

# McColgan's

<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
MFS025	8	25.02.21	LG	BD

## Product Specification

<b>Manufacturing Address &amp; Contact Details</b>	McColgans Quality Foods Ltd Dublin Road Industrial Estate Strabane Co. Tyrone BT82 9EA  Tel: 028 71382797
<b>Brand Name</b>	McColgan's
<b>Product Name</b>	Cocktail Sausage Rolls Unbaked Underseal
<b>Product Code</b>	MFS025
<b>Product Description</b>	Seasoned Pork Sausage Meat Wrapped in a Light Golden Puff Pastry
<b>EC Licence Number</b>	UK(NI) JB014 EC

<b>Ingredient Listing</b>	Water, <b>Wheat</b> Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Vitamin B3, Vitamin B1), Margarine (Palm Oil, Water, Rapeseed Oil, Salt, Emulsifier: Mono & Di-glycerides Of Fatty Acids; Acid: Citric Acid), Pork (8%), Rusk [ <b>Wheat</b> Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Raising Agent: Ammonium Carbonate], Salt, Glaze (Water, <b>Wheat</b> Protein), Seasoning (Salt, Dextrose, Stabilisers: Di & Poly-phosphates, Yeast Extract, Spice Extracts, Herb Extracts), Sage.
<b>Legal Meat Content</b>	Pork 8%
<b>Country of Origin (Meat)</b>	EU Pork
<b>Allergen Information</b>	For allergens, including cereals containing gluten, see ingredients in <b>bold</b> . May also contain other cereals containing Gluten, Egg, Milk, Mustard and Sulphites.

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<b>Suitable For</b>	
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

<b>Nutritional Information (Average Values)</b>	
	Per 100g
Energy KJ	1106kJ
Energy Kcal	264kcal
Fat	13.3g
Of which saturates	6.3g
Carbohydrates	28.3g
Of which sugars	0.5g
Fibre	1.4g
Protein	7.3g
Salt	1.01g

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<b>Heating/ Cooking instructions</b>	<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> <p>(1) Preheat oven to 200<sup>0</sup>C/400<sup>0</sup>F/Gas Mark 6</p> <p>(2) Remove packaging and place product on a baking tray</p> <p>(3) Bake for 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>
<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>	365 days
<b>Date Coding</b>	Best Before End: MM/YYYY
<b>Storage Instructions</b>	Store at -18 <sup>0</sup> C. Once product has been defrosted DO NOT refreeze

<b>Packaging Description</b>	<b>Primary</b>	60 sausage rolls automatically bagged into clear polyfilm
		Film Weight: 15g
	<b>Secondary</b>	4 packs of sausage rolls packed into a cardboard box
		Cardboard Box Weight: 138g
		Box Dimensions: 335cm x 172cm x 134cm
<b>Tertiary</b>	150 boxes placed on a wooden pallet	
<b>Gross case weight</b>	3.8kg	
<b>Net case weight</b>	3.6kg	

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<b>Pack / individual item weight as sold</b>	900g
<b>Inner Barcode</b>	n/a
<b>Outer Barcode</b>	05014234080146

<b>Organoleptic product attributes</b>	
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

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



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<b>Final Product Photograph</b>		
Upon Request		
<b>Final Product Packaging Photograph</b>		
Upon Request		
<b>Specification Agreement</b>		
<b>Department</b>	<b>Signature</b>	<b>Date</b>
Technical	Amy McGuckin	25.02.21
<b>Specification Approval</b>		
Management Approval	Breda Donaghey	25.02.21