

**Product Specification**

<b>Product Code and Product Name: 2797 FU Premium 6" Sausage Roll</b>	
<b>Product Description:</b> A premium pork roll with a British pork Lincolnshire fill in butter enriched pastry topped with cracked black pepper – Frozen Unbaked	
<b>Barcode:</b> 05018833027977	
<b>Supplier Address:</b> Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	<b>Manufacturing Site:</b> Same as supplier address
<b>Health Mark:</b> GB AX028	
<b>RSPO SCC no:</b> BMT-RSPO-000592	
<p><b>Ingredient Declaration:</b> Pork (43%), <b>Wheat</b> Flour, Water, Margarine [Palm Oil, Palm Stearin, Water, Salt, Emulsifier (E471), Acidity Regulator (E330)], Rusk [<b>Wheat</b> Flour, Water, Salt, Raising Agent (E503ii)], Potato Starch, Unsalted Butter (<b>Milk</b>), Seasoning [<b>Wheat</b> Flour, Salt, Lo Salt, Spices (White Pepper, <b>Mustard</b>, Nutmeg), Herbs (Sage, Marjoram, Thyme, Oregano), Dextrose, Preservative (Sodium <b>Sulphite</b>), Emulsifier (E451i), Yeast Extract, Antioxidant (E301), Spice and Herb Extracts (Bouquet Garni, Pepper, Sage, Ginger, Nutmeg, Cayenne)], Glaze [Water, Modified Starch, Rapeseed Oil, <b>Milk</b> Proteins, Emulsifiers (<b>Soya</b> Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Pork Fat, Dextrose, Cracked Black Pepper, Salt, Dried Sage, Dried Thyme.</p> <p>Wheat Flour contains Calcium carbonate, Iron, Niacin and Thiamin.</p> <p><b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b>. May also contain Nuts.</p>	
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Re-issue Date: 27.01.2022		

**Ingredient Information:**

Ingredient	Country of Origin
Pork	UK
Wheat Flour	Milled in the UK
Water	UK
Margarine	Belgium
Rusk	UK
Potato Starch	Belgium
Unsalted Butter	UK
Seasoning	UK
Glaze	UK
Pork Fat	UK
Dextrose	Germany, Spain, Italy
Cracked Black Pepper	Vietnam
Salt	UK
Dried Sage	Turkey, Albania
Dried Thyme	Morocco, Turkey, Poland

**Suitability:**

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	No	Contains Pork
Vegans	No	Contains Pork and Milk
Coeliacs	No	Contains Wheat
Kosher	No	
Halal	No	

**Allergen Information:**

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	Contains Wheat
Milk and Milk Products	Yes	Yes	Contains Milk
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	Yes	Yes	Contains Mustard
Celery/ Celeriac	No	Yes	
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	Contains Soya Lecithin
Molluscs	No	Yes	
Crustaceans	No	Yes	
Sesame Seeds and derivatives	No	Yes	
Sulphites/Sulphur Dioxide	Yes	Yes (within other raw materials)	>10ppm
Nuts ((Almond, Brazil Nuts, Cashew Nuts, Hazelnut, Macadamia Nuts, Pecan Nuts, Pistachio Nuts, Walnuts) or nut derivatives	May contain	Yes	Almonds and cashews handled on site
Peanuts	No	No	

**Other Relevant Information:**

	<b>Present (Yes/No/May contain)</b>	<b>Comments</b>
Artificial Preservatives	Yes	E221
Artificial Flavours/Flavour Enhancers	No	
Artificial Colours	No	
Additives	Yes	E471, E330, E221, E451i, E301, E322, E339iii, E160a
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

**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:**

Analysis or Calculation: Calculation

Method of calculation: Nutricalc

	<b>Typical Values per 100g</b>
Energy kJ	1325
kcal	318
Fat (g)	22.0
Of which Saturates (g)	9.3
Carbohydrates (g)	20.5
Of which Sugars (g)	0.7
Fibre (g)	1.1
Protein (g)	9.1
Salt (g)	1.03

**Brief outline of Process Steps:**

- 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

**Micro Standards:**

	Target	Fail
TVC	<10000	>5000000
Enterobacteria	<500	>1000
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

**Packed:** 40 x 190g

**Net Weight:** 7.6Kg

**Gross Weight:** 7.98Kg

**Total Pallet Weight:** 603.3Kg

**Pallet Height:** 1.3m

**Pallet Information:**

12 Cases per layer

6 Layers per pallet

72 Cases per pallet

**Packaging Breakdown:**

**Primary**

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
I1244	Blue Liner Bag	LDPE	-	-	-	18	1	18
<b>Total weight</b>								<b>18</b>

**Secondary**

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
PO76421	Layer card	Cardboard	362	240		28	4	112
PO76419	Outer Case	Cardboard	376	256	190	246	1	246

I1248	Tape	BOPP solvent	-	-	-	3	1	3
Z00159	Label	Paper	300	75	-	2	1	2
<b>Total weight</b>								363

**Tertiary**

Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)
Blue Chep Pallet	Wood	1200	1000	162	28000
Pallet Wrap	LLDPE	-	-	-	240
Pallet Pad	Cardboard	1200	1000		386
<b>Total weight</b>					28626

**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.

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:** 27.01.2022

**Position:** Specifications Technologist

**Please note:** We will consider this specification to be accepted unless otherwise advised.

For any specification queries please contact us at:

[specifications@wrightsfg.com](mailto:specifications@wrightsfg.com)

**SYNOPSIS OF CHANGES**

Date	Issue No	Amendment	Requested By	Previous Issue Date
15.05.19	1	New Issue	H. Bowyer	n/a
27.01.2022	2	Specification review – Health Mark updated	A.Kirton	15.05.2019

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