

EXTERNAL SPECIFICATION – 7” SAUSAGE ROLL

DOC NO: SH-QMS-SP478	VER NO: 1	PAGE: Page 1 of 5	ISSUE DATE: 11/12/2014	AMEND DATE: N/A	WRITTEN BY L. Batt	APPROVED:
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Product Name:	7” Sausage Rolls	Product Code:	SR029M
Legal Name:	Unbaked frozen puff pastry roll filled with a pork sausage meat and finished with an egg glaze.	Product Weight:	40 x 138g
Manufacturing Site:	David Wood Baking Ltd The Mill House Dorset Road Sheerness Kent ME12 1LP	EC Code:	UK SV004 EC
		Country of Manufacture:	UK
Storage Conditions:	Frozen – Store at -18°C or below	Shelf Life:	+18 Months from date of production
Product Coding:	Best Before: DD/MM/YYYY Lot Code: L14234 23:59 (Julian code where 14 = year of production, 234 = day of the year and time of production using 24 hour clock) In case of complaint please quote Best Before and Lot Code.		

THE INGREDIENTS AND THEIR CONSTITUENT PARTS MEET ALL RELEVANT UK AND EC REGULATIONS (E.G. FOOD SAFETY ACT 1990, PESTICIDE RESIDUE LEVELS, PLASTIC MATERIALS IN CONTACT WITH FOOD ETC.), AND MUST NOT BE IRRADIATED OR CONTAIN GENETICALLY MODIFIED MATERIALS.

Raw Photograph:	Baked Photograph:

Ingredients:	Weight (g):	Tolerance:
Puff Pastry	75g	+ / - 5
Filling	60g	+ / - 5
Egg Glaze	3g	+ / - 0.5
Unbaked Dimensions:	mm:	Tolerance:
Length:	180	+ / - 5
Width:	56	+ / - 5

Ingredient Declaration:

Ingredients: Water, Wheat flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine [Palm Oil, Water, Salt, Emulsifier: Mono and di-glycerides of fatty acids], Pork (10%), Rusk (**WHEAT** Flour, Salt, Raising Agent: Ammonium Bicarbonate), Seasoning (**WHEAT** Flour, Potato Starch, Salt, Sugar, Dextrose, Preservative: Sodium Metabisulphite, Sage, Yeast Extract, Anti-oxidant: Ascorbic acid, Stabiliser: Potassium and sodium tri-phosphates, Raising Agent: Sodium Bicarbonate, Spice Extracts (Nutmeg, Coriander), Pork Fat, **EGG** Powder, Salt, **EGG** Yolk Powder, Preservatives: Sodium Nitrite, Potassium Nitrate.

Finished Baked Product Contains: 11.2% Pork

Allergen Advice: For allergens including cereals containing gluten see ingredients in **BOLD**
May Contain: Milk, Mustard & Soya

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Nutritional Information from Calculation

	Per 100g Raw	Per 100g Baked
Energy (Kcal)	243	270
Energy (KJ)	1132	1258
Protein:	6.4	7.1
Available Carbohydrate:	20.5	22.8
Of Which Sugars:	0.1	0.1
Fat:	15.4	17.1
Of Which Saturates:	8.3	9.2
Dietary Fibre:	1.0	1.1
Sodium:	0.52	0.57
Salt Equivalent:	1.29	1.44

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Microbiological Standards (Targets & Tolerances):

Test	Frequency	Target	Limit
TVC	New products monthly / each run, established products quarterly	<500,000/g	5,000,000/g
E.Coli	New products monthly / each run, established products quarterly	<500/g	5,000/g
S. Aureus	New products monthly / each run, established products quarterly	<5,000/g	50,000/g
Salmonella	New products monthly / each run, established products quarterly	Absent in 25g	Absent in 25g

Packaging Weights:

Primary / Secondary / Tertiary	Material	Weight:	Note:
Primary	Plastic	25g	Primary = Food Contact Secondary = Non-Food Contact Case Materials Tertiary = Non-Food Contact Pallet Materials
Secondary	Cardboard	162g	
Secondary	Paper	2g	
Secondary	Plastic	5g	
Tertiary	Plastic	100g	
Tertiary	Wood	25Kg	
Tertiary	Paper	5g	

Finished Weights:

Net Case Weight:	5.48Kg	Gross Case Weight:	5.674Kg
Total Pallet Weight:	978.337Kg	Total Pallet Height:	1741mm
Pallet Configuration:	Total of 168 Cases. 21 per layer, 8 layers high		

Food Intolerance Data and Free From Information:

(Please tick where appropriate, If answer is Yes or C/C please specify ingredient in Comments box)

Section 1:	Is the product free from:	Yes	No	Possible C/C	Comments
1	Nuts (including any possible sources of cross contamination)?	✓			
2	Sesame Seeds and Derivatives?	✓			
3	Milk and Milk Derivatives?			✓	Used on site
4	Egg and Egg Derivatives?		✓		Glaze
5	Wheat and Wheat Derivatives?		✓		Wheat Flour in Pastry
6	Barley and Barley Derivatives?			✓	Used on site
7	Oats and Oat Derivatives?	✓			
8	Soya and Soya Derivatives?	✓			
9	Maize and Maize Derivatives?	✓			
10	Gluten?		✓		Wheat Flour in pastry
11	Fruit and Fruit Derivatives?			✓	Used on site
12	Yeast and Yeast Derivatives?		✓		Seasoning
13	Vegetables and Vegetable Derivatives?		✓		Margarine (Palm Oil)
14	Fish excluding Shellfish?	✓			
14a	Crustaceans, Molluscs and their Derivatives?	✓			
15	Mustard / Mustard Seeds?			✓	Used on site
16	Celery / Celeriac?	✓			
17	Kiwi Fruit?	✓			
18	Caffeine?	✓			
19	Lupins?	✓			
20	Sulphites?		✓		Seasoning
Section 2:	Is the product free from:	Yes	No	Possible C/C	Comments
21	Additives?		✓		Margarine, Rusk & Seasoning contain
22	Azo and Coal Tar Dyes?	✓			
23	Benzoates?	✓			

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24	BHA / BHT?	<input checked="" type="checkbox"/>				
25	Aspartame?	<input checked="" type="checkbox"/>				
26	Added MSG?	<input checked="" type="checkbox"/>				
27	Histamine?	<input checked="" type="checkbox"/>				
28	Preservatives?	<input checked="" type="checkbox"/>				
29	Artificial Preservatives?	<input checked="" type="checkbox"/>				
30	Flavourings?	<input checked="" type="checkbox"/>				
31	Artificial Flavourings?	<input checked="" type="checkbox"/>				
32	Natural Flavourings?	<input checked="" type="checkbox"/>				
33	Potassium Based Salt Substitutes?	<input checked="" type="checkbox"/>				
Section 3: Is the product suitable for:		Yes	No	Possible C/C	Comments	
34	Ovo-lacto Vegetarians?		<input checked="" type="checkbox"/>			
35	Vegans?		<input checked="" type="checkbox"/>			
36	Nut/Seed Allergy Sufferers?	<input checked="" type="checkbox"/>				
37	Coeliacs?		<input checked="" type="checkbox"/>			
Section 4: Is the product free from:		Yes	No	Possible C/C	Comments	
38	Beef?	<input checked="" type="checkbox"/>				
39	Pork?		<input checked="" type="checkbox"/>		Pork	
40	Lamb?	<input checked="" type="checkbox"/>				
41	Poultry?	<input checked="" type="checkbox"/>				
Section 5: Is the product packaged in a protective atmosphere? Please Highlight				Yes	No	

Genetic Modification: (Please tick or comment where appropriate)						
				Yes	No	Don't Know
1a	Does the product or any of its ingredients contain any genetically modified material (whether active or not)?				<input checked="" type="checkbox"/>	
1b	Identify those ingredients which contain such material			N/A		
2a	Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification?				<input checked="" type="checkbox"/>	
2b	Identify any such ingredients			N/A		
3a	Is the product or any of its ingredients or additives produced from, but not containing any genetically modified material?				<input checked="" type="checkbox"/>	
3b	Identify those ingredients which are produced from such material			N/A		
4a	Have genetically modified organisms been used as processing aids or in connection with the production of the food or any of its ingredients?				<input checked="" type="checkbox"/>	
4b	Identify any such processing aids or additives			N/A		
5a	Have genetically modified organisms been used to produce processing aids or additives but are not present in the processing aid as used in connection with the production of the food or any ingredient?				<input checked="" type="checkbox"/>	
5b	Identify any such processing aids or additives			N/A		

Supplier Name:	David Wood Baking Ltd (Sheerness)	Version Number:	1
Completed By: (Print Name)	Milena Gradowska	Signature:	<i>Milena Gradowska</i>
Position:	Technical Assistant	Date:	12.09.2018