Wrights

Product Specification

Product Code and Product Name: 2122 6" Sausage Roll
Product Description: Oblong Sausage Roll encased in a traditional Puff Pastry - Frozen Baked Wrapped

Ingredients:
Wheat Flour, Water, Pork (20%), Margarine [Palm Oil, Palm Stearin, Rapeseed Oil, Water, Salt, Emulsifier (E471), Lemon Juice, Acidity Regulator (E330)], Rusk [**Wheat** Flour, Water, Salt, Raising Agent (E503ii)], Pork Fat, Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], **Wheat** Starch, Seasoning [Salt, Spices, **Wheat** Flour*,* Sugar, Flavour Enhancer (E621), Preservatives (Sodium **Sulphite**, Sodium **Metabisulphite**), Rusk (**Wheat** Flour*,* Salt, E503ii), Stabiliser (E450), Onion Powder, Antioxidants (E301, E304, E307), Emulsifier (E451), Dextrose, Rapeseed Oil, Spice Extracts, Flavorings, Colour (E120), Herb Extracts], Pea Starch, Salt.
Wheat Flour contains Calcium carbonate, Iron, Niacin, Thiamin.

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

Reheating Guidelines:
Defrost in temperature controlled conditions (e.g. overnight in a refrigerator). Place on a baking tray in a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 15 - 20 minutes. Ensure product is piping hot throughout before serving.

Nutrition Information: A sausage roll is 1 portion.

	Typical Values per 100g *(Analysed)*
Energy kJ	1473
kcal	354
Fat (g)	24.1
Of which Saturates (g)	10.5
Carbohydrates (g)	25.5
Of which Sugars (g)	0.7
Fibre (g)	2.9
Protein (g)	7.3
Salt (g)	1.71

Micro Standards:

	Target	Fail
TVC	<100	>5000
Enterobacteraie	<10	>100
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
B. Cereus	<50	>100
Staphylococcus	<50	>100
Yeast	<1000	>10000
Mould	<20	>100

Packed:	60 x 110g approximately (6.6Kg approximately)	**Pallet Information :** 12 Cases per layer 6 Layers per pallet 72 Cases per pallet
Packaging Measurements:	Film: 2g each approximately (120g per case) Case dimensions: 326 x 286 x 253mm, 345g each Tape and Label weight: 5g each case Case weight: 7.07Kg approximately Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g) Total pallet weight: 537.7Kg(approximately) Total pallet height: 1.68m (approximately)	

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18ºC. 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 UK and EU.

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
30.08.13	3	New specification format and review	R. Bungar	17.03.10
28.07.2014	4	FIR ingredient dec & nutrition	R. Bungar	30.08.13
1.12.2014	5	Amend pork quid to 20%	R. Bungar	28.07.2014
7.11.2016	6	Added function to E503ii	R. Bungar	1.12.2014
27.04.20	7	Review – no changes	C. Creasey	07.11.16