

# Wrights

## Product Specification

**Product Code and Product Name: 2125 Cocktail Sausage Rolls**

**Product Description:** Oblong Sausage Roll encased in a traditional Puff Pastry - Frozen Unbaked

### **Ingredients:**

Water, **Wheat** Flour, Pork (20%), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Rusk [**Wheat** Flour, Salt, Raising Agent (E503ii)], Pork Fat, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers(**Soya** Lecithin (E322), E471), Acidity Regulator (E339), Colour (E160a)], **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], Pea Starch, Salt.

Wheat Flour contains Calcium carbonate, Iron, Niacin and Thiamin.

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

May also contain nuts.

Although every care has been taken to remove bones, some small bones may remain.

### **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
- Cooling (CCP 2 <8°C within 4 hours)
- Freezing
- Metal Detection (CCP 3)
- Packing
- Outer case packaging
- 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 15 - 20 minutes.

Ensure product is piping hot throughout before serving.

**Nutrition Information:**

|                        | Typical Values per 100g<br>(Calculated) |
|------------------------|---|
| Energy kJ              | 1260                                    |
| kcal                   | 303                                     |
| Fat (g)                | 21.6                                    |
| Of which Saturates (g) | 9.6                                     |
| Carbohydrates (g)      | 20.7                                    |
| Of which Sugars (g)    | 0.5                                     |
| Fibre (g)              | 1.0                                     |
| Protein (g)            | 5.9                                     |
| Salt (g)               | 1.71                                    |

**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:**

180 x 55g  
(9.9Kg approximately)

**Pallet Information :**

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

**Packaging****Measurements:**

Blue Tint Liner Bag: 18g  
Layer Card (x4): 362 x 240mm, 32g each (128g per case)  
Case dimensions: 376 x 256 x 190mm, 246g each  
Tape and Label weight: 5g each case  
Case weight: 10.3Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 386g and pallet wrap 240g)  
Total pallet weight: 770Kg(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 ROI, UK and EU.

**Warning:** Whilst every care 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: C. Creasey

Date: 27.04.20

Position: Specifications 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 |
|------------|----------|--|--------------|---------------------|
| 29.08.13   | 6        | New specification format and review  | R. Bungar    | 17.03.10            |
| 07.01.14   | 7        | Updated Allergens info in Ingredient Dec   | R. Bungar    | 29.08.13            |
| 01.08.14   | 8        | FIR-compliant declaration: Addition of countries of origin for meat and statutory additives in flour | R. Bungar    | 07.01.14            |
| 31.12.2014 | 9        | Updated pork quid and pork country of origin.  | R. Bungar    | 1.08.2014           |
| 19.04.17   | 10       | Seasoning pack changed – ingredient declaration and nutrition information updated                    | R. Bungar    | 31.12.14            |
| 27.04.20   | 11       | Review – no changes  | C. Creasey   | 19.04.17            |

Issue Date: 01.03.02

Issue No: 11

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