



Product Specification

Product Code and Product Name: 2134 6" Lincolnshire Sausage Roll		
Product Description: Oblong Sausage Roll enhanced with added herbs & spices encased in a traditional Puff Pastry – 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, Pork (21%), Margarine [Palm Oil, Palm Fat, Water, Rapeseed Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Rusk [Wheat Flour, Water, Salt, Raising Agent (E503ii)], Glaze [Water, Modified Starch, Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Pork Fat, Lincolnshire Seasoning [Wheat Flour, Salt, Lo Salt (Potassium Chloride, Salt), Spices (White Pepper, Mustard , Nutmeg), Herbs (Sage, Marjoram, Thyme, Oregano), Dextrose, Preservative (Sodium Sulphite), Emulsifier (E451i), Yeast Extract, Antioxidant, (E301), Spice & Herb Extracts (Bouquet Garni, Pepper, Sage, Ginger, Nutmeg, Oregano)], Wheat Starch, Pea Starch, Salt, Rubbed Sage, Ground White Pepper. Wheat Flour contains Calcium carbonate, Iron, Niacin, & Thiamin. Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May contain Nuts. Although every effort has been taken to remove bones, some small bones may remain		
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 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		
Issue Date: 30.07.08 Re-issue Date: 12.01.2022	Issue No: 9	Doc Ref: 2134 6" Lincolnshire Sausage Roll

Baking Guidelines:

Bake from frozen. Place on a baking tray in a pre-heated oven at 200°C / 400°F/ Gas Mark 6 for approximately 25 - 30 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information:

	Typical Values per 100g (A)
Energy kJ	1287
kcal	309
Fat (g)	20.7
Of which Saturates (g)	9.8
Carbohydrates (g)	22.5
Of which Sugars (g)	3.3
Fibre (g)	2.1
Protein (g)	7.2
Salt (g)	1.08

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 120g
(7.92Kg approximately)

Pallet Information :

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

Barcode:

05018833021340

Packaging Measurements:

Blue Tint Liner Bag (LDPE): 18g
Layer Card (x5): 362 x 240mm, 32g each (160g per case)
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 8.3Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 628.4Kg(approximately)
Total pallet height: 1.24m (approximately)

Date Code: Julian Date Code (yyyy), 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.

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: Amanda Kirton

Date: 12.01.2022

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	3	New specification format and review.	R. Bungar	17.03.10
12.12.13	4	Update to FIR-compliant format & declaration of statutory additives in flour	R. Bungar	29.08.13
01.08.2014	5	Updated allergen as per FIR	R. Bungar	12.12.2013
2.01.2015	6	Updated allergens	R. Bungar	1.08.2014
12.01.2017	7	Updated starch & nutrition.	R. Bungar	2.01.2015
28.04.20	8	Review – no changes	C. Creasey	12.01.17
12.01.2022	9	Site details & Health mark added	A. Kirton	28.04.2020