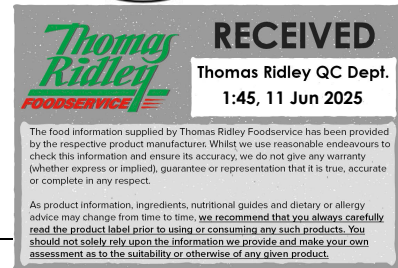




Coopers Gourmet Foods
Poynton Road
Roden
TF6 6BN



General Product Information:

Product Name	Pork, Leek and Sage Sausage Rolls
EEC	GB TF035
Managing Director Email Out of Hour Contact phone	Jordan Watkiss jordan@coopersgf.com 07850432380
Commercial Director Email	India Carter india@coopersgf.com
Sales Contact email	Kerry Morgan sales@coopersgf.com
Technical Contact email	Petra Leach technical@coopersgf.com
Tel:	01952770400
Warning/Hazards	Allergy advice – ingredients in BOLD

UK Legal Product Name	Pork Sausage Rolls	
Product Description	Natural Pork Sausage Rolls covered with crispy pastry	
Country of Manufacturing	UK	
Baking instruction:	Bake from frozen. Place products in pre heated oven on baking tray in foil. Bake for 40-45mins at 180°C. Core temp should be piping hot.	
	Frozen:	Cooked:
Product Shelf Life	547 days from production day Once baked use within 7 days	Please see the Use by Date on label
Storage Condition	Frozen -18°C	Once baked <5°C
Average sausage/unit weigh:	175g ±10g	

Packing Specification:

Frozen: <ul style="list-style-type: none">Sausages are placed on food grade blue bag then packed into cardboard box 24 units per case.
Cooked: <ul style="list-style-type: none">Min 6 sausages placed on food grade paper then packed into cardboard box6 pre-packed sausages placed in individual cardboard box and wrapped by food grade plain film

Allergy advice:

For allergens including cereals containing Gluten, see ingredients list in BOLD.

The product is produced in a premise which uses: Egg, Soya, Celery, Mustard and oats containing gluten.

The following gives the UK Ingredient declaration for inclusion for customers finished product
Ingredient Listing:

Ingredients:	Country of Origin	Components:
Meat Filling:	---	
Pork (31%)	UK	Pork Shoulder 60/40
Water	UK	Water
Rusk	UK	WHEAT Flour, Salt, E503ii as process aid
Seasoning	UK	WHEAT Flour (contains calcium carbonate, iron, niacin, thiamine), Rusk (WHEAT Flour (calcium carbonate, iron niacin, thiamine) salt), Potato Starch, Salt, Dextrose, Sugar, Emulsifier (E450), Preservative: Sodium SULPHITE , Yeast Extract, Spice Extract, Antioxidant E300
Leek	China, Egypt, Poland, Uzbekistan	Dehydrated Leek
Sage	Turkey/Albania	Rubbed Sage
Pastry:	UK	WHEAT Flour(WHEAT Flour (contains calcium carbonate, iron, niacin, thiamine), Margarine (Palm, Rapeseed ,Kernal Oil), Water, Salt, Distilled Monoglyceride E471)
Glaze:	UK	Water, Vegetable Oil (Rapeseed), Modified Starch (Tapioca), Dextrose (WHEAT)), Mono- and diglycerides of fatty acids (Palm)(E471), Sunflower Lecithin(E322), Vegetable Protein, MILK Protein, Acidity Regulator: E339iii, Colour: E160a
Flour:	UK	WHEAT Flour

Allergens: Wheat, Milk, Sulphite

Microbiological Standards:

	Target	Unacceptable Level
TVC (ACC)	<1 x 10 ² cfu/g (<100)	>1 x 10 ³ cfu/g (>1,000)
Enterobacteriaceae	<1 x 10 ² cfu/g (<100)	>1 x 10 ² cfu/g (>100)
E.Coli	<10 cfu/g	>10 cfu/g
S.Aureus	<20 cfu/g	>40 cfu/g
Listeria (raw material)	Not Detected in 25g	Detected in 25g
Salmonella	Not Detected in 25g	Detected in 25g
B.Cereus	<1 x 10 ² cfu/g (<100)	>5 x 10 ² cfu/g (>500)

Nutritional Information:

	Per 100g	Per roll	Source of Data
Energy	249.2 Kcal 1041.1 KJ	436.1 Kcal 1822.0 KJ	A la calc
Protein	9.4g	16.5g	A la calc
Carbohydrate	19.6g	34.2g	A la calc

Of which sugars	0.8g	1.4g	A la calc
Fat	14.7g	27.1g	A la calc
Of which Saturated	6.1g	10.7g	A la calc
Fibre	0.9g	1.6g	A la calc
Salt	0.17g	0.29g	A la calc
Sodium	64.9mg	113.6mg	A la calc

Allergens	Does NOT Contain	Contains	May Contain (used on site)
Egg / Egg Derivatives			x
Fish / Fish Derivatives	x		
Milk and milk derivatives		x	
Shellfish and crustaceans	x		
Soya / Soya Derivatives			x
Sulphites @ 10ppm or more		x	
Wheat, rye barley, oats, kamut and hydrolysed strains and their derivatives		x	
Mustard / Mustard Seeds			x
Celery / Celeriac			x
Sesame Seeds	x		
Peanuts and Peanut derivatives	x		
Nuts / Nut Derivatives? i.e.* Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia, Queensland	x		
Other Nuts and Seeds	x		
Lupin	x		
Cereals containing Gluten		x	

A copy of HACCP (including CCP) is available on individual request.

	YES	NO	Comments:
Is the product suitable for Vegetarians?		X	
Is the product suitable for Vegans?		X	Contains MILK
Is the product suitable for Coeliacs?		X	Contains GLUTEN
Is the product suitable for Nut allergy sufferers?	X		
Is the product suitable for MILK allergy sufferers?		X	Contains MILK



Please sign below to acknowledge receipt of this specification and to indicate your agreement to the details held therein. Failure to sign the document within 5 days of commencement of supply will be taken as implicit agreement with this specification.

Signed on behalf of supplier:

Name: Petra Leach

Position: QA Manager

Date: 21/05/2025

P. Leach

Signed on behalf of customer:

Name:

Position:

Date:

Issue No.	Details of Change(s)	Issue Date	Authorised By
022	Annual Review	05/12/23	P.Leach
023	Annual Review- Name change	11/07/24	P.Leach
024	Reviewed-no changes	21/05/2025	P.Leach