

# Product Specification



Our Reference Code	Revision Number	Issue Date	Issue By	Authorised By
MFS025	11	04/10/2024	NKY	BD

<b>Manufacturing Address &amp; Contact Details</b>	McColgan's Quality Foods Ltd Dublin Road Industrial Estate Strabane Co. Tyrone BT82 9EA  Tel: 028 71382797	<b>EC Licence Number</b>
		UK (NI) JB014 EC
<b>Brand Name</b>	McColgans	
<b>Product Code</b>	MFS025	
<b>Product Name</b>	Unbaked Cocktail Sausage Rolls Underseal Approx. 240	
<b>Product Description</b>	Seasoned pork sausage meat wrapped in a light golden puff pastry.	
<b>Product Legal Description</b>	Pork Sausage Roll	
<b>Commodity Code</b>	16010099 19	
<b>Meursing Code</b>	7005	

<b>Ingredient Declaration</b>	Water, Fortified <b>Wheat</b> Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Vitamin B3, Vitamin B1), Margarine (Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier: Mono & Di-glycerides Of Fatty Acids; Acid: Citric Acid), Pork (11%), Rusk [ <b>Wheat</b> Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Raising Agent: Ammonium Carbonate], Glaze (Water, <b>Wheat</b> Protein), Salt, Seasoning (Salt, Dextrose, Stabilisers: Di & Poly-phosphates, Yeast Extract, Spice Extracts, Herb Extracts), Sage.
<b>Allergen Statement</b>	For allergens, including cereals containing gluten, see ingredients in <b>bold</b> . May also contain other cereals containing Gluten, Egg, Milk and Mustard.
<b>Legal Meat Content</b>	Pork 11%
<b>Country of Origin (Meat)</b>	EU Pork

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Allergen Information			
Allergen	Contains	Exempt	May Contain
Cereals Containing Gluten	X		
Wheat	X		
Rye		X	
Barley			X
Oats			X
Spelt		X	
Khorasan (Kamut)		X	
Milk			X
Eggs			X
Soya Beans		X	
Peanuts		X	
Contains Nuts?		X	
Almonds		X	
Hazelnuts		X	
Walnuts		X	
Cashews		X	
Brazil Nuts		X	
Pistachio Nuts		X	
Macadamia Nuts		X	
Queensland Nuts		X	
Pecan Nuts		X	
Celery		X	
Mustard			X
Sesame Seeds		X	
Sulphur Dioxide and / or sulphites		X	
Lupin		X	
Molluscs		X	
Crustaceans		X	
Fish		X	

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Suitable For:	YES/NO
Lacto-Ovo Vegetarians (Individual Eats Both Dairy and Eggs)	NO
Lacto Vegetarians (Individual Eats Dairy but <u>NOT</u> Eggs)	NO
Demi-Vegetarians (Individual Eats Little Meat but May Eat Fish)	NO
Vegans (Individual Does Not Eat Dairy Products, Eggs or Any Other Animal Products)	NO
Coeliac	NO
Halal Diet	NO
Kosher Diet	NO
Nut Allergy Sufferer	YES
Sesame Seed Allergy Sufferer	YES
Lactose Intolerant	NO
Diabetics	YES

Nutritional Information (Average Values)	
Typical Values (as sold)	Per 100g
Energy KJ	1106 kJ
Energy Kcal	265 kcal
Fat	13.3g
of which saturates	6.3g
Carbohydrate	28.3g
of which sugars	0.5g
Fibre	1.4g
Protein	7.3g
Salt	1.01g
Sodium	404mg

\*Reference intake of an average adult (8400KJ/2000kcal)

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<b>Reheating / Cooking Instructions</b>	<p>TO HEAT IN A CONVENTIONAL OVEN. As ovens vary, the following is a guideline only.</p> <ol style="list-style-type: none"> <li>1) For Best Results Bake from Frozen</li> <li>2) Preheat oven to 200°C/400°F/Gas Mark 6</li> <li>3) Remove from packaging and place product on a baking tray.</li> <li>4) Bake for approx. 20-25 minutes until golden brown</li> </ol> <p>For fan assisted ovens reduce baking times as per manufacturer's instructions. Always ensure product is piping hot prior to serving.</p>	
<b>Storage Instructions</b>	<b>Once Defrosted DO NOT Refreeze.</b> Keep Frozen At -18°C.	
<b>Warning Statement</b>	Although every effort has been made to remove all bones, some may remain	
<b>Shelf Life from Date of Production</b>	15 Months	
<b>Date Coding</b>	<b>Per Pack</b>	BBE MMM YYYY Julienne Code C/Tail S/Rolls
	<b>Outer case Label</b>	Best Before End: MM/YYYY Frozen On: DD/MM/YYYY

<b>Packaging Information</b>	<b>Primary</b>	60 Cocktail Sausage Rolls Automatically Bagged into Clear Food Grade Film.			
		Foil Weight:	N/A	Tray Weight:	N/A
		Sleeve Weight:	N/A	Film Weight:	15g
		Liner Weight	N/A		
		Single Unit Dimensions (LxWxH):		N/A	
	<b>Secondary</b>	4 Bags Packed into a Cardboard Box.			
		1 Outer Case Label Applied to Case			
		Cardboard Box Weight:		138g	
		Box Dimensions (LxWxH):		335 x 172 x 134mm	
	<b>Tertiary</b>	Pallet Type:		Blue Chep Standard Pallet	
		Cases Per Pallet:		150	
		Number of Cases Per Layer (TI):		15	
		Number of Layers Per Pallet (HI):		10	

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Pack / Individual Item Net Weight as Sold (without packaging)	Approx. 0.900kg
Pack / Individual Item Gross Weight as Sold (with packaging)	Approx. 0.915kg
Net Case Weight (without packaging)	Approx. 3.6kg
Gross Case Weight (with packaging)	Approx. 3.8kg
Number of Servings Per Pack	Approx. 60 Servings Per Pack x 4
Recycling Information	Film and Box Recyclable
Inner Barcode	N/A
Outer Barcode	05014234080146

Organoleptic Product Attributes	
the external appearance	Typical of a sausage roll.
the internal appearance	Typical of a sausage roll.
the characteristic aroma	Typical of a sausage roll.
the characteristic texture	Typical of a sausage roll.
the characteristic flavour	Typical of a sausage roll.

Microbiological & Analytical Standards	
Meat Content	<b><u>Upon Request</u></b>
Ash & Moisture	
Yeasts & Moulds	
TVC & Enterobacteriaceae	
Staphylococcus Aureus	
E.coli & Salmonella	

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## Final Product Photograph

Upon Request

## Final Product Packaging Photograph

Upon Request

## Outer Case Label Photograph

<p>07 11:18 00000001</p>	<p><b>MFS025</b> <b>Cocktail S'Roll</b> Unb x 240 approx</p> <p><small>UK(NI) JB014 EC</small></p> <p><b>INGREDIENTS</b> Water, Fortified <b>Wheat Flour</b> (<b>Wheat Flour</b>, Calcium Carbonate, Iron, Vitamin B3, Vitamin B1), Margarine (Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier: Mono &amp; Di-glycerides Of Fatty Acids; Acid: Citric Acid), Pork (11%), Rusk [<b>Wheat Flour</b> (<b>Wheat Flour</b>, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Raising Agent: Ammonium Carbonate], Glaze (Water, <b>Wheat Protein</b>), Salt, Seasoning (Salt, Dextrose, Stabilisers: Di &amp; Poly-phosphates, Yeast Extract, Spice Extracts, Herb Extracts), Sage.</p> <p><b>ALLERGEN INFORMATION</b> For allergens, including cereals containing gluten, see ingredients in <b>bold</b>. May also include cereals containing gluten Egg, Milk and Mustard.</p> <p><b>Once Defrosted Do Not Refreeze.</b> <b>KEEP FROZEN AT -18°C.</b></p>	<p><b>MFS025</b> <b>Cocktail S'Roll</b> Unb x 240 approx</p> <p><small>UK(NI) JB014 EC</small></p> <p><b>COOKING INSTRUCTIONS</b> TO HEAT IN A CONVENTIONAL OVEN. As ovens vary, the following is a guideline only For Best Results Bake From Frozen 1) Preheat oven to 200°C / 400°F / Gas Mark 6, 2) Remove from packaging and place product on a baking tray, 3) Bake for approx 20 - 25 minutes until golden brown. For fan assisted ovens reduce baking times as per manufacturer's instructions. Always ensure product is piping hot prior to serving. Although every effort has been made to remove all bones, some may remain.</p> <p><b>Best Before End: 01/2026    Frozen On: 04/10/2024</b></p> <p><small>Address: McColgans Quality Foods Ltd, Strabane, Co.Tyrone, N.Ireland, BT82 9EA.</small></p>	<p style="writing-mode: vertical-rl; transform: rotate(180deg);">05014234080146</p>
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## Specification Agreement

Department	Signature	Date
Technical Manager	Breda Donaghey	04/10/2024
Technical Assistant	Naomi Kearney	04/10/2024