

Wrights

Product Specification

Product Code and Product Name: 2218 Bradleys 8” Sausage Rolls

Product Description: Savoury pork sausage meat encased in a traditional, oblong puff pastry (Plain) casing – Frozen Unbaked.

Ingredients:

Water, **Wheat** Flour, Pork (13.8%), Rusk [**Wheat** Flour, Water, Salt, Raising Agent (E503ii)], Vegetable Fats & Oils [Palm, Water, Rapeseed, Salt, Emulsifier (E471), Acidity regulator (E330), Lemon Juice], **Wheat** Starch, Seasoning [Salt, Spices, **Wheat** Flour, Sugar, Flavour Enhancer (E621), Preservatives (E221, E223), Rusk (**Wheat** Flour, Salt, E503ii), Stabiliser (E450), Onion Powder, Antioxidants (E301, E304, E307), Emulsifier (E451), Dextrose, Rapeseed Oil, Spice Extracts, Flavourings, Colour (E120), Herb Extracts], Pork Fat, Glaze [Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulators (E339iii), Colour (E160a)], Pea Starch, Salt.
Wheat Flour contains Calcium Carbonate, Iron, Niacin, Thiamin.

Allergens: For allergens (including cereals containing gluten) see ingredients in **Bold**.
May contain **Nuts**.

Brief outline of Process Step:

- 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 (*If applicable*)
- Baking (*if applicable*) (CCP 1 target minimum temperature 85°C)
- Cooling (CCP 2 <8°C 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 200°C/400°F/Gas Mark 6 for approximately 20 to 25 minutes.

Ensure product is piping hot throughout before serving.

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Issue No: 2

Doc Ref: 2218 Bradleys 8” Sausage Roll – Frozen
Unbaked

Re-issue Date: 01.08.2014

Nutrition Information:

	Typical Values per 100g (A)
Energy kJ	1270
kcal	303
Fat (g)	16.1
Of which Saturates (g)	7.4
Carbohydrates (g)	31.9
Of which Sugars (g)	2.2
Fibre (g)	1.1
Protein (g)	7.0
Salt (g)	1.57

Micro Standards:

	Target	Fail
TVC	<10000	>100000
Enterobacteriae	<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 150g approximately
(7.2 Kg 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 (x 3): 362 x 240mm, 32g each (160g per case)
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 7.6Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 577.34 Kg(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.	
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: Reshima Bungar	Date: 01.08.2014
Position: Technical Manager	

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
12.06.2014	1	New Format	S. Taylor	n/a
01.08.2014	2	Updated allergen as per FIR	R. Bungar	12.06.2014

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