

Wrights

Product Specification

Product Code and Product Name: 2823 Jumbo Sausage Rolls - 35 x 150gms – Frozen Baked Wrapped

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

Ingredients:

Wheat Flour, Water, Pork (19%), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity regulator (E330)], Rusk [**Wheat** Flour, Water, Salt, Raising Agent (E503ii)], Pork Fat, **Wheat** Starch, Seasoning [Salt, Spices, **Wheat** Flour, Sugar, Flavour Enhancer (E621), Preservatives (Sodium **Sulphite**, Sodium **Metabisulphite**), Rusk (**Wheat** Flour, Salt, Raising Agent (E503ii), Stabiliser (E415), Onion Powder, Antioxidants (E301, E304, E307), Emulsifier (E451), Dextrose, Rapeseed Oil, Spice Extracts, Flavourings, Colour (E120), Herb Extracts], 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/Reheating/Defrosting Guidelines:

Defrost in temperature controlled conditions or overnight in a refrigerator. Place on a baking tray in a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 15 / 20 minutes. Ensure product is piping hot throughout before serving.

Nutrition Information: A sausage roll is 1 portion.

	Typical Values per 100g Analysed
Energy kJ	1300
kcal	311
Fat (g)	18.0
Of which Saturates (g)	8.66
Carbohydrates (g)	28.8
Of which Sugars (g)	1.3
Fibre (g)	2.7
Protein (g)	7.1
Salt (g)	1.52

Micro Standards:

	Target	Fail
TVC	<100	>5000
Enterobacteria	<10	>100
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
B. Cereus	<50	>100
Staphylococcus	<50	>100
Yeast	<1000	>10000
Mould	<20	>100

Packed:

35 x 150g
(5.25Kg approximately)

Pallet Information:

12 Cases per layer
6 Layers per pallet
72 Cases per pallet

Packaging**Measurements:**

Film: 2g each approximately (70g per case)
Blue Tint Liner Bag (LDPE): 18g each
Layer Card (x4): (dimensions: 362 x 240 mm, 32g each (128g per case))
Case dimensions: 370mm x 250mm x 180mm, 226g per case
Tape and Label weight: 5g each case
Case weight: 5.69 Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 404.85Kg(approximately)
Total pallet height: 1.242m (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 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: Reshima Bungar	Date: 30.07.2014
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
28.07.2014	4	New Format spec	R. Bungar	15.04.2010
30.07.2014	5	Updated allergen as per FIR	R. Bungar	28.07.2014

Issue Date: 28.03.2008	Issue No: 5	Doc Ref: 2723 Jumbo Sausage Roll WFB
Re-issue Date: 30.07.2014		