



## PRODUCT SPECIFICATION

Confidential

### Product Details:

**Product:** Jumbo sausage roll 8"  
**Product Code:** BD160001  
**Product Description:** A machine made sausage roll in puff pastry using best sausage meat. Product is glazed, frozen and distributed raw.

**Baking Instructions:** **BAKING INSTRUCTIONS:**  
 For Fan assisted ovens – Bake from frozen. Preheat oven to 190oC, bake at 170oC for 20 minutes.  
 For Non fan assisted ovens – Bake from frozen at 200oC for 45 minutes. If applicable the top and bottom heat of individual decks should be the same. Baking times will vary depending on the type of oven used. These products are to be closely observed during the final stages of baking to avoid over baking.

**Total Unglazed Weight:** 160g  
**Fill Weight:** 72g  
**Marking:** Diagonal score lines.

**Shelf Life:** Minimum 12 months under correct frozen conditions -18°C or colder  
**Best Before:** 1 year from month of manufacture

### Packaging:

**No Products Per Case:** 48  
**No Cases Per Pallet:** 100  
**Total Case Weight:** Approx 8.16kg

### Packaging Weights Per Case:

<b>Primary:</b>	<b>Plastic</b>	17g	<b>Secondary:</b>	<b>Plastic</b>	0g
	<b>Card</b>	92g		<b>Card</b>	295g
	<b>Aluminium</b>	0g		<b>Aluminium</b>	0g
	<b>Paper</b>	0g		<b>Paper</b>	2.5g

**Case Dimensions - External** 390mm L x 290mm W x 135mm H

**Storage & Handling** Boxes palletised  
 Label displayed outward. Batch code and use by dates shown on the label and flow wrapping.  
 (All products must be traceable back to manufacture by batch, sort codes etc.)  
 Minimum temperature on delivery: -18oc  
 Storage temperature range: -12oC to -18oC

### Manufacturing Address:

Penny Lane Foods Ltd, 5 Fairfax Road, Heathfield, Newton Abbot, Devon TQ12 6UD  
 Tel 01626 834021 Fax 01626 834558  
 E-mail: Sales@pennylanefoods.com  
 Web: www.pennylanefoods.com  
 EC number: UK TZ017 EC  
 Accreditation: Accredited to BRC.

**Composition/Ingredients:**

INGREDIENTS: **WHEAT** Flour, Water, Pork (18%), Vegetable Fat – Non-Hydrogenated (Contains: Rapeseed Oil, Palm Oil, Palm Oil Fractions, Coconut Oil, Water, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid), Breadcrumb (contains: **WHEAT** flour, Yeast, Salt.), Pork Fat, Seasoning (Contains: Salt, Flavour Enhancer: E621, Sugar, Stabilisers: E450i and E451i, Preservatives: E221 **SULPHITE** and E223 **SULPHITE**, Pepper, Rusk (Contains: **WHEAT** Flour), Salt, Rising Agent: E503i, Onion Powder, Mace, Spices, Anti-Oxidant: E301, Dextrose, Herbs, Spice Extract, Rapeseed Oil, Natural Flavourings, Colour: E120, Propylene Glycol. ), Vegetable Starch, **SOYA** Flour (Contains: **SOYA** Protein, Guar Gum). Salt, Glaze: Water, **MILK** Proteins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (**SOYA** Lecithin), E471, Acidity Regulator: E339, Colour: E160a.

**ALLERGEN ADVICE:**

Allergens including gluten are contained in capitals in the ingredients list.

Produced in an environment where - Wheat, Mustard, Celery, Milk, Egg, Soya and Sulphites are handled.

**Nutritional Information:**

<b>Protein (g)</b>	<b>6.7</b>	(Calculated typical values per 100g)
<b>Fat (g)</b>	<b>19.9</b>	(As sold)
<b>Of which saturated fats (g)</b>	<b>3.5</b>	
<b>Carbohydrate (g)</b>	<b>26.9</b>	
<b>Of which Sugars (g)</b>	<b>0.5</b>	
<b>Energy (kcal)</b>	<b>307</b>	
<b>Energy (kJ)</b>	<b>1284</b>	
<b>Salt (g)</b>	<b>1.1</b>	

**Product Standards:**

Quality Checks - See corresponding QA Line Sheet and Line Specification

Organoleptic - See corresponding Quality Attribute Sheet

**Microbiological Standards:**

<b>Test</b>	<b>Target</b>	<b>Maximum</b>
E-coli	<10	<50
Salmonella	Not Isolated	Not Isolated
Staph. Aureus	<100	<200
Bicillus Cereus	<100	<1000

**G.M. Statement:**

To the best of Penny Lane Foods Ltd knowledge, all of the products that are manufactured and supplied by the company are produced from ingredients that are free from genetically modified materials. All ingredients supplied to Penny Lane Foods Ltd must not contain genetically modified organisms of any type or source. This policy will be included in all our purchase contracts and specifications. Penny Lane Foods Ltd complies with all legislation both EC and UK. relating to Genetic modification and trace ability.

The company understands that genetic modification can have a significant impact on the quality and availability of its raw materials. Penny Lane Foods Ltd will only support the introduction of genetically modified organisms into its products in the future provided that all issues of product safety, environmental concerns and ethics are satisfactorily addressed and that all of our customers are willing to accept this.

**Raw Material Sourcing:**

All meat is sourced from EC approved cutting plants. All meat contents declarations have been calculated and conform to the new definition of meat.

**HACCP:** See attached CCP summary

**Foreign body control:** Monthly glass and hard plastic audit.

Metal detection: 2.5mm ferrous, 3 mm non-ferrous and 3.5mm stainless steel

**Origin of Raw Materials**

All ingredients sourced from within the EU.

**Specification Revision Details:**

- Issue 1: First Issue (provisional only)
- Issue 2: Change of ingredients, specification format, suppliers, label, nutritional calculation.
- Issue 3: Change of roll length / weights / label / glaze, bake details
- Issue 4: Change of supplier/micro
- Issue 5: Update meat ingredients listing as per TSO request
- Issue 6: Update company name, update sausagemeat ingredients.
- Issue 7: Review specification
- Issue 8: Change from Glen glaze to egg glaze
- Issue 9: Review specification
- Issue 10: Review specification
- Issue 11: Change product code, update ingredients declaration.
- Issue 12: Update baking instructions
- Issue 13: Highlight allergens in ingredients, change from rusk to breadcrumb, change seasoning.
- Issue 14: Update allergen information, metal detection, case and packaging weights, micro testing and meat content
- Issue 15: Updated meat declaration
- Issue 16: Update recipe for seasoning and meat adjustments. Change nutritional values and baking information.
- Issue 17: Update nutritional and meat content informaiton.
- Issue 18: change potato starch to vegetable starch in ingredients
- Issue 19: Remove average weight symbol from product weigh informaiton.

**This specification is to be agreed by both parties:**

PLF Signature:  Print: Karen Low

Position: Technical Services Manager Date: 18.12.20

Please sign below and return a copy of this specification back to us:

Company Name: .....

Customer Signature:..... Print:.....

Position:..... Date:.....

IF THIS SPECIFICATION IS NOT RETURNED WITHIN 14 DAYS OF ISSUE IT WILL BE DEEMED TO BE  
FORMALLY AGREED BY BOTH PARTIES