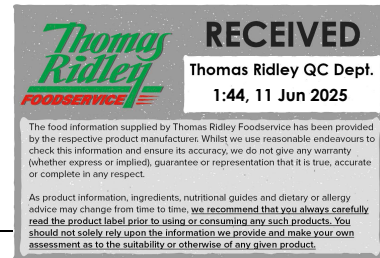




Coopers Gourmet Foods
Poynton Road
Roden
TF6 6BN



General Product Information:

Product Name	Hog Roast Sausage Roll
EEC	GB TF035
Managing Director	Jordan Watkiss
Email	jordan@coopersgf.com
Out of Hour Contact phone	07850432380
Commercial Contact	India Carter
email	india@coopersgf.com
Sales Contact	Kerry Morgan
email	sales@coopersgf.com
Technical Contact	Petra Leach
email	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 puff pastry	
Country of Manufacturing	UK	
Defrosting instructions (for baked-frozen product only):	Defrost thoroughly overnight in the refrigerator, once defrosted use within 5 days	
Reheat instruction:	Bake from frozen. Place products in pre heated oven on baking tray in foil. Bake for 40-45mins at 180C. 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: before baking.	175g ±10g	

Packing Specification:

Frozen:
- Sausage rolls are placed on food grade blue bag then packed into cardboard box. 24 units per case.
Cooked:
- Min 6 sausage rolls placed on food grade paper then packed into cardboard box 6 pre-packed sausage rolls 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 bakery which handles: Eggs, Mustard, Celery 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 (34%)	UK	Pork Shoulder 75/25
Water	UK	Water
Rusk	UK	WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin) Salt (contains E535 anticaking agent) Ammonium Bicarbonate (E503ii) (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), Yeast Extract, Preservative: Sodium SULPHITE , Spice Extract, Antioxidant E300
Bramley Apple (2.8%)	UK/Germany/Italy	Bramley Apple 98%, Antioxidant (<2%) Ascorbic Acid, Citric Acid, Salt
Onion	India	Dried Onion
Sage	Turkey/Albania	100% Sage
Pastry:34%	UK	WHEAT Flour, Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier: Mono- And Diglycerides Of Fatty Acids; Colours: Annatto, Curcumin., Water, Vegetable Oil: Palm, Palm Kernel, Rapeseed; Water; Salt; Emulsifier: Distilled Monoglyceride (E471); Flavouring, Salt),
Glaze:	UK	Water, Vegetable Oil (Rapeseed), Modified Starch (Tapioca), Dextrose (Maize), Emulsifiers: E471, E322, Vegetable Protein, MILK Protein, Acidity Regulator: E339iii, Colour: E160a
Topping:		
Polenta Crumb	UK	100% Maize
Pork Scratchings	UK	Pork Rind, Rusk (GLUTEN), HVP (SOYA) , Yeast Extract [yeast extract, salt], Salt (Salt, Sea Salt), Sugar, Dextrose, Rapeseed Oil
Sage	Turkey/Albania	100% Sage
White Pepper	India	100% Pepper
Flour:	UK	WHEAT Flour (With Calcium, Iron, Niacin & Thiamine)

Allergen: Wheat Flour - Gluten, Soya, Milk, Sulphites.

Microbiological Standards:

	Target	Unacceptable Level
TVC (ACC)	<1 x 10 ² cfu/g (<100)	>1 x 10 ³ cfu/g (>1,000)
Entero	<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	Source of Data
Energy	205.4 Kcal 861.1 KJ	A la calc
Protein	10.5g	A la calc
Carbohydrate	18.5g	A la calc
Of which sugars	1.7g	A la calc
Fat	9.9g	A la calc
Of which Saturated	4.0g	A la calc
Fibre	1.1g	A la calc
Salt	1.7g	A la calc
Sodium	682.1mg	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	
Sulphur Dioxide/Sulphites @ 10ppm or more		x	
Wheat, rye barley, oats, kamut and hydrolysed strains and their derivatives		x	
Mustard / Mustard Seeds			x
Celery / Celeriac			x
Crustaceans	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		
Mollusc	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
010	Annual Review-change of Pork scratching	04/12/23	P. Leach
011	Annual Review-change to name	11/07/24	P. Leach
012	Change to Shelf life date 547 days	25/09/2024	P. Leach
013	Reviewed Allergens	21/05/2025	P. Leach