



<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
MFS015	9	17.06.2024	NKY	BD

Product Specification

Manufacturing Address & Contact Details	McColgans Quality Foods Ltd Dublin Road Industrial Estate Strabane Co. Tyrone BT82 9EA Tel: 028 71382797
Brand Name	McColgans
Product Name	5" Sausage Rolls Underseal
Product Code	MFS015
Product Description	Seasoned pork sausage meat wrapped in a light golden puff pastry.
Product Legal Description	Pork Sausage Rolls
EC Licence Number	UK (NI) JB014 EC

Ingredient Listing	Water, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Vitamin B3, Vitamin B1) , Pork (12%), Margarine (Palm Oil, Water, Rapeseed Oil, Salt, Emulsifier: Mono & Di-Glycerides of Fatty Acids; Acid: Citric Acid), Rusk [Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Vitamin B3, Vitamin B1) , Salt, Raising Agent: Ammonium Carbonate], Glaze (Water, Wheat Protein), Salt, Seasoning [Salt, Dextrose, Stabilisers: Di Sodium Pyrophosphate: Sodium Polyphosphate; Yeast Extract, Spice Extracts (Pepper, Cayenne, Ginger, Mace, Nutmeg, Pimento), Herb Extract (Thyme)], Sage.
Legal Meat Content	Pork 12%
Country of Origin (Meat)	EU Pork
Allergen Information	For allergens, including cereals containing gluten, see ingredients in bold . May also include cereals containing gluten, egg, milk, mustard and sulphites.

McColgan's

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Suitable For	
Lacto-Ovo-Vegetarians (individual eats both dairy & 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
Diabetics	YES
Lactose Intolerant	NO

Nutritional Information (Average Values)	
	Per 100g
Energy KJ	959kJ
Energy Kcal	229kcal
Fat	10.9g
Of which saturates	5.0g
Carbohydrates	24.9g
Of which sugars	0.6g
Fibre	1.2g
Protein	7.2g
Salt	1.29g

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Heating/ Cooking instructions	<p>TO HEAT IN A CONVENTIONAL OVEN.</p> <ol style="list-style-type: none"> 1) For best results bake from frozen. 2) Preheat oven to 200°C/400°F/Gas Mark 6 3) Remove from packaging and place on a baking tray 4) Bake for approx. 20-25 minutes until golden brown <p>For fan assisted ovens reduce baking times as per the manufactures instructions.</p> <p>Always ensure product is piping hot prior to serving</p>
Warning Statement	Although every effort has been made to remove all bones, some may remain
Shelf Life from Date of Production	15 Months
Date Coding	Best Before End: MM/YYYY
Storage Instructions	<p>Keep Frozen At -18°C.</p> <p>Once Defrosted DO NOT refreeze.</p>

Packaging Description	Primary	15 sausage rolls automatically bagged into clear polyfilm
		Film Weight: 11g
	Secondary	5 packs of sausage rolls packed into a cardboard box
		Cardboard Box Weight: 210g Box Dimensions: 390 x 295 x 142
	Tertiary	100 boxes placed on a wooden pallet
Gross case weight	6.6kg	
Net case weight	6.3kg	
Pack / individual item weight as sold	84g	
Number of Servings per pack	Approx. 75 Servings	

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Recycling Information	N/A
Inner Barcode	N/A
Outer Barcode	05014234080122

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 mouth feel	Typical of a sausage roll
the characteristic flavour	Typical of a sausage roll

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

Final Product Photograph

Product Specification

Issue No: 3
Issue Date: 15/02/23

Issued By: BD
Approved By: BD



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Upon Request

Final Product Packaging Photograph

Upon Request

Specification Agreement

Department	Signature	Date
Technical	Naomi Kearney	17.06.2024

Specification Approval

Management Approval	Breda Donaghey	17.06.2024
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