



Product Specification

Product Code and Product Name: 2127 4" Sausage Rolls		
Product Description: Oblong Sausage Roll encased in a traditional Puff Pastry - Frozen unbaked		
Ingredients: Water, Wheat Flour, Pork (19%), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Rusk [Wheat Flour, Salt, Raising Agent (E503ii)], Glaze [Water, Modified Starch, Rapeseed Oil, Milk Proteins, Emulsifiers(Soya Lecithin (E322), E471), Acidity Regulator (E339), Colour (E160a)], Pork Fat, Wheat Starch, Seasoning [Salt, Spices, Wheat Flour, Sugar, Flavour Enhancer (E621), Preservatives (Sodium Sulphite , Sodium Metabisulphite), Rusk (Wheat Flour, Salt, Raising Agent (E503ii)), Stabiliser (E450), Onion Powder, Antioxidants (E301, E304, E307), Emulsifier (E451), Dextrose, Rapeseed Oil, Spice Extracts, Flavourings, Colour (E120), Herb Extracts], Pea Starch, Salt. Wheat Flour contains Calcium carbonate, Iron, Niacin and Thiamin. Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May contain nuts.		
Brief outline of Process Step: <ul style="list-style-type: none">• Raw Material Intake• Product ingredient batch weighing• Filling Cooking (CCP 1 target minimum temperature 85°C)• Cooling (CCP 2 <8°C within 4 hours)• Pastry manufacturing• Product Assembly• Freezing (<i>If applicable</i>)• Baking (<i>if applicable</i>) (CCP 1 target minimum temperature 85°C)• Cooling (CCP 2 <8°C within 4 hours)• Packing (<i>If applicable</i>)• Metal Detection (CCP 3)• Outer case packaging (<i>If applicable</i>)• Despatch		
Baking Guidelines: Bake from Frozen. Place on a baking tray in a pre - heated oven 200°C/ 400°F/ Gas mark 6 for approximately 20 - 25 minutes. Ensure product is piping hot throughout before serving.		

Issue Date: 23.03.08	Issue No: 7	Doc Ref: 2127 4" Sausage Roll
Re-issue Date: 11.11.16		

Nutrition Information:

	Typical Values per 100g (A)
Energy kJ	1430
kcal	343
Fat (g)	22.1
Of which Saturates (g)	9.8
Carbohydrates (g)	25.6
Of which Sugars (g)	1.8
Fibre (g)	3.0
Protein (g)	9.0
Salt (g)	1.87

Micro Standards:

	Target	Fail
TVC	<10000	>100000
Enterobacteria	<500	>1000
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Cl. Perfringens	<20	>100
B. Cereus	<20	>100
Staphylococcus	<20	>100

Packed:

108 x 80g approximately
(8.64kg approximately)

Pallet Information :

12 Cases per layer
6 Layers per pallet
72 Cases per pallet

Packaging Measurements:

Blue Tint Liner Bag (LDPE): 18g
Layer Card (x4): 362 x 240mm, 32g each (128g per case)
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 9.02Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 677.9Kg(approximately)
Total pallet height: 1.24m (approximately)

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18°C. Once defrosted DO NOT re-freeze. Handle with care.

Shelf Life: 18 months from day of production.

Minimum Shelf Life: 12 months from day of production.

Country of Origin: Produced in the UK using Pork from ROI, EU.	
I hereby declare that the ingredients, and its constituent parts, meet all relevant UK and EEC Regulations (e.g. Food Safety Act 1990, Pesticide Residue Levels, Plastic Materials in contact with Food etc), must not be irradiated or contain genetically modified materials.	
Signed: J. Wesolowska	Date: 31.12.2014
Position: Specification Technologist	

Please note: We will consider this specification to be accepted unless otherwise advised

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
03.09.13	3	New specification format and review	R. Bungar	17.03.10
2.07.2014	4	FIR ingredient declaration.	R. Bungar	3.09.13
01.08.2014	5	Updated allergen as per FIR	R. Bungar	02.07.2014
31.12.2014	6	Updated pork quid, nutrition and meat country of origin.	R. Bungar	1.08.2014
11.11.2016	7	Updated Nutritional Information to Analysed	R. Bungar	31.12.2014