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Version 1.0

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# Caterfood 8" Pork Sausage Roll

(40) 8" Pork Sausage Roll

## PRODUCT DESCRIPTION

Individually frozen sausage meat encased in a pre-glazed flaky pastry

Brand	Caterfood Buying Group
Label Own Label Code	C20058
Effective Date	Nov 13, 2024
Product Type	Food
Product Category	Pies, Sausage Rolls, Savouries
Storage Type	Frozen
Erudus ID	4b7e1e276412462888491574ccabdbd1
Specification Type	Bakery Products

Outer Case GTIN 05056750402354



## 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

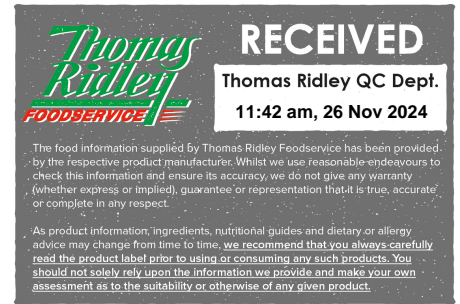
## ALLERGENS

Product Contains:

Celery/Celeriac	No	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

<b>Palm Oil</b>	Yes
<b>Hydrogenated Vegetable Oil/Fat</b>	No
<b>GM Protein/DNA</b>	No

<b>Alcoholic Strength %Vol (ABV)</b>	0 % Vol
<b>CBD Concentration per Unit</b>	0 mg

ADDITIVES

*Product Contains:*

<b>Artificial Antioxidants</b>	No
<b>Artificial Colours</b>	No
<b>Artificial Flavour Enhancers</b>	No

<b>Artificial Preservatives</b>	No
<b>Artificial Sweeteners</b>	No

DIET  
SUITABILITY

<b>Vegan Diet</b>	No
<b>Halal Diet</b>	No

<b>Vegetarian Diet</b>	No
<b>Kosher Diet</b>	No

NUTRITIONAL  
INFORMATION

<b>Nutrient</b>	<b>per 100g</b>	<b>RI per 100g</b>	<b>per 140g serving</b>	<b>RI per 140g serving</b>	<b>per 126g of prepared product</b>
<b>Energy (kJ)</b>	1597 kJ	19%	2235.8 kJ	27%	2012 kJ
<b>Energy (kcal)</b>	383 kcal	19%	536.2 kcal	27%	483 kcal
<b>Fat</b>	24.9 g	36%	34.9 g	50%	31.4 g
<b>of which Saturates</b>	11.4 g	57%	16 g	80%	14.4 g
<b>of which Mono-unsaturates</b>	5.6 g		7.8 g		7.06 g
<b>of which Polyunsaturates</b>	1.8 g		2.5 g		2.27 g
<b>Carbohydrate</b>	32.1 g	12%	44.9 g	17%	40.4 g
<b>of which Sugars</b>	0.4 g	0%	0.6 g	1%	0.5 g
<b>of which Starch</b>	31.7 g		44.4 g		39.94 g
<b>Fibre</b>	1.6 g		2.2 g		2 g
<b>Protein</b>	6.9 g	14%	9.7 g	19%	8.7 g
<b>Salt</b>	1.12 g	19%	1.6 g	27%	1.41 g
<b>Sodium</b>	447 mg		625.8 mg		563.2 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.

<b>Serving Size</b>	140 g
<b>Serving Size Description</b>	1 roll
<b>Number of Servings</b>	40 Servings

**Source of Nutritional Information** Calculation from known/accepted datasets

VITAMINS AND MINERALS

Nutrient	per 100g	RI per 100g	per 140g serving	RI per 140g serving	per 126g of prepared product
Vitamin A	0 µg	0%	-		0 µg
Vitamin D	0.4 µg	8%	0.6 µg	12%	0.5 µg
Vitamin C	0 mg	0%	-		0 mg
Thiamin (B1)	0.2 mg	18%	0.3 mg	27%	0.25 mg
Riboflavin (B2)	0.08 mg	6%	0.1 mg	7%	0.1 mg
Niacin (B3)	1.6 mg	10%	2.2 mg	14%	2.02 mg
Folate/Folic Acid	7 µg	4%	9.8 µg	5%	8.82 µg
Potassium	118 mg	6%	165.2 mg	8%	148.68 mg
Calcium	37 mg	5%	51.8 mg	6%	46.62 mg
Phosphorus	71 mg	10%	99.4 mg	14%	89.46 mg
Magnesium	12 mg	3%	16.8 mg	4%	15.12 mg
Iron	0.8 mg	6%	1.1 mg	8%	1.01 mg
Zinc	0.6 mg	6%	0.8 mg	8%	0.76 mg

SUPPLEMENTARY NUTRITIONAL INFORMATION

<b>Fibre Type</b>	Fibre AOAC
<b>HFSS Status</b>	Yes
<b>HFSS Score</b>	20

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 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.

<b>Shelf Life from Time of Production</b>	548 Days
<b>Shelf Life Once Defrosted</b>	0 Days

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES ORIGIN

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

PRODUCT CHARACTERISTICS

<b>Standards Testing</b>		<b>Is shelf life testing undertaken?</b>	Yes
<b>Do you undertake trend analysis of microbiological results?</b>	Yes	<b>Commercially Sterile</b>	Yes

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Bacillus Cereus (cfu/g or ml)	Uncooked Product	Weekly	<500	999	140

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Clostridium Perfringens (cfu/g or ml)		Weekly	<100	499	140
E. Coli (cfu/g or ml)	Uncooked Product	Weekly	<20	99	140
Salmonella (cfu/g or ml)	Uncooked Product	Weekly	<0	0	25
Coagulase-positive Staphylococci (cfu/g or ml)	Uncooked Product	Weekly	<100	499	140

#### 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.

#### HAZARD CONTROLS

	Metal Detection	Yes	Sieving	Yes
CONFIGURATION	Case Configuration		Inner Pack Configuration	
	Variable Inner Components in Outer Case	No	Count per Inner Component	40
	Total Quantity of Inner Components in Outer Case	40 Units		
	Is the Outer Case Splittable?	No		
PRODUCT WEIGHTS	Inner Component			
	Variable Weight Consumer Item	Yes		
	Inner Component Weight	140 g		
	e mark	No		
	Outer Case			
	Outer Case Gross Weight	5.86 kg		
	Outer Case Net Weight	5.6 kg		
PRODUCT DIMENSIONS	Inner Component			
	Inner Component Depth	205 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	5.86 kg

## PACKAGING

## Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard / Cardboard	8 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 a pre-glazed flaky pastry Markings: Slash marks

## OTHER INFORMATION

<b>Commodity Code</b>	160242100	<b>Identification/Health Marks</b>	GB CQ515
		<b>Value Added Tax Rate</b>	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

Caterfood Buying Group  
BFS Group Ltd  
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Slough  
Berkshire  
SL1 4BD  
United Kingdom

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