Wrights

Product Specification

Product Code and Product Name: 2075 Jumbo Sausage Roll

Product Description: Savoury pork sausage filling encased in an oblong light puff pastry – Frozen Unbaked.

Ingredients:
Water, **Wheat** Flour, Pork (19%), Margarine [Palm Oil, Palm Stearin, Rapeseed Oil, Water, Salt, Emulsifier (E471), Lemon Juice, Acidity Regulator (E330], Rusk [**Wheat** Flour, Water, Salt, E503ii], Pork Fat, **Wheat** Starch, Seasoning [Salt, Spices (White Pepper, Nutmeg, Ginger, Mace, Black Pepper, Coriander), Sugar, Emulsifier (E450i,iii), Flavour Enhancer (E621), **Wheat** Flour, Preservative (Sodium **Metabisulphite**), Onion Powder, Rusk (**Wheat** Flour, Salt, Raising Agent (E503ii)), Dextrose, Antioxidants (E301, E304, E307), Rapeseed Oil, Spice Extracts, Colour (E120), Herb Extracts], Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Pea Starch, Salt.

Wheat Flour contains Calcium carbonate, Iron, Niacin and Thiamin.
Allergens: For allergens (including cereals containing gluten) see ingredients in **Bold**.
May also contain nuts.
Warning: Although every care has been taken to remove bones, small bones may remain.

Brief outline of Process Step:

- Raw Material Intake
- Product ingredient batch weighing
- Filling Cooking (CCP 1 target minimum temperature 85℃)
- Cooling (CCP 2 <8℃ within 4 hours)
- Pastry manufacturing
- Product Assembly
- Freezing *(If applicable)*
- Baking (*if applicable*) (CCP 1 target minimum temperature 85℃)
- Cooling (CCP 2 <8℃ within 4 hours)
- Packing *(If applicable)*
- Metal Detection (CCP 3)
- Outer case packaging *(If applicable)*
- Despatch

Baking Guidelines:
Bake from frozen.
Place on a baking tray in a pre-heated oven at 200°C / 400℉/ Gas mark 6 for approximately 25 - 30 minutes.
Ensure product is piping hot throughout before serving.

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Nutrition Information:

	Typical Values per 100g *(Calculated)*
Energy kJ kcal	1292 311
Fat (g)	21.9
Of which Saturates (g)	10.5
Carbohydrates (g)	21.9
Of which Sugars (g)	0.3
Fibre (g)	1.3
Protein (g)	5.9
Salt (g)	1.76

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:	48 x 160g (7.68Kg 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 (x5): 362 x 240mm, 32g each (160g per case) Case dimensions: 376 x 256x 190mm, 246g each Tape and Label weight: 5g each case Case weight: 8.1Kg approximately Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 386g and pallet wrap 240g) Total pallet weight: 612.5Kg(approximately) Total pallet height: 1.3m (approximately)	

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

Storage Conditions: Store below -18ºC. 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 the Republic of Ireland and Netherlands.

Warning: Although every care has been taken to remove bones, small bones may

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remain.
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: C. Creasey	**Date:** 20.04.17
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
30.01.13	8	New specification format	Customer	12.07.12
14.03.14	9	Update to FIR-compliant declaration and addition of statutory additives in flour.	Reshima Bungar	14.03.14
28.07.2014	10	FIR ingredients dec + country of origin of meat	R. Bungar	28.07.2014
30.12.2014	11	Updated ingredients declaration	R. Bungar	28.07.2014
27.09.2016	12	Updated analysed nutrition	R. Bungar	30.12.2014
20.04.17	13	Seasoning pack changed – ingredient declaration and nutrition information updated	R. Bungar	27.09.16

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