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Caterfood 6" Pork Sausage Roll

(50) 6" Pork Sausage Roll

PRODUCT DESCRIPTION

Individually frozen sausage meat encased in pre-glazed pastry

Brand	Caterfood Buying Group
Label Own Label Code	C20059
Effective Date	Nov 13, 2024
Product Type	Food
Product Category	Pies, Sausage Rolls, Savouries
Storage Type	Frozen
Erudus ID	15e7a4d05ab84e689a3ec83bfbf757a7
Specification Type	Bakery Products

Outer Case GTIN

05056750402361



INGREDIENTS

Ingredient Declaration

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Pork (21%), Vegetable Oil Spread (Palm Oil, Water, Salt, Lemon Juice), Pork Fat, Seasoning Mix (Rusk, Fortified WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin, Raising Agent: Ammonium Bicarbonate), Breadcrumbs (WHEAT), Salt, WHEAT Starch, Dehydrated Onion, Natural Flavouring, Herbs [Sage, Parsley], Dextrose, Sugar, Yeast Extract Powder, White Pepper, Antioxidant: Ascorbic Acid), White Shortening (Vegetable Oils and Fats: Palm Oil, Rapeseed Oil, Water, Salt, Lemon Juice), Salt, Yeast Extract (Yeast Extract, Salt), Glaze (MILK Protein, Dextrose, Vegetable Oil), Sage

Ingredient Statements

For allergens, including cereals containing gluten, see ingredients in CAPITALS.

ALLERGENS

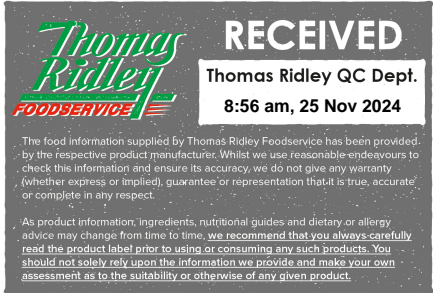
Product Contains:

Celery/Celeriac	No
Cereals Containing Gluten	Yes
Barley	No
Oats	No
Rye	No
Wheat (including Spelt and Khorasan)	Yes
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	Yes
Molluscs	No

Mustard	No
Nuts (Tree)	No
Almond nuts	No
Brazil nuts	No
Cashew nuts	No
Hazelnuts	No
Macadamia (Queensland) nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Peanuts	No
Sesame Seeds	No
Soybeans	No
Sulphur Dioxide and Sulphites	No

Additional Allergen Information

For allergens, including cereals containing gluten, see ingredients in CAPITALS



SUPPLEMENTARY
INGREDIENT
INFORMATION

Palm Oil	Yes
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

Alcoholic Strength %Vol (ABV)	0 % Vol
CBD Concentration per Unit	0 mg

ADDITIVES

Product Contains:			
Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	No
Artificial Flavour Enhancers	No	Artificial Sweeteners	No

DIET
SUITABILITY

Vegan Diet	No	Vegetarian Diet	No
Halal Diet	No	Kosher Diet	No

NUTRITIONAL
INFORMATION

Nutrient	per 100g	RI per 100g	per 103g serving	RI per 103g serving	per 92.7g of prepared product
Energy (kJ)	1584 kJ	19%	1631.5 kJ	19%	1457 kJ
Energy (kcal)	380 kcal	19%	391.4 kcal	20%	350 kcal
Fat	24.8 g	35%	25.5 g	36%	22.8 g
of which Saturates	11.3 g	57%	11.6 g	58%	10.4 g
of which Mono-unsaturates	5.7 g		5.9 g		5.24 g
of which Polyunsaturates	1.8 g		1.9 g		1.66 g
Carbohydrate	31.5 g	12%	32.4 g	12%	29 g
of which Sugars	0.4 g	0%	0.4 g	0%	0.4 g
Fibre	1.6 g		1.6 g		1.5 g
Protein	7 g	14%	7.2 g	14%	6.4 g
Salt	1.13 g	19%	1.2 g	20%	1.04 g
Sodium	453 mg		466.6 mg		416.8 mg

Prepared Product Details

Serving size is based on uncooked product as delivered by Proper Cornish. Prepared product is based on typical 10% cook loss.

Serving Size	103 g
Serving Size Description	1 roll
Number of Servings	50 Servings

Source of Nutritional Information	Calculation from known/accepted datasets
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VITAMINS AND MINERALS

Nutrient	per 100g	RI per 100g	per 103g serving	RI per 103g serving	per 92.7g of prepared product
Vitamin A	0 µg	0%	-		0 µg
Vitamin D	0.4 µg	8%	0.4 µg	8%	0.37 µg
Vitamin C	0 mg	0%	-		0 mg
Thiamin (B1)	0.2 mg	18%	0.2 mg	18%	0.18 mg
Riboflavin (B2)	0.07 mg	5%	0.1 mg	7%	0.06 mg
Niacin (B3)	1.6 mg	10%	1.6 mg	10%	1.47 mg
Folate/Folic Acid	0 µg	0%	-		0 µg
Calcium	36 mg	5%	37.1 mg	5%	33.12 mg
Phosphorus	70 mg	10%	72.1 mg	10%	64.4 mg
Magnesium	12 mg	3%	12.4 mg	3%	11.04 mg
Iron	0.8 mg	6%	0.8 mg	6%	0.74 mg
Zinc	0.6 mg	6%	0.6 mg	6%	0.55 mg

SUPPLEMENTARY NUTRITIONAL INFORMATION

Fibre Type	Fibre AOAC
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HFSS (HIGH IN FAT, SALT AND SUGAR)

HFSS Status	Yes
HFSS Score	17

HANDLING & STORAGE INFORMATION

Directions For Use	Always cook from frozen. Oven – Arrange frozen products on a baking tray and place into a pre-heated fan oven at 180°C/Gas mark 6. Bake for approximately 30-40 minutes until golden brown. Ensure a core temperature of >80°C is obtained before serving. (Adjustments may need to be made to suit particular ovens, see manufacturer’s handbook for best results).
Storage Instructions	Keep frozen, store at -18°C. Do not defrost. Always cook before eating. Use within durability date. Handle boxes with care. Do not stack boxes more than 11 high
Storage Instructions After Opening	If kept frozen, the product should be used by the best before date. Return any unused products to the freezer immediately. If the product has defrosted and is not cooked, it must be disposed of. Once cooked, follow the government Safe Food, Better Business guidelines for displaying and storing cooked food.

Shelf Life from Time of Production	548 Days
Shelf Life Once Defrosted	0 Days

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES ORIGIN

BRCGS Certified	BRCGS Food Safety
Roundtable of Sustainable Palm Oil (RSPO)	Other Accreditation
Product Country of Origin/Place of Provenance	United Kingdom
Additional Origin Details	NA

PRODUCT CHARACTERISTICS

Standards Testing					
Do you undertake trend analysis of microbiological results?	Yes	Is shelf life testing undertaken?	Yes	Commercially Sterile	No
Microbiological Standards					
Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Bacillus Cereus (cfu/g or ml)	Uncooked Product	Weekly	<500	999	103

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Clostridium Perfringens (cfu/g or ml)	Uncooked Product	Weekly	<100	499	103
E. Coli (cfu/g or ml)	Uncooked Product	Weekly	<20	99	103
Salmonella (cfu/g or ml)	Uncooked Product	Weekly	<0	0	25
Coagulase-positive Staphylococci (cfu/g or ml)	Uncooked Product	Weekly	<100	499	103

ORGANOLEPTICS

Appearance

Oblong pastry case encompassing a savoury filling folded and sealed down one side. The pastry will rise to form laminations and the inside of the pastry will have a doughy appearance. These layers will lift during cooking and produce a void around the filling. The pastry cooks to a mottled, golden brown, the colour may be darker on the seal. The filling may protrude at either end of the product. The sausage meat glistens slightly and the overall colour is light beige. Flecks of seasoning.

Aroma

A pronounced traditional pork sausage aroma with subtle herby notes.

Taste

Traditional pork sausage flavour with sage and pepper overtones.

Texture

Pastry - The pastry displays characteristics of flaky pastry. Filling – The texture is firm and succulent.

HAZARD CONTROLS

CONFIGURATION	Metal Detection	Yes	Sieving	Yes
	Case Configuration		Inner Pack Configuration	
	Total Quantity of Inner Components in Outer Case	50 Units	Count per Inner Component	50
	Is the Outer Case Splittable?	No		
PRODUCT WEIGHTS	Inner Component			
	Variable Weight Consumer Item	Yes		
	Inner Component Weight	103 g		
	e mark	No		
PRODUCT DIMENSIONS	Outer Case			
	Outer Case Gross Weight	5.43 kg		
	Outer Case Net Weight	5.15 kg		
	Inner Component			
PALLET INFORMATION	Inner Component Depth	140 mm		
	Inner Component Width	100 mm		
	Inner Component Height	25 mm		
	Outer Case			
PALLET INFORMATION	Outer Case Depth	393 mm		
	Outer Case Width	294 mm		
	Outer Case Height	120 mm		
	Quantity of Cases Per Pallet Layer	10 Cases	Pallet Type	UK Standard Pallet
PALLET INFORMATION	Quantity of Layers Per Pallet	11 Layers	Pallet Height	1.44 MTR
	Quantity of Cases Per Pallet	110 Cases	Pallet Gross Weight	597.82 kg

PACKAGING

Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard / Cardboard	80 g	- %	Yes	No	
Label	Paper/Cardboard / Paper	1.6 g	- %	Yes	No	
Tape	Plastic / PP (Polypropylene)	3.1 g	0 %	No	No	

Transport Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Pallet	Wood	25000 g	- %			
Layer Card	Paper/Cardboard / Cardboard	359 g	- %	Yes	No	
Pallet Wrap	Plastic / PP (Polypropylene)	400 g	0 %	No	No	
Label	Paper/Cardboard / Paper	2 g	- %	Yes	No	

MARKETING INFORMATION

Marketing Description

Individually frozen sausage meat encased in pre-glazed pastry Markings: Slash marks

OTHER INFORMATION

Commodity Code	160242100	Identification/Health Marks	GB CQ515
		Value Added Tax Rate	No VAT

Manufacturer Comments

All meat used in Proper Cornish products is sourced from animal welfare approved sites. All fats and oils contained in Proper Cornish products are sourced from RSPO certified suppliers.

CONTACT INFORMATION

ADDRESS

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