

SUMMARY

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

“Lincolnshire Sausage”

EC No:

PDO () PGI (✓)

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

1 RESPONSIBLE DEPARTMENT IN THE MEMBER STATE

RESPONSIBLE DEPARTMENT IN THE MEMBER STATE: UNITED KINGDOM

Name: Department for the Environment, Food and Rural Affairs

Address: Regional and Local Food Team - Food and Farming Group

Area 8e, 9 Millbank c/o Nobel House

17 Smith Square

London SW1P 3JR

United Kingdom

Tel: +44207 238 6075

Fax: +44207 238 5728

Email: protectedfoodnames@defra.gsi.gov.uk

2 GROUP

Name: Lincolnshire Sausage Association

Address: RJ & AE Godfrey Ltd

Elsham Top

Wootton Road

Elsham

Brigg

DN20 0NU

Tel.: 01469 588 257

Fax:

Email: janet.godfrey@godfrey.uk.com

Composition: Producers/processors (34) Other (2)

The Association was formed in 2006 and is comprised of farmers butchers/producers, processors and others. The Association currently has no legal status.

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:

“Lincolnshire Sausage”

4.2 Description:

Lincolnshire sausages are distinguished from all other British Sausages by the predominant use of sage which gives the sausage its unique flavour.

The sausage is typically a pale pinkish-tinged beige or greyish colour with flecks of the green herb visible through the slightly opaque sausage skin.

The texture of the sausage meat is coarse with visible pieces of lean meat and fat. Dalton in his 1930's compilation of butchers' recipes noted that 'Northern' butchers such as those in Lincolnshire preferred coarsely chopped meat which gives the sausage more 'bite' when eaten. The predominant flavours are those of pork meat and herb sage with salt and pepper seasoning to taste. The sausages will have a minimum meat content of 70% with a maximum fat content of 25%. The sausage is slightly curved, approximately cylindrical, of slightly variable length and thickness to present a handmade appearance. There are two sizes of the sausage. One is typically about 10-15 cm in length and approximately 2.5 to 3.5 cm in diameter for the traditionally “thick” sausages and 2.0 to 2.5 cm diameter for the traditional “chipolata” sausage.

4.3 Geographical area:

The area covers the historic County of Lincolnshire prior to local Government reorganisation in 1974 which now consists of the modern County Boundaries of Lincolnshire, North Lincolnshire and North East Lincolnshire

4.4 Proof of origin:

To produce Lincolnshire Sausages, records of traceability are kept by the sausage producer (pro forma records provided by Trading Standards). 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 Lincolnshire sausages takes place in the defined geographical area using only the following ingredients: pork, sage, bread or breadcrumbs, rusk, salt, pepper, water or ice and if used, sulphite.

Pork may be used in a fresh, chilled state or may be frozen to below -18°C for storage. All transportation of pork at each stage will only occur on refrigerated transport designed to operate at either chilled ($0-8^{\circ}\text{C}$) or frozen (better than -18°C) temperature.

The pork meat is prepared by removing bone, gristle and excess fat. The meat is then coarsely chopped by hand or minced using mechanical means to achieve quite large visible pieces after mixing. Where minced, the mincing holes of the plate should be a minimum of 4.5mm diameter to achieve the coarse texture required.

The minced or chopped meat is mixed, either by hand or using a mechanical mixer, with breadcrumb or rusk, sage, salt and pepper together with a little 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.

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

The sausage meat is filled out into natural casings, which are obtained from pig's intestine (sheep intestine may be used for chipolata size sausages). Natural casings are essential to give each sausage an individual shape.

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, but 2.0 to 2.5 cm in thickness for Chipolata. 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 "tighten" the texture. The links are cut into short lengths and may be sold loose, linked usually in three's, or pre-packed to facilitate distribution.

Lincolnshire sausages may be sold loose or may be pre-packed. A variety of packing methods are employed, from simple over-wrapping to modified atmosphere packing in sealed trays.

4.6 Link:

Lincolnshire has long been associated with the production of pigs. Many farming households throughout Britain raised a pig or two fed on household scraps and slaughtered for meat in the winter. In Lincolnshire pig production assumed a larger scale because of the abundance of cereals, particularly wheat and barley, major components of pig feed. Lincolnshire has the largest area of cereal production in Britain, favoured by its warm summers, mild winters, long growing season and being one of the driest counties particularly in the ripening season. The richness of its

soils and flat nature of the landscape are other major advantages for cereal growing.

Another significant crop that was important to pig production is the potato; steamed potatoes being fed to pigs for fattening prior to sale or slaughter.

This interest in pigs was evidenced by the number of pig clubs (over 300) in Lincolnshire, more than any other county and over 30% of the national total (The English Pig by Robert Malcolmson 2002). The abundance of pig meat gave rise to the development of a large number of butchers shops (per capita) with a preponderance of pork specialist butchers shops throughout the county, many still surviving.

The association has identified well over 100 pork butchers shops still remaining in Lincolnshire, a sparsely populated county, but one where local consumers still value personal service from the local butcher.

The number of pork butchers is reflected in the variety of pork products that have developed in Lincolnshire, probably more than any other county. These include not only the Lincolnshire sausages but also Faggots, Stuffed Chine, Haslet (Harslet, quoted by Pepys in his diary of 10 March 1663), Lincolnshire Pork Pies (the origin of these latter four given in Mason and Brown's Taste of Britain 2006), Lincolnshire Brawn and Mock Goose (Edden's County Recipes of Old England 1929) and Lincolnshire Ham (Farmhouse Fare, Farmers Weekly, 1973 taken from recipes supplied from the 1930's).

Sausages have been made for centuries in England, and a few have become associated with counties and towns such as Cumberland, Lincolnshire, Oxford and Newmarket. Lincolnshire and Cumberland sausages are the most famous, the former because of the sage and the latter for their shape.

Many of the traditional butchers in Lincolnshire, family run businesses, have been trading for over a century, producing Lincolnshire sausages created from recipes handed down throughout the generations by word of mouth. Competition is fierce amongst butchers as to who makes the best Lincolnshire Sausage – there is even a biennial competition and an annual Lincolnshire Sausage Festival held in Lincoln.

Lincolnshire sausages would have been made from indigenous pigs such as the Lincolnshire Curly Coat, a giant of a pig sometimes weighing over 250Kg. The pig, more fat than lean, was extremely hairy with powerful shoulders higher than a man's waist. Sadly the pig became extinct in 1972, although a similar pig, the Mangalitza, does exist in Hungary and probably arose from a cross with the Curly Coats exported to Hungary in the early 20th Century. It has now been reintroduced into Lincolnshire.

What distinguishes a Lincolnshire sausage from all others is the use of sage.

Sage (scientific name *Salvia officinalis*, from the Latin 'to heal') is of Mediterranean origin and thrives in hot summers and warm winters. It does not survive well in frost and prolonged rainfall. Sage therefore grows particularly well in Lincolnshire and so is closely associated with the county. The properties of sage for medicinal purposes is given at length in the 17th Century treatise "Complete Herbal" by Nicholas Culpepper. The Greeks and Romans used sage for preserving meat. The active preservative in sage is phenoxyethanol, a polyphenol and anti-oxidant. Besides its use for flavouring foods, sage is very aromatic. Butchers in Lincolnshire therefore used the herb in products made from pork. Small wonder that in Lincolnshire, sage is also used in Haslet (Maria Rundall 1824, A New System of Domestic Cookery) and in Lincolnshire Pork Pies (Finney T, 1915 Handy Guide to Pork Butchers). It is highly likely therefore that local Lincolnshire producers, wanting a herb not only to flavour the sausage but also to help preserve it in the days before refrigeration, turned to sage which was growing in abundance in the area. Other areas of the country relied on heavier salting and seasoning and the use of other preservatives and spices to try and preserve the sausage or, as in the case of the Cumberland sausage, hanging the sausage to partially dry. Some other varieties of sausage would have used sage in small quantities along with other herbs and spices for flavouring. The use of sage alone in large measure is unique to both the flavour and keeping properties of the Lincolnshire sausage. It is a happy coincidence that green, the colour of sage, is also associated with the County, known as 'Lincoln Green'. It is no

coincidence that sage is also used in those two other Lincolnshire specialities containing pork – haslet and Lincolnshire pork pies, and in no other county, confirming its unique link with the food of the County of Lincolnshire.

Reputation

Although sausages have been made for centuries in Britain, it was probably not until the eighteenth century that distinct varieties became associated with specific counties and towns. The earliest recorded reference to the recipe for Lincolnshire sausage dates to May 1886, although John Pettit Butchers of Grimsby claims, “Our Lincolnshire sausage, still made to an original family recipe dating back to 1810, is enjoyed worldwide.”

The fact that so many butchers throughout the County of Lincolnshire have produced the same style of sausages made with sage and coarsely cut and not in the neighbouring counties (Leicestershire, Yorkshire, etc.) demonstrates the link between the county and its most famous food.

The Lincolnshire Sausage is documented in numerous reference books on food (Mason and Brown: The Taste of Britain, 2006), in 4,700 references in Google, in numerous articles, cookbooks, magazines and broadcasts. Many, when they think of Lincolnshire in association with food, automatically think of the Lincolnshire Sausage.

4.7 Inspection body:

Lincolnshire County Council Trading Standards Service

Council Offices

Lincoln

Lincolnshire

LN1 1YL

Tel: 01522 554 949

Fax: 01522 552 405

Website: www.lincolnshire.gov.uk

Additional

Contact: Mr Philip Sorrell
Senior Enforcement Officer
Trading Standard

Tel: 01522 552 456

Email: Philip.sorrel@lincolnshire.gov.uk

4.8 Labelling:

When packed, the sausages are currently labelled with meat content as a percentage (minimum requirement is 70%), rusk or bread, preservative, sage, salt and pepper. Not all Lincolnshire sausages are packed.

Once PGI status has been granted, the packaged sausages will bear the logo of the Lincolnshire Sausage Association for members of the Association.