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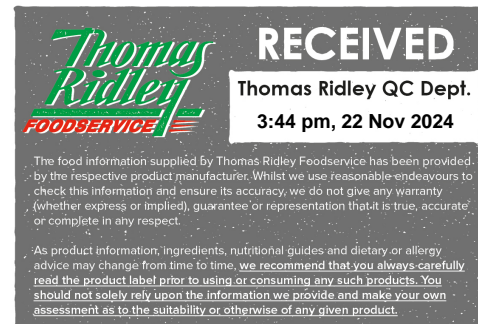
Caterfood 4" Pork Sausage Roll

(60) 4" Pork Sausage Roll

PRODUCT DESCRIPTION

Individually frozen sausage meat encased in pre-glazed pastry

Brand	Caterfood Buying Group
Label Own Label Code	C20060
Effective Date	Nov 13, 2024
Product Type	Food
Product Category	Pies, Sausage Rolls, Savouries
Storage Type	Frozen
Erudus ID	0f44d18eba3d473cbd6dbe35e0eefe92
Specification Type	Bakery Products
Outer Case GTIN	05056750402378



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/Celery	No	Mustard	No
Cereals Containing Gluten	Yes	Nuts (Tree)	No
Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
Crustacea	No	Macadamia (Queensland) nuts	No
Eggs	No	Pecan nuts	No
Fish	No	Pistachio nuts	No
Lupin	No	Walnuts	No
Milk	Yes	Peanuts	No
Molluscs	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 Colours	No
Artificial Flavour Enhancers	No

Artificial Flavourings	No
Artificial Preservatives	No
Artificial Sweeteners	No

DIET
SUITABILITY

Vegan Diet	No
Halal Diet	No

Vegetarian Diet	No
Kosher Diet	No

NUTRITIONAL
INFORMATION

Nutrient	per 100g	RI per 100g	per 72g serving	RI per 72g serving	per 64g of prepared product
Energy (kJ)	1574 kJ	19%	1133.3 kJ	13%	1007 kJ
Energy (kcal)	378 kcal	19%	272.2 kcal	14%	242 kcal
Fat	24.5 g	35%	17.6 g	25%	15.7 g
of which Saturates	11.2 g	56%	8.1 g	41%	7.2 g
of which Mono-unsaturates	5.5 g		4 g		3.5 g
of which Polyunsaturates	1.8 g		1.3 g		1.15 g
Carbohydrate	31.6 g	12%	22.8 g	9%	20.3 g
of which Sugars	0.4 g	0%	0.3 g	0%	0.3 g
of which Starch	31.2 g		22.5 g		19.97 g
Fibre	1.6 g		1.2 g		1 g
Protein	6.9 g	14%	5 g	10%	4.4 g
Salt	1.11 g	19%	0.8 g	13%	0.71 g
Sodium	444 mg		319.7 mg		284.2 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	72 g
Serving Size Description	1 roll
Number of Servings	60 Servings

Source of Nutritional Information Calculation from known/accepted datasets

VITAMINS AND MINERALS

Nutrient	per 100g	RI per 100g	per 72g serving	RI per 72g serving	per 64g of prepared product
Vitamin A	0 µg	0%	-		0 µg
Vitamin D	0.4 µg	8%	0.3 µg	6%	0.26 µg
Vitamin C	0 mg	0%	-		0 mg
Thiamin (B1)	0.2 mg	18%	0.1 mg	9%	0.13 mg
Riboflavin (B2)	0.07 mg	5%	0.1 mg	7%	0.04 mg
Niacin (B3)	1.6 mg	10%	1.2 mg	8%	1.02 mg
Folate/Folic Acid	7 µg	4%	5 µg	3%	4.48 µg
Potassium	116 mg	6%	83.5 mg	4%	74.24 mg
Calcium	36 mg	5%	25.9 mg	3%	23.04 mg
Phosphorus	70 mg	10%	50.4 mg	7%	44.8 mg
Magnesium	12 mg	3%	8.6 mg	2%	7.68 mg
Iron	0.8 mg	6%	0.6 mg	4%	0.51 mg
Zinc	0.6 mg	6%	0.4 mg	4%	0.38 mg

SUPPLEMENTARY NUTRITIONAL INFORMATION

Fibre Type	Fibre AOAC
HFSS Status	Yes
HFSS Score	17

HFSS (HIGH IN FAT, SALT AND SUGAR)

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 25-30 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	72

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Clostridium Perfringens (cfu/g or ml)	Uncooked Product	Weekly	<100	499	72
E. Coli (cfu/g or ml)	Uncooked Product	Weekly	<20	99	72
Salmonella (cfu/g or ml)	Uncooked Product	Weekly	<0	0	25
Coagulase-positive Staphylococci (cfu/g or ml)	Uncooked Product	Weekly	<100	499	72

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.

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.

CONFIGURATION

Case Configuration

Inner Pack Configuration

Total Quantity of Inner Components in 60 Units

Count per Inner Component 60

Outer Case

PRODUCT WEIGHTS

Inner Component

Variable Weight Consumer Item Yes

e mark No

Outer Case

Outer Case Gross Weight 4.58 kg

Outer Case Net Weight 4.32 kg

PRODUCT DIMENSIONS

Inner Component

Inner Component Depth 105 mm

Inner Component Width 55 mm

Inner Component Height 25 mm

Outer Case

Outer Case Depth 393 mm

Outer Case Width 294 mm

Outer Case Height 120 mm

PALLET INFORMATION

Quantity of Cases Per Pallet Layer 10 Cases

Pallet Type UK Standard Pallet

Quantity of Layers Per Pallet 11 Layers

Pallet Height 1.44 MTR

Quantity of Cases Per Pallet 110 Cases

Pallet Gross Weight 503.99 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	25 g	- %			
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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 BFS Group Ltd
 814 Leigh Road
 Slough
 Berkshire
 SL1 4BD
 United Kingdom

The information on the [Erudus System](#) has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus.

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