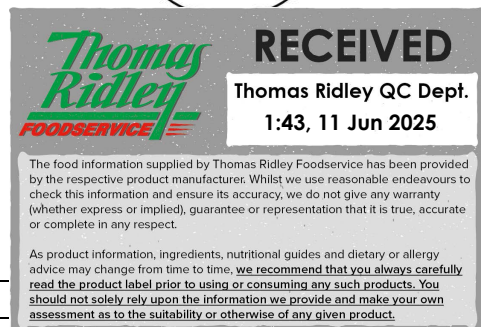




Coopers Gourmet Foods
Poynton Road
Roden
TF6 6BN

GB
TF035



General Product Information:

Product Name	Spinach and Ricotta Roll
EEC	GB TF035
Managing Director	Jordan Watkiss
Email	jordan@coopersgf.com
Out of Hour Contact phone	07850432380
Commercial Contact 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	Spinach and Ricotta Sausage Rolls	
Product Description	Spinach and Ricotta mix 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 180C. Core temp should be piping hot.	
	Frozen:	Cooked:
Product Shelf Life	365 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:	185g ±5g	

Packing Specification:

Frozen:
- Sausages are placed into cardboard box covered by grade food blue bag
Two options available - 12 or 40 units per case.
Cooked:
- Min 6 sausages placed on food grade paper then packed into cardboard box
- 6 pre-packed sausages placed in individual cardboard box and wrapped by food grade plain film

Ingredient Listing:

Spinach(26%), Wheat Flour (**Wheat** Flour, Calcium Carbonate, Niacin,Iron, Thiamin), Onion, Vegetable oil: Palm, Palm Kernel, Rapeseed; Water, Salt, Emulsifier Distilled Monoglyceride (E471), Flavouring ,Water, Ricotta(6%)(Pasteurised Cow's **Milk**, Whey, **Milk** Cream, Salt, Citric Acid), Carrot, Potato Flake, Salt, Glaze(Water, Vegetable Oil (Rapeseed), Modified Starch (Tapioca), Dextrose (Maize), Emulsifiers: E471, E322, Vegetable Protein, **Milk** Protein, Acidity Regulator: E339iii, Colour: E160a), Golden Linseed, Ground White Pepper, Thyme.

Issue No: 9
Issue Date: 09/07/2024

Authorised By: Jordan Watkiss
Written By: Petra leach

Doc. No:
Spec - 2



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

“Ingredient Listing:

Ingredients:	Country of Origin	Components:
Spinach(26%)	Turkey / China / France / Belgium	Leaf Spinach
Strong Flour	Milled from a blend of wheats from one or more of the following countries: UK, Germany, France, USA, Canada, Poland, Denmark, Finland, Sweden, Estonia, Latvia, Lithuania, Czech Republic	Wheat Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin).
Onion	China / Poland / UK / Spain / Turkey	Onion 100%
Margarines	UK	Vegetable oil: Palm, Palm Kernel, Rapeseed; Water; Salt; Emulsifier: distilled monoglyceride (E471); Flavouring
Water	UK	Potable Water
Rusk	UK, Sweden, USA, India, China, Germany	WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin) Salt (contains E535 anticaking agent) Ammonium Bicarbonate (E503ii) (process aid)
Ricotta (6%)	Italy	pasteurised cow’s MILK whey, MILK cream, salt, acidity corrector: citric acid
Carrot	Belgium/The Netherlands.	Carrots 100%
Potato Flake	UK	Potato 99%, Emulsifier (Mono-and diglycerides of fatty acids) E471-Processing Aid.
Salt	UK	Salt, Anti-caking Agent E535
Glaze	UK, Australia, Germany. Bulgaria, Croatia, France, Hungary, Italy, Romania, Malaysia, Denmark, Indonesia, Netherlands, France, Ireland, India, Spain, Israel.	Water, Vegetable Oil (Rapeseed), Modified Starch (Tapioca), Dextrose (Maize), Emulsifiers: E471, E322, Vegetable Protein, MILK Protein, Acidity Regulator: E339iii, Colour: E160a
Golden Linseed	China	Golden Linseed
Ground White pepper	Vietnam	pepper
Thyme	Morocco, Turkey, Poland	Rubbed Thyme

Allergen: Wheat ,Milk.

allergy advice:

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



The product is produced in a factory which uses: Egg, Mustard, Sulphites, Soya, Celery and Oats(containing Gluten)

Microbiological Standards:

	Target	Unacceptable Level
TVC (ACC)	$<1 \times 10^2$ cfu/g (<100)	$>1 \times 10^3$ cfu/g (>1,000)
Entero	$<1 \times 10^2$ cfu/g (<100)	$>1 \times 10^2$ 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	$<1 \times 10^2$ cfu/g (<100)	$>5 \times 10^2$ cfu/g (>500)

Nutritional Information:

	Per 100g	Per roll	Source of Data
Energy	185.5Kcal 777.5KJ	343.2Kcal 1438.5KJ	A la calc
Protein	4.6g	8.6g	A la calc
Carbohydrate:	18.6g	34.4g	A la calc
Of Which sugars	1.7g	3.2g	A la calc
Fat:	10.5g	19.5g	A la calc
Of which saturated	4.6g	8.5g	A la calc
Protein	4.6g	8.6g	A la calc
Salt	0.49g	0.90g	A la calc
Sodium	191.8mg	354.9mg	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	Contain 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: 09/07/24

P. Leach

Signed on behalf of customer:

Name:

Position:

Date:



Issue No	Details of Change(s)	Issue Date	Authorised By
009	Annual Review	09/07/2024	Petra Leach