

pennylane

PRODUCT SPECIFICATION

Confidential

Product Details:

Product: Large sausage roll
Product Code: BD120001
Product Description: A machine made sausage roll in puff pastry using best sausage meat. Product is glazed, frozen and distributed raw.

Baking Instructions: BAKING INSTRUCTIONS:
 For Fan assisted ovens – Bake from frozen. Preheat oven to 190oC, bake at 170oC for 20 minutes.
 For Non fan assisted ovens – Bake from frozen at 200oC for 45 minutes. If applicable the top and bottom heat of individual decks should be the same.
 Baking times will vary depending on the type of oven used. These products are

Total Unglazed Weight: 120g e
Fill Weight: 52g
Marking: Diagonal score lines.

Shelf Life: Minimum 12 months under correct frozen conditions -18°C or colder
Best Before: 1 year from month of manufacture

Packaging:

No Products Per Case: 60
No Cases Per Pallet: 100
Total Case Weight: Approx 7.67kg

Packaging Weights Per Case:

Primary:	Plastic	17g	Secondary:	Plastic	0g
	Card	92g		Card	295g
	Aluminium	0g		Aluminium	0g
	Paper	0g		Paper	2.5g

Case Dimensions - External 390mm L x 290mm W x 135mm H

Storage & Handling Boxes palletised
 Label displayed outward. Batch code and use by dates shown on the label and flow wrapping.
 (All products must be traceable back to manufacture by batch, sort codes etc.)
 Minimum temperature on delivery: -18oc
 Storage temperature range: -12oC to -18oC

Manufacturing Address:

Penny Lane Foods Ltd, 5 Fairfax Road, Heathfield, Newton Abbot, Devon TQ12 6UD
 Tel 01626 834021 Fax 01626 834558
 E-mail: Sales@pennylanefoods.com
 Web: www.pennylanefoods.com
 EC number: UK TZ017 EC
 Accreditation: Accredited to BRC.

Composition/Ingredients:

INGREDIENTS: **WHEAT** Flour, Water, Pork (18%), Vegetable Fat – Non-Hydrogenated (Contains: Rapeseed Oil, Palm Oil, Palm Oil Fractions, Coconut Oil, Water, Salt, Emulsifier: E471, Colours: E100, E160b, Citric Acid), Breadcrumb (contains: **WHEAT** flour, Yeast, Salt.), Pork Fat, Seasoning (Contains: Salt, Flavour Enhancer: E621, Sugar, Stabilisers: E450i and E451i, Preservatives: E221 **SULPHITE** and E223 **SULPHITE**, Pepper, Rusk (Contains: **WHEAT** Flour), Salt, Rising Agent: E503i, Onion Powder, Mace, Spices, Anti-Oxidant: E301, Dextrose, Herbs, Spice Extract, Rapeseed Oil, Natural Flavourings, Colour: E120, Propylene Glycol.), Vegetable Starch, **SOYA** Flour (Contains: **SOYA** Protein, Guar Gum). Salt, Glaze: Water, **MILK** Proteins, Modified Starch, Vegetable Oil, Emulsifiers: E322 (**SOYA** Lecithin), E471, Acidity Regulator: E339, Colour: E160a.

ALLERGEN ADVICE:

Allergens including gluten are contained in capitals in the ingredients list.

Produced in an environment where - Wheat, Mustard, Celery, Milk, Egg, Soya and Sulphites are handled.

Nutritional Information:

Protein (g)	6.7	(Calculated typical values per 100g)
Fat (g)	19.8	(As sold)
Of which saturated fats (g)	3.9	
Carbohydrate (g)	26.9	
Of which Sugars (g)	0.6	
Energy (kcal)	307	
Energy (kJ)	1282	
Salt (g)	1.1	

Product Standards:

Quality Checks - See corresponding QA Line Sheet and Line Specification

Organoleptic - See corresponding Quality Attribute Sheet

Microbiological Standards:

Test	Target	Maximum
E-coli	<10	<50
Salmonella	Not Isolated	Not Isolated
Staph. Aureus	<100	<200
Bicillus Cereus	<100	<1000

G.M. Statement:

To the best of Penny Lane Foods Ltd knowledge, all of the products that are manufactured and supplied by the company are produced from ingredients that are free from genetically modified materials. All ingredients supplied to Penny Lane Foods Ltd must not contain genetically modified organisms of any type or source. This policy will be included in all our purchase contracts and specifications. Penny Lane Foods Ltd complies with all legislation both EC and UK. relating to Genetic modification and trace ability.

The company understands that genetic modification can have a significant impact on the quality and availability of its raw materials. Penny Lane Foods Ltd will only support the introduction of genetically modified organisms into its products in the future provided that all issues of product safety, environmental concerns and ethics are satisfactorily addressed and that all of our customers are willing to accept this.

Raw Material Sourcing:

All meat is sourced from EC approved cutting plants. All meat contents declarations have been calculated and conform to the new definition of meat.

HACCP: See attached CCP summary

Foreign body control: Monthly glass and hard plastic audit.

Metal detection: 2.5mm ferrous, 3 mm non-ferrous and 3.5mm stainless steel

Origin of Raw Materials

All ingredients sourced from within the EU.

Specification Revision Details:

- Issue 1: First Issue (provisional only)
- Issue 2: Change of ingredients, specification format, suppliers, label, nutritional calculation.
- Issue 3: Change of roll length / weights / label / glaze, bake details
- Issue 4: Change of supplier/micro
- Issue 5: Update meat ingredients listing as per TSO request
- Issue 6: Update company name, update sausagemeat ingredients.
- Issue 7: Review specification
- Issue 8: Change from Glen glaze to egg glaze
- Issue 9: Review specification
- Issue 10: Review specification
- Issue 11: Change product code, update ingredients declaration.
- Issue 12: Update baking information
- Issue 13: Highlight allergens in ingredients, change from rusk to breadcrumb, change seasoning.
- Issue 14: Update allergen information, metal detection, case and packaging weights, micro testing and meat content
- Issue 15: Updated meat declaration
- Issue 16: Update recipe for seasoning and meat adjustments. Change nutritional values and baking information.
- Issue 17: Update nutritional and meat content informaiton
- Issue 18: change potato starch to vegetable starch in ingredients.
- Issue 19: review specification, no changes. Updated issue number and date.

This specification is to be agreed by both parties:

PLF Signature: Print: Karen Low

Position: Technical Services Manager Date: 12.01.22

Please sign below and return a copy of this specification back to us:

Company Name:

Customer Signature:..... Print:.....

Position:..... Date:.....

IF THIS SPECIFICATION IS NOT RETURNED WITHIN 14 DAYS OF ISSUE IT WILL BE DEEMED TO BE
FORMALLY AGREED BY BOTH PARTIES