

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%), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity regulator (E330)], Rusk [Wheat Flour, Water, Salt, Raising Agent (E503ii)], Glaze [Modified Starch, Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin -E322), E471), Acidity Regulators (E339iii), Colour (E160a)], Pork Fat, Wheat Starch, Seasoning [Salt, Spices, Wheat Flour, Sugar, Flavour Enhancer (E621), Preservatives (Sodium Sulphite, Sodium Metabistlphite), 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, Pea Starch, Salt.

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

Wheat Flour contains Calcium Carbonate, Iron, Niacin, Thiamin.

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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Nutrition Information: A sausage roll is 1 portion. 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 1.57 Salt (g)

Micro Standards:

		VIOLES.
	Target	Fail
TVC	<10000	>100000
Enterobacteraie	<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	Pallet Information :	
	(7.92Kg approximately)	12 Cases per layer	
		6 Layers per pallet	
		72 Cases per pallet	
Packaging	Packaging Blue tint liner bag (LDPE): 18g		
Measurements:	s: Layer card (x 5): 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: 8.3Kg approximately		
	Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer		
	Total pallet weight: 626.3Kg(appro	ximately)	
	Total pallet height: 1.24m (approxi	mately)	

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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Minimum Shelf Life: 12 months from day of production.

Country of Origin: Produced in the UK using pork from ROI.

Warning: 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.

Signed: Reshima Bungar Date: 28.07.2014

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
05.02.13	11	Moved to new specification format.	R. Bungar	26.07.12
11.10.13	12	FIR-compliant declaration and allergy	R. Bungar	05.02.13
		statement		
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