

McColgan's

<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
MFS020	7	15.01.21	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	6" Sausage Rolls Unbaked Underseal
Product Code	MFS020
Product Description	Seasoned Pork Sausage Meat Wrapped in a Light Golden 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%), Margarine (Palm Oil, Water, Rapeseed Oil, Salt, Emulsifier: Mono & Di-glycerides Of Fatty Acids; Acid: Citric Acid), Rusk [Wheat Flour (Wheat Flour , Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Raising Agent: Ammonium Carbonate], Salt, Seasoning (Salt, Dextrose, Stabilisers: Di & Poly-phosphates, Yeast Extract, Spice Extracts, Herb Extracts), Glaze (Water, Wheat Protein), Sage.
Legal Meat Content	Pork 13%
Country of Origin (Meat)	EU Pork
Allergen Information	For allergens, including cereals containing gluten, see ingredients in bold . Also, may contain other cereals containing Gluten, Egg, Milk, Mustard and Sulphites.

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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	965kJ
Energy Kcal	230kcal
Fat	11g
Of which saturates	5.0g
Carbohydrates	25.1g
Of which sugars	0.6g
Fibre	1.2g
Protein	7.2g
Salt	1.29g

Heating/ Cooking instructions	<p>TO HEAT IN A CONVENTIONAL OVEN</p> <p>As ovens vary these are guidelines only:</p> <p>For best results bake from frozen</p> <ol style="list-style-type: none"> (1) Preheat oven to 200⁰C/400⁰F/Gas Mark 6 (2) Remove packaging and place product on a baking tray (3) Bake for 20-25 minutes until golden brown <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>
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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 End: MM/YYYY
Storage Instructions	Store at -18°C. Once product has been defrosted DO NOT refreeze

Packaging Description	Primary	20 sausage rolls automatically bagged into clear polyfilm
		Film Weight: 15g
	Secondary	3 packs of sausage rolls packed into a cardboard box
		Cardboard Box Weight: 210g
	Box Dimensions: 390cm x 295cm x 142cm	
	Tertiary	156 boxes placed on a wooden pallet
Gross case weight	6.3kg	
Net case weight	6.0kg	
Pack / individual item weight as sold	2.0kg	
Inner Barcode	n/a	
Outer Barcode	05014234080139	

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



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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	15.01.21
Specification Approval		
Management Approval	Breda Donaghey	15.01.21