

# Wrights

## Product Specification

**Product Code and Product Name: 1723 Jumbo Sausage Roll (Baked)**

**Product Description:** Oblong Sausage Roll encased in a traditional Puff Pastry.

**Ingredients:**

Water, **Wheat** Flour, Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Citric Acid], Pork (21%), Rusk [**Wheat** Flour, Water, Salt, E503ii], Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), 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, Flavourings, Colour (E120), Herb Extracts], Pea Starch, Salt.

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

Wheat Flour contains Calcium carbonate, Iron, Niacin, Thiamin,

**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
- Baking (CCP 1 target minimum temperature 85 °C)
- Cooling (CCP 2 <8 °C within 4 hours)
- Packing
- Metal Detection (CCP 3)
- Outer case packaging
- Despatch

**Reheating Guidelines:**

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: As consumed**

	Typical Values per 100g (Analysed)
Energy kJ	1300
kcal	311
Fat (g)	18.0
Of which Saturates (g)	8.66
Carbohydrates (g)	28.8
Of which Sugars (g)	1.3
Fibre (g)	2.7
Protein (g)	7.1
Salt (g)	1.52

**Micro Standards:**

	Target	Fail
TVC	<100	>5000
Enterobacteria	<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:**150g  
Sold separately.**Pallet Information : N/A**Cases per layer  
Layers per pallet  
Cases per pallet**Date Code:** Julian Date Code (yddd), Use By.**Storage Conditions:** Store below 8°C. Fragile product, handle with care.**Shelf Life:** 5 days from day of production when kept refrigerated**Country of Origin:** Produced in the UK using Pork from the Republic of Ireland and Netherlands.**Warning:** Although every care has been taken to remove bones, 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:** Reshima Bungar**Date:** 31.07.14**Position:** Technical Manager**Please note: We will consider this specification to be accepted unless otherwise advised**

**SYNOPSIS OF CHANGES**

<b>Date</b>	<b>Issue No</b>	<b>Amendment</b>	<b>Requested By</b>	<b>Previous Issue Date</b>
19.12.12	3	Specification review	Customer	17.03.10
20.03.14	4	Addition of Statutory Additives. FIR compliant declaration	R. Bungar	19.12.12
31.07.14	5	Addition of countries of origin for meat	R. Bungar	20.03.14

Uncontrolled Copy

Issue Date: 30.03.08	Issue No: 5	Doc Ref: 1723 Jumbo Sausage Roll
Re-issue Date: 31.07.14		