

Wrights

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.		
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Same as supplier address	
Identification Mark: GB AX028		
RSPO SCC no: BMT-RSPO-000592		
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 diphosphate), 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: <ul style="list-style-type: none">• 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 AssemblyCooling (CCP 2 <8°C within 4 hours)<ul style="list-style-type: none">• Freezing• Metal Detection (CCP 3)• Packing Despatch		
Baking Guidelines:		
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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.

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
(6.99Kg approximately)

Pallet Information :

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

Packaging

Measurements:

Blue tint liner bag (LDPE): 18g
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.	
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: A.Kirton	Date: 10.05.2022
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
10.05.2022	5	Site details & health mark added	A.Kirton	12.04.2019

Issue Date: 12.06.2014	Issue No: 5	Doc Ref: 2217 Bradleys 6" Sausage Roll – Frozen
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