

# Wrights

## Product Specification

**Product Code and Product Name: 2218 Bradleys 8" 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 Fat, 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:**

- 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

**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.

**Nutrition Information:**

Issue Date: 12.06.2014

Issue No: 3

Doc Ref: 2218 Bradleys 8" Sausage Roll – Frozen Unbaked

Re-issue Date: 11.04.2019

	Typical Values per 100g (Calculated)
Energy kJ	1249
kcal	300
Fat (g)	19.8
Of which Saturates (g)	9.8
Carbohydrates (g)	24.5
Of which Sugars (g)	0.4
Fibre (g)	1.3
Protein (g)	5.2
Salt (g)	1.72

**Micro Standards:**

	Target	Fail
TVC	<10000	>100000
Enterobacteriae	<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:**

48 x 150g approximately  
(7.2Kg 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 3): 362 x 240mm, 32g each (96g per case)  
Case dimensions: 370 x 250 x 180mm, 246g each  
Tape and Label weight: 5g each case  
Case weight: 7.57Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 386g and pallet wrap 240g)  
Total pallet weight: 573.3Kg(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.

Issue Date: 12.06.2014	Issue No: 3	Doc Ref: 2218 Bradleys 8" Sausage Roll – Frozen
Re-issue Date: 11.04.2019		Unbaked

<b>Shelf Life:</b> 18 months from day of production.	
<b>Minimum Shelf Life:</b> 12 months from day of production.	
<b>Country of Origin:</b> Produced in the UK using pork from ROI, 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.	
<b>Signed:</b> J. Wesolowska	<b>Date:</b> 11.04.2019
<b>Position:</b> 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
2.01.2015	2	Updated Pork Quid and country of origin. Added Sulphite as an allergen.	R. Bungar	12.06.2014
11.04.2019	3	Specification review.	P.Jones	02.01.2015

Issue Date: 12.06.2014	Issue No: 3	Doc Ref: 2218 Bradleys 8" Sausage Roll – Frozen
Re-issue Date: 11.04.2019		Unbaked