

Product Specification

Product Code and Product Name: 2723 Jumbo Sausage Rolls	
Product Description: Savoury pork sausage filling encased in an oblong light puff pastry – Frozen Baked Wrapped.	
Barcode: Outer: 05018833027236 Inner: 5018833017251	
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Same as supplier address
Health Mark: GB AX028	
RSPO SCC no: BMT-RSPO-000592	
<p>Ingredient Declaration: Wheat Flour, Water, Pork (20%), Margarine [Palm Oil, Palm Stearin, Rapeseed Oil, Water, Salt, Emulsifier (E471), Lemon Juice Concentrate, Acidity Regulator (E330)], Rusk [Wheat Flour, Water, Salt, Raising Agent (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.</p> <p>Wheat Flour contains Calcium Carbonate, Iron, Niacin, Thiamin. Allergens: For allergens (including cereals containing gluten) see ingredients in Bold. May also contain Nuts.</p>	
Ingredient Information:	

Issue Date: 28.03.2008	Issue No: 7	Doc Ref: 2723 Jumbo Sausage Rolls FBW
Re-issue Date: 27.01.2022		

	Ingredient	Country of Origin
	Water	UK
	Wheat Flour	Milled in the UK
	Margarine	Belgium
	Pork	Ireland, UK and France
	Rusk	UK
	Potato Starch	Belgium
	Seasoning	UK
	Pork Fat	Ireland, UK and France
	Glaze	UK
	Pea Starch	Belgium
	Salt	UK

Suitability:

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	No	Contains Pork
Vegans	No	Contains Pork and Milk
Coeliacs	No	Contains Wheat
Kosher	No	
Halal	No	

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	Wheat Flour
Milk and Milk Products	Yes	Yes	Milk Proteins
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	No	Yes	
Celery/ Celeriac	No	Yes	
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	
Molluscs	No	Yes	
Crustaceans	No	Yes	
Sesame Seeds and derivatives	No	Yes	
Sulphites/Sulphur Dioxide	Yes	Yes (within other raw materials)	Sodium metabisulphite
Nuts ((Almond, Brazil Nuts, Cashew Nuts, Hazelnut, Macadamia Nuts, Pecan Nuts, Pistachio Nuts, Walnuts) or nut derivatives	May contain	Yes	Almonds and cashews handled on site
Peanuts	No	No	
Other Relevant Information:			

	Present (Yes/No/May contain)	Comments
Artificial Preservatives	Yes	Sodium metabisulphite
Artificial Flavours/Flavour Enhancers	Yes	E621
Artificial Colours	No	
Additives	Yes	E471, E330, E503ii, E450i, E450iii, E621, E223, E301, E304, E307, E120, E332, E339iii, E160a
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

Reheating 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:

Analysis

	Typical Values per 100g
Energy kJ	1434
kcal	345
Fat (g)	24
Of which Saturates (g)	10
Carbohydrates (g)	24
Of which Sugars (g)	0.8
Fibre (g)	1.8
Protein (g)	7.6
Salt (g)	1.75

Brief outline of Process Steps:

- 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

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
Net Weight: 5.25Kg
Gross Weight: 5.6Kg
Total Pallet Weight: 434Kg
Pallet Height: 1.75m

Pallet Information:
 12 Cases per layer
 6 Layers per pallet
 72 Cases per pallet

Packaging Breakdown:
Primary

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
I1244	Blue Liner Bag	LDPE	-	-	-	18	1	18
I2310	Film	OPP	-	-	-	2.2	35	77
Total weight								95

Secondary

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
PO76125	Outer Case	Cardboard	334	294	265	277	1	277

I1248	Tape	BOPP solvent	-	-	-	3	1	3
Z00159	Label	Paper	300	75	-	2	1	2
Total weight								282

Tertiary

Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)
Blue Chop Pallet	Wood	1200	1000	162	28000
Pallet Wrap	LLDPE	-	-	-	240
Pallet Pad	Cardboard	1200	1000		386
Total weight					28626

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 EU.

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: A. Kirton

Date: 27.01.2022

Position: Specifications and Artwork Coordinator

Please note: We will consider this specification to be accepted unless otherwise advised.

For any specification queries please contact us at:

specifications@wrightsfg.com

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
20.03.2019	6	Specification review & move to new format	J.W.	30.07.2014
27.01.2022	7	Specification review – health mark updated	A.Kirton	20.03.2019

Issue Date: 28.03.2008	Issue No: 7	Doc Ref: 2723 Jumbo Sausage Rolls FBW
Re-issue Date: 27.01.2022		