

Wrights

Product Specification

Product Code and Product Name: 2075 Jumbo Sausage Roll (8")		
Product Description: Savoury pork sausage filling encased in an oblong light puff pastry – Frozen Unbaked.		
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Same as supplier address	
Identification Mark: GB AX028		
RSPO SCC no: BMT-RSPO-000592		
Barcode: 05018833020756		
Ingredients: Water, Wheat Flour (contains Calcium carbonate, Iron, Niacin and Thiamin), 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.		
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: <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:		
Issue Date: 28.06.00 Re-issue Date: 12.01.2022	Issue No: 16	Doc Ref: 2075 Jumbo Sausage Roll

Bake from frozen.

Place on a baking tray in a pre-heated oven at 200°C / 400°F/ Gas mark 6 for approximately 25 - 30 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information:

	Typical Values per 100g (Calculated)
Energy kJ	1292
kcal	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 -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 the Republic of Ireland and Netherlands.	
Warning: Although every care has been taken to remove bones, 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.	
Signed: Amanda Kirton	Date: 12.01.2022
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
27.04.20	14	Review – no change	C.Creasey	20.04.17
04.03.21	15	Added 8" to title	R. Bungar	27.04.20
12.02.2022	16	Site details and health mark added	A. Kirton	04.03.2021

Issue Date: 28.06.00	Issue No: 16	Doc Ref: 2075 Jumbo Sausage Roll
Re-issue Date: 12.01.2022		