

# Wrights

## Product Specification

**Product Code and Product Name: 2120 6" Sausage Rolls**

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

### **Ingredients:**

Water, **Wheat** Flour, Pork (20%), Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (E330)], Rusk [**Wheat** Flour, Water, Salt, Raising Agent (E503ii)], Pork Fat, Glaze [Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin E322, E471), Acidity Regulators (E339iii), Colour (E160a)], **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], 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°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.

Issue Date: 28.06.00

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Re-issue Date: 27.04.20

**Nutrition Information:**

	<b>Typical Values per 100g (Calculated)</b>
Energy kJ	1274
kcal	306
Fat (g)	21.6
Of which Saturates (g)	10.2
Carbohydrates (g)	21.4
Of which Sugars (g)	0.3
Fibre (g)	1.3
Protein (g)	5.9
Salt (g)	1.77

**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:**

66 x 120g approximately  
(7.92Kg 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 5): 362 x 240mm, 32g each (160g per case)  
Case dimensions: 376 x 256 x 190mm, 246g each  
Tape and Label weight: 5g each case  
Case weight: 8.3Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 386g and pallet wrap 240g)  
Total pallet weight: 629.7Kg(approximately)  
Total pallet height: 1.3m (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.

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<b>Minimum Shelf Life:</b> 12 months from day of production.	
<b>Country of Origin:</b> Produced in the UK using pork from ROI and EU.	
<b>Warning:</b> Although every effort has been taken to remove bones, some small bones may 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.	
<b>Signed:</b> C. Creasey	<b>Date:</b> 27.04.20
<b>Position:</b> 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
05.02.13	11	Moved to new specification format.	R. Bungar	26.07.12
11.10.13	12	FIR-compliant declaration and allergy statement	R. Bungar	05.02.13
05.06.14	13	Addition of country of origin for pork.	R. Bungar	11.10.13
28.07.2014	14	Update ingredient declaration	R. Bungar	5.06.2014
7.01.2015	15	Updated Nutrition	R. Bungar	28.07.2014
18.11.2015	16	Updated stabiliser to E450.	R. Bungar	7.01.2015
19.04.17	17	Seasoning pack changed – ingredient declaration and nutrition information updated	R. Bungar	18.11.15
27.04.20	18	Review – no changes	C.Creasey	19.04.17

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