

Product Specification

Product Code and Product Name: 2217 Bradleys 6" Sausage Rolls

Product Description: Savoury pork sausage meat encased in a traditional, oblong puff pastry (Plain) casing – Frozen Unbaked.

Ingredients:

Water, Wheat Flour, Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Pork (13%), Rusk [Wheat Flour, Water, Salt, Raising Agent (E503ii)], Potato Starch, Glaze [Modified Starch, Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin (E322), E471), Acidity Regulators (E339iii), Colour (E160a)], Seasoning [Salt, Spices (White Pepper, Nutmeg, Ginger, Mace, Black Pepper, Coriander), Sugar, Emulsifier (Disodium diphosphates, Tetrasodium diphopshate), Flavour Enhancer (Mono-sodium glutamate), Wheat Flour, Preservative (Sodium Metabisulphite), Onion Powder, Rusk (Wheat Flour, Salt, Raising Agent (Ammonium bicarbonate)), Dextrose, Antioxidants (Sodium ascorbate, Fatty acid esters of ascorbic acid, Alpha-tocopherol), Rapeseed Oil, Spice Extracts, Colour (Carmine), Herb Extracts], Pork Fat, Pea Starch, Salt.

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

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

Cooling (CCP 2 <8°C within 4 hours)

- Freezing
- Metal Detection (CCP 3)
- Packing 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.

Issue Date: 12.06.2014	Issue No: 4	Doc Ref: 2217 Bradleys 6" Sausage Roll – Frozen
Re-issue Date: 12.04.19		Unbaked

Nutrition Information:

	Typical Values per 100g (Calculated)
Energy kJ	1241
kcal	298
Fat (g)	19.7
Of which Saturates (g)	9.7
Carbohydrates (g)	24.4
Of which Sugars (g)	0.4
Fibre (g)	1.3
Protein (g)	5.2
Salt (g)	1.74

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:	66 x 106g	Pallet Information :	
	(6.99Kg approximately)	12 Cases per layer	
		6 Layers per pallet	
		72 Cases per pallet	
Packaging	Blue tint liner bag (LDPE): 18g		
Measurements:	: Layer card (x 5): 362 x 240mm, 32g each (160g per case)		
	Case dimensions: 370 x 250 x 180mm, 246g each		
	Tape and Label weight: 5g each case		
	Case weight: 7.4Kg approximately		
	Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer		
	pad 436g and pallet wrap 240g)		
	Total pallet weight: 563.2Kg(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.

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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: Although every effort has been made 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: J. Wesolowska Date: 12.04.2019

Position: Specifications and Artwork Coordinator

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
12.06.2014	1	New Format	S. Taylor	n/a
01.08.2014	2	Updated allergen as per FIR	R. Bungar	12.06.2014
2.01.2015	3	Updated Pork Quid and country of origin. Added Sulphites as an Allergen.	R. Bungar	1.08.2014
12.04.2019	4	Seasoning pack changed – ingredient declaration and nutrition information updated	R. Bungar	02.01.15