc.gov.uk

Contact: Eamonn Quinn

The inspection body conforms to the principles of EN 45011 standard.

4.8 Labelling

The sausages are currently labelled in the fresh unpacked form with meat content as a percentage, (min requirement 80%) rusk, preservative, flavour enhancer, seasoning, and colouring. In the pre packed form E numbers must be declared.