

Reference	Revision	Issue Date	Issued By	Authorised By
MFS005	8	22.02.21	AMcG	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	3.5" Unbaked Sausage Rolls
Product Code	MFS005
Product Description	Individually cut and tracked sausage rolls comprising a pork sausage meat filling encased in puff pastry.
EC Licence Number	UK(NI) JB014 EC

Ingredient Listing	Water, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Vitamin B3, Vitamin B1), Pork (13.5%), Rusk [Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Vitamin B3, Vitamin B1), Salt, Raising Agent: Ammonium Carbonate], Margarine (Palm Oil, Water, Rapeseed Oil, Salt, Emulsifier: Mono & Di-Glycerides of Fatty Acids; Acid: Citric Acid), Salt,		
Suitable For			
Lacto-Ovo-Vegetarians (individuals who eat both dairy & eggs)	Individuals who do not eat dairy & eggs	Yeast Extract	NO
Nutritional Information (Average Values)			
Demi-Vegetarians (individuals who do not eat meat)	Pork, little meat but (may not)	Per 100g	NO
Energy KJ	Protein, Sage	939KJ	
Energy Kcal	Individual does not eat dairy products, eggs or any	224kcal	NO
Pork Meat Content	Pork 13.5%	10.5g	
Omega 3 saturates		4.8g	NO
Country of Origin	EU Pork		NO
(Meat) Diet			NO
Nut Allergy Sufferer			YES
Sesame Seed Allergy Sufferer	For allergens, including cereals containing gluten, see ingredients in bold . May also include cereals containing		
Allergen Information	gluten, egg, milk, mustard, soya and sulphites.		
Diabetics			YES
Lactose Intolerant			NO

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Carbohydrates	24.5g
Of which sugars	0.6g
Fibre	1.2g
Protein	7.2g
Salt	1.33g

Heating/ Cooking instructions	TO HEAT IN A CONVENTIONAL OVEN:	
	<p>As ovens vary, the following is a guideline only:</p> <p>For best results bake from frozen</p> <p>(1) Preheat oven to 200⁰C/400⁰F/Gas Mark 6</p> <p>(2) Remove product from packaging and place on a baking tray</p> <p>(3) Bake for approx. 20-25 minutes until golden brown</p> <p>For fan assisted ovens reduce baking times as per the manufacturer's 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	365 days	
Date Coding	Best Before: MM/YYYY	
Storage Instructions	Store at -18 ⁰ C. Once product has been defrosted DO NOT refreeze	
Packaging Description	Primary	20 sausage rolls automatically bagged into food grade clear film
		Bag Weight: 11g
	Secondary	5 bags of sausage rolls packed into a cardboard box
		Cardboard Box Weight: 210g
		Box Dimensions: 390 x 295 x 142
Tertiary	80 boxes placed on a wooden pallet	
Gross case weight	6.5kg	
Net case weight	6.2kg	

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Pack / individual item weight as sold	62g
Inner Barcode	n/a
Outer Barcode	05014234080108

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	
Upon request	
Final Product Packaging Photograph	
Upon request	



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Specification Agreement		
Department	Signature	Date
Technical	Amy McGuckin	22.02.21
Specification Approval		
Management Approval	Breda Donaghey	22.02.21