



# Product Specification

# Product Code and Product Name: 2902 Vegan 6" Sausage Roll

**Product Description:** Vegan Sausagemeat filling encased in light puff pastry- Frozen Unbaked

## Barcode: 05018833029025

# Supplier Address:Manufacturing Site:Wrights Food GroupSame as supplier addressWeston RoadSame as supplier addressCreweCW1 6XQ01270 504300Health Mark: GB AX028RSPO SCC no: BMT-RSPO-000592

**Ingredient Declaration:** Vegan Sausage meat (Water, Sunflower Oil, Shea Stearin, **Soya** Protein Concentrate, Pea Fibre, Coconut Oil, Thickener: Methyl Cellulose, Sodium Alginate; Potato Flake, Gluten Free Crumb (Rice Flour, Chickpea Flour, Cornflour, Salt, Dextrose), Flavouring, Cornflour, Yeast Extract, Salt, Dextrose, Spices (Black Pepper, White Pepper), Colour: E162; Sage, Spice Extract), **Wheat** Flour (Contains Calcium Carbonate, Iron, Niacin, Thiamin), Margarine (Palm Oil, Palm Stearin Water, Rapeseed Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice), Water, Plant Based Glaze (Water, Rapeseed Oil, Sugar, Cornflour, Vegetable Protein, Tapioca Starch), Potato Starch, Salt, Ground Herbs and Spices (Parsley, Sage, White Pepper, Black Pepper, Thyme, Nutmeg), Garlic Powder, Onion Powder, Porcini Mushroom Powder.

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

## Suitability:

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

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Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	Contains Wheat
Milk and Milk Products	No	Yes	
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	$\mathbf{O}$
Mustard	No	Yes	
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	No	Yes (within other raw materials)	
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	

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	Present (Yes/No/May contain)	Commer	nts
Artificial	No		
Preservatives			
Artificial	No		
Flavours/Flavour			
Enhancers			
Artificial Colours	No		
Additives	Yes	E471, E330,	E1422,
Palm Oil or	Yes	MB	
Derivatives			
GMO materials or	No		
derivatives			
Irradiated materia	ls No		
alysis or Calculation: Cal			
		Tunical	
		Typical Values	
		Values	
	Energy kJ		
	Energy kJ kcal	Values per 100g	
	kcal Fat (g)	Values per 100g 1420 341 23.2	
	kcal Fat (g) Of which Saturates (g)	Values per 100g 1420 341 23.2 10.5	
	kcal Fat (g) Of which Saturates (g) Carbohydrates (g)	Values           per 100g           1420           341           23.2           10.5           24.1	
	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g)	Values per 100g 1420 341 23.2 10.5 24.1 0.7	
	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g)	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7	
	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g) Protein (g)	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7           7.1	
	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g)	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7	
	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g) Protein (g)	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7           7.1	
	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g) Protein (g) Salt (g)	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7           7.1	
	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g) Protein (g) Salt (g)	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7           7.1	
Raw Material Intake	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g) Protein (g) Salt (g)	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7           7.1	
<ul><li> Raw Material Intake</li><li> Product ingredient batc</li></ul>	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g) Protein (g) Salt (g) teps: h weighing	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7           7.1           1.41	
<ul> <li>Raw Material Intake</li> <li>Product ingredient batc</li> <li>Filling Cooking (CCP 1</li> </ul>	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g) Protein (g) Salt (g) teps: h weighing target minimum temperatu	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7           7.1           1.41	
<ul> <li>Product ingredient batc</li> <li>Filling Cooking (CCP 1</li> <li>Cooling (CCP 2 &lt;8°C w)</li> </ul>	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g) Protein (g) Salt (g) teps: h weighing target minimum temperatu	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7           7.1           1.41	
<ul> <li>Raw Material Intake</li> <li>Product ingredient batc</li> <li>Filling Cooking (CCP 1</li> <li>Cooling (CCP 2 &lt;8°C w)</li> <li>Pastry manufacturing</li> </ul>	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g) Protein (g) Salt (g) teps: h weighing target minimum temperatu	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7           7.1           1.41	
<ul> <li>Raw Material Intake</li> <li>Product ingredient batc</li> <li>Filling Cooking (CCP 1</li> <li>Cooling (CCP 2 &lt;8°C w)</li> </ul>	kcal Fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Fibre (g) Protein (g) Salt (g) teps: h weighing target minimum temperatu	Values           per 100g           1420           341           23.2           10.5           24.1           0.7           3.7           7.1           1.41	

• Baking (*if applicable*) (CCP 1 target minimum temperature 85°C)

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- Cooling (CCP 2 <8°C within 4 hours)
- Packing (If applicable)
- Metal Detection (CCP 3)
- Outer case packaging (If applicable)
- Despatch

R00003

I1248

Z00159

Outer

Case

Tape

Label

Cardboard

BOPP

solvent

Paper

Micro Stand	ards:							
	[] []		Tar	get	Fail			
	-	TVC	<10000		>5000000			
		Enterobacteria	<500		>1000			
		E. Coli	<10		>100			
	Γ	Salmonella	Absent	in 25g	Present in	25g		
	-	Listeria	Absent	in 25g	Present in	25g		
	F	B. Cereus	<50		>100			
		Staphylococcus	s <50		>100			
						1		
Deeleede ()	2 400			Dalla	1 Jun 6 a marga			
Packed: 66	•				t Informa			
Net Weight	•				ases per l			
Gross Weight: 8.19Kg 6 Layers per pallet								
Total Pallet Weight: 590Kg       72 Cases per pallet         Pallet Height: 1.3m       72 Cases per pallet								
	Breakdown:							
Primary	Dieakuowii.							
Wrights	Description	Material	Length	Width	Height	Weight	Quantity	Total
code	Decemption	Matorial	(mm)	(mm)	0	(g)	per	Weight
0040				()	()	(9)	case	per
							0400	case
l1244	Blue Liner	LDPE	_	-	-	18	1	18
	Bag					_		
						Tot	al weight	18
							Ŭ	
Secondary								
Wrights	Description	Material	Length	Width	Height	Weight	Quantity	Total
code			(mm)	(mm)	(mm)	(g)	per	Weight
							case	per
								case
PO76421	Layer card	Cardboard	362	240		28	1	28
				1				

376

-

300

256

-

75

190

-

\_

246

3

2

1

1

1

**Total weight** 

246

3

2

279



Tertiary					
Description	Material	Length	Width	Height	Weight
		(mm)	(mm)	(mm)	(g)
Blue Chep	Wood	1200	1000	162	28000
Pallet					
Pallet	LLDPE	-	-	-	240
Wrap					
Pallet Pad	Cardboard	1200	1000		386
			Total	weight	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 <u>the</u> 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: 08.06.2022
Position: Specifications Team Manager	

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

# For any specification queries please contact us at: <u>specifications@wrightsfg.com</u>

### SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
01.06.2022	1	New issue	S. Morris	n/a
08.06.2022	2	Spelling mistake corrected ingredient declaration	C. Creasey	01.06.22
04.08.2022	3	Unit weight updated	A.Kirton	08.06.2022

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