

REC0151b



Riverside Bakery  
Crossgate Drive  
Nottingham  
NG2 1LW  
Tel 01159882514

## FINISHED PRODUCT SPECIFICATION

Product title: 6" Festive Sausage Roll 120g (unbaked)

Product code: 3486  
Product brand: Wrights

Retailer approval/recipe: '2024LFFSR10

Inner barcode: n/a  
Outer barcode: 5018833034869

### SPECIFICATION HISTORY OF AMENDMENTS

| Version number | Reason for issue      | Date of issue |
|----------------|-----------------------|---------------|
| 1              | New product           | 10/09/2024    |
| 2              | Allergen table update | 11/10/2024    |

### Contact details of supplier and point of manufacture and packing:

#### MANUFACTURING SITE & ADDRESS:

The Compleat Food Group  
Weston Road  
Crewe  
Cheshire  
CW1 6XQ

MANUFACTURING SITE (Health mark & Third Party Certification): GB AX028

| Issued by     | Authorised by | Date       | Issue No. |
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| Craig Symonds | Jawad Haidery | 05/03/2024 | 13        |

## Legal name and marketing description

Legal name: Unbaked turkey and pork sausage meat with cranberry juice, sage & onion stuffing and cranberries encased in puff pastry

Marketing description: n/a

## Recipe and Ingredient

Factory recipe must always conform to the ingredient list mentioned in this specification.

### Recipe

Ingredient list as declared on the label:

**Ingredients:** Wheat Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Pork Shoulder (16%), Palm Oil, Water, Palm Stearin, Pork Fat, Minced Turkey (6%), Pork Belly (3%), Cranberry Juice (3%)(Water, Cranberry Juice from Concentrate, Sugar, Thickener (Pectin), Vitamin C, Carrot Concentrate, Sweetener (Steviol Glycosides), Cranberry Concentrate, Flavouring), Sage & Onion Stuffing (2.5%)(Wheat Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Dried Onion, Herbs, Palm Oil, Sunflower Oil, Salt, Raising Agents (Ammonium Carbonate, Sodium Carbonate), **Barley** Malt Extract), Salt, Potato Starch, Cranberries (1%), Sugar, Rapeseed Oil, Emulsifiers (Mono- and Diglycerides of Fatty Acids, **Soya** Lecithin, Tricalcium Phosphates), Modified Potato Starch, Modified Tapioca Starch, Spices, Herbs, **Milk** Proteins, Preservatives (Sodium Sulphite, Potassium Nitrate, Sodium Nitrite), Concentrated Lemon Juice, Yeast Extract, Acidity Regulator (Trisodium Phosphate), Dextrose, Colour (Carotenes), Spice Extracts, Antioxidant (Sodium Ascorbate), Raising Agents (Ammonium Carbonate), Glucose Syrup, Flavouring, Garlic Powder.

Allergen advice: For allergens, including cereals containing gluten, see ingredients in **bold**.

Warning statement: N/A

## Shelf life and storage instruction

Total shelf life: 12 months

Minimum shelf life into customer's: 9 months

Shelf life once opened: n/a

Use by

Format as displayed on the label: DD/MMM/YY

Batch code format with explanation: Julian code YDDD

Storage temperature: -18C

Once defrosted do not re-freeze, keep refrigerated below +8C and use within 24 hours.

Is the product suitable for freezing? Yes

If yes, shelf life after defrost: 24 hours

Are there any additional storage requirements e.g. light conditions, humidity etc. ?

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|---------------|---------------|------------|-----------|
| Craig Symonds | Jawad Haidery | 05/03/2024 | 13        |

**Weight:**

Target: 120g (min 115g)

Is the e mark required? No

If average:

T1= 109.8g

T2= 104.9g

**Nutritionals**

Number of serving per pack: 1

|                                  | /100g<br>finished product | per serving<br>Serving size 120g<br>(unbaked) | State source of data<br>or method used |
|----------------------------------|---------------------------|---|--|
| <b>Energy (KJ)</b>               | 1225                      | 1470  | Calculated                             |
| (Kcal)                           | 293                       | 352   | Calculated                             |
| <b>Fat of which</b>              | 16.3                      | 19.6  |  |
| Saturates (g)                    | 6.1                       | 7.3   | Calculated                             |
| Monounsaturates (g)              | 6.6                       | 7.9   | Calculated                             |
| Polyunsaturates (g)              | 2.7                       | 3.2   | Calculated                             |
| (mg) Cholesterol                 | n/a                       | n/a   | n/a                                    |
|                                  |                           |   |  |
| <b>Available Carbohydrate(g)</b> | 27.8                      | 33.4  | Calculated                             |
| Sugars (g)                       | 1.4                       | 1.6   | Calculated                             |
| Polyols (g)                      | n/a                       | n/a   | n/a                                    |
| Starch (g)                       | n/a                       | n/a   | n/a                                    |
| <b>Fibre (g)</b>                 | 1.4                       | 1.7   | Calculated                             |
| <b>Protein (g)</b>               | 8.0                       | 9.6   | Calculated                             |
| <b>Sodium (g)</b>                | 480                       | 576   | Calculated                             |

|               |               |            |           |
|---------------|---------------|------------|-----------|
| Issued by     | Authorised by | Date       | Issue No. |
| Craig Symonds | Jawad Haidery | 05/03/2024 | 13        |

|                                 |      |      |            |
|---------------------------------|------|------|------------|
| <b>Salt (g)</b>                 | 1.20 | 1.44 | Calculated |
| Potassium (g)                   | n/a  | n/a  | n/a        |
| Alcohol (g)                     | n/a  | n/a  | n/a        |
| Vitamins added where applicable | n/a  | n/a  | n/a        |
|                                 |      |      |            |
|                                 |      |      |            |
|                                 |      |      |            |
|                                 |      |      |            |
|                                 |      |      |            |

Name of Lab: ALS

Lab accreditation:

Is the lab external or internal? External

## Allergens and dietary data

| ITEMS   | Present In Product<br>Y/N | Present on site<br>Y/N | Cross contamination<br>Y/N | Name or source                   |
|---|---------------------------|------------------------|----------------------------|----------------------------------|
| Nut and derived products                                      | N                         | N                      | N                          |                                  |
| Peanut and Peanut Oil (including ground nut/arachids)         | N                         | N                      | N                          |                                  |
| Cereals containing gluten (eg Wheat/Rye/Barley/Oats and Bran) | Y                         | Y                      | n/a                        | Wheat Flour, Barley Malt Vinegar |
| Crustaceans   | N                         | Y                      | N                          |                                  |
| Egg   | N                         | Y                      | N                          |                                  |
| Soya and derivative products                                  | Y                         | Y                      | n/a                        | Soya Lecithin                    |

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|---------------|---------------|------------|-----------|
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|   |   |   |     |  |
|---|---|---|-----|--|
| Milk, milk products, lactose (state if from cows or goats milk) | Y | Y | n/a | Milk Proteins                                      |
| Fish and fish derivatives                                       | N | Y | N   |  |
| Celery  | N | Y | N   |  |
| Mustard   | N | Y | N   |  |
| Sesame seeds and derivatives                                    | N | Y | N   |  |
| Sulphur dioxide and sulphites                                   | N | Y | n/a | Total SO2<10ppm, Non-declarable                    |
| Lupin   | N | N | N   |  |
| Molluscs  | N | N | N   |  |
| Additives   | Y | Y | n/a |  |
| Preservatives   | Y | Y | n/a | Sodium Sulphite, Potassium Nitrate, Sodium Nitrite |
| Natural Colours   | Y | Y | n/a | Carotenes  |
| Artificial Colours  | N | N | N   |  |
| Nature Identical Colours  | N | N | N   |  |
| Azo and Coal Dyes   | N | N | N   |  |
| Artificial Flavourings  | N | Y | N   |  |
| Natural Flavourings   | Y | Y | n/a | Flavourings  |
| Nature Identical Flavourings                                    | N | N | N   |  |
| Flavour enhancers   | N | Y | N   |  |
| Sweeteners  | Y | Y | n/a | Steviol Glycosides                                 |
| Palm Oil – where this is used it must be RSPO certified         | Y | Y | n/a | Palm Oil, Palm Stearin                             |

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|---------------|---------------|------------|-----------|
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|  |   |   |     |               |
|--|---|---|-----|---------------|
| MSG (mono sodium glutamate)                                  | N | Y | N   |               |
| Hydrolysed Veg Protein                                       | N | Y | N   |               |
| Hydrogenated Vegetable Fat                                   | N | Y | N   |               |
| BHA (Butylated Hydroxyanisole)/BHT (Butylated Hydroxtoluene) | N | N | N   |               |
| Corn/Maize and Derivatives                                   | N | Y | N   |               |
| Coconut and derivatives                                      | N | Y | N   |               |
| Yeast  | Y | Y | n/a | Yeast Extract |
| Animal Products: Beef, Lamb, Pork, Poultry.                  | Y | Y | n/a | Pork, Turkey  |
| Ingredient derived from animal origin                        | Y | Y | n/a | Meat, Milk    |
| Gelatine   | N | Y | N   |               |
| Caffeine   | N | Y | N   |               |

**Genetic Modification:**

| Genetic Modification   | Yes/No | Details |
|--|--------|---------|
| Does the product contain any genetically modified DNA or protein?  | N      |         |
| Does the product contain any ingredients or derivatives which although produced from a GM crop do not contain genetically modified DNA or protein? | N      |         |
| Is the product prepared using GM derived enzymes or cultures?  | N      |         |

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|---------------|---------------|------------|-----------|
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| Craig Symonds | Jawad Haidery | 05/03/2024 | 13        |

|  |     |  |
|--|-----|--|
| Provide IP certification scheme for ingredients at high risk of potential GM contamination | n/a |  |
|--|-----|--|

## Process and HACCP

Please outline process steps for manufacture and indicate CCPs

Please refer to Process Flow

| Process stage  | Hazard   | Control Measure   | Critical Limit                    | Monitoring   | Action (if out of spec)  |
|----------------|--|---|-----------------------------------|--|--|
| Cooking/Baking | Survival of vegetative pathogens (Salmonella) due to undercooking. | Correct programming of calibrated BCH Boilers. Correct programming of Products into calibrated oven system. | +85°C<br><br>Target 90°C or above | Calibrated BCH Boilers.<br>Continuous temperature monitoring by internal probes.<br>Manual temperature using a calibrated probe for monitoring by operative prior to decanting. At exit ovens temperature check of product from top, middle and bottom of each rack with a calibrated probe. | If temperature <+90°C but >+85°C continue.<br><br>If temperature <+90°C but <+85°C then cook for longer until a minimum of +85°C achieved.<br><br>If after further cooking the minimum temperature can not be achieved, there may be an equipment malfunction. Immediately inform the Engineer and Technical Manager.<br>Product to be disposed off. |

|               |               |            |           |
|---------------|---------------|------------|-----------|
| Issued by     | Authorised by | Date       | Issue No. |
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|                 |   |                                  |  |  |   |
|-----------------|---|----------------------------------|--|--|---|
| Cooling         | Growth of spore forming pathogens due to inadequate cooling.        | Follow correct cooling process   | Target 8°C or below within 4 hours             | <p>Temperature checks completed of product within the 4 hours of cooling.</p> <p>Calibrated BCH Boilers.</p> <p>Continuous temperature monitoring by internal probes.</p> <p>Manual temperature monitoring by operative prior to decanting</p> | <p>Physical temperature monitoring by Operative. If after cooling the minimum temperature can not be achieved, there may be an equipment malfunction. Immediately inform the Engineer and Technical Manager.</p> <p>Product to be disposed off. If temperature cannot be achieved there may be an equipment malfunction, immediately inform Shift Manager. Do not remove product from the cooking boiler unless instructed by Technical as this may cause a contamination risk. Product to be disposed off.</p> |
| Metal detection | Presence of metal from damaged equipment or ingredients in finished | Using calibrated metal detectors | <p>Fe 2.0mm, Non Fe 2.5mm</p> <p>S.S 4.0mm</p> | Checks carried out at product Start, every 30 minutes, after a breakdown, product end  | <p>WHEN MALFUNCTION OCCURS STOP THE LINE. Report immediately to</p>   |

|               |               |            |           |
|---------------|---------------|------------|-----------|
| Issued by     | Authorised by | Date       | Issue No. |
| Craig Symonds | Jawad Haidery | 05/03/2024 | 13        |



|  |   |  |  |                                 |   |
|--|---|--|--|---------------------------------|---|
|  | product due to failure to be detected or rejected |  |  | and at any product change over. | Shift Manager. Hold ALL product back to last successful check. Re-test packed product through an operational metal detector set for the same size test pieces. Once metal detector has been fixed, re-test metal detector to check if it is working ok. Ensure all product placed on Hold is passed through the working metal detector again. |
|  |   |  |  |                                 |   |

**Product tests:**

**Microbiological standards**

|               |               |            |           |
|---------------|---------------|------------|-----------|
| Issued by     | Authorised by | Date       | Issue No. |
| Craig Symonds | Jawad Haidery | 05/03/2024 | 13        |

| Microorganism         | Target        | Reject                    | Frequency  | Method |
|-----------------------|---------------|---------------------------|------------|--------|
| Aerobic Colony Count  | <100 cfu/g    | 1 x 10 <sup>3</sup> cfu/g | Each batch | -      |
| Enterobacteriaceae    | <10 cfu/g     | 1 x 10 <sup>2</sup> cfu/g | Each batch | -      |
| E. Coli               | <10 cfu/g     | 10 cfu/g                  | Each batch | -      |
| Listeria              | Absent in 25g | Absent in 25g             | Weekly     | -      |
| Salmonella            | Absent in 25g | Absent in 25g             | Monthly    | -      |
| Staphylococcus Aureus | <50 cfu/g     | 1 x 10 <sup>2</sup> cfu/g | Weekly     | -      |

Name of Lab:

Is it external or internal? External

Lab accreditation: UKAS accredited

#### Chemical standard:

| Test      | Target         | Tolerance | Frequency | Method              |
|-----------|----------------|-----------|-----------|---------------------|
| Nutrition | As per results | + / - 20% | annually  | UKAS accredited lab |

## Product Claims

| Claim                          | Yes/No | Certification | Verification of Claim (Controls/Analysis)                      |
|--------------------------------|--------|---------------|--|
| Vegetarian                     | No     |               |  |
| Vegan                          | No     |               |  |
| Gluten free                    | No     |               |  |
| Lactose free                   | No     |               |  |
| Kosher                         | No     |               |  |
| Halal                          | No     |               |  |
| High Fibre                     | No     |               |  |
| High Protein                   | No     |               |  |
| Low Carbs                      | No     |               |  |
| Low saturated fat              | No     |               |  |
| Source of vitamin B12 and Iron | No     |               |  |
| MSC                            | No     |               |  |
| Provenance e.g. British        | No     |               | Please indicate the sources/ COO of relevant raw material e.g. |

|               |               |            |           |
|---------------|---------------|------------|-----------|
| Issued by     | Authorised by | Date       | Issue No. |
| Craig Symonds | Jawad Haidery | 05/03/2024 | 13        |

REC0151b

|          |    |  |   |
|----------|----|--|---|
|          |    |  | confirmation of British Chicken/ Pork used. |
| PGI/PDO  | No |  |   |
| Organic  | No |  |   |
| GMO free | No |  |   |

Attach current certification and validation where applicable

## Packaging

Overall packaging description:

### Primary packaging

| Component | Material          | Gauge                     | Weight                 | Dimension                  | Tamper evidence | Recyclable (yes/no) |
|-----------|-------------------|---------------------------|------------------------|----------------------------|-----------------|---------------------|
| n/a       |                   |                           |                        |                            |                 |                     |
| Supplier  | Country of origin | Third party accreditation | Certification (eg FSC) | % Recycled Content Plastic |                 |                     |
|           |                   |                           |                        |                            |                 |                     |

### Secondary packaging

| Component          | Material          | Gauge                     | Weight                 | Dimension                | Tamper evidence | Recyclable (yes/no) |
|--------------------|-------------------|---------------------------|------------------------|--------------------------|-----------------|---------------------|
| Box                | Cardboard         | n/a                       | 156g                   | 465x235x80mm             | n/a             | Y                   |
| Supplier           | Country of origin | Third party accreditation | Certification (eg FSC) | Additional information   |                 |                     |
| Advanced Packaging | UK                | n/a                       | n/a                    | B150WK/150T. Flexo print |                 |                     |

**Pallet configuration:** n/a

Number of units per case: 36

Is the product packed in a protective atmosphere? No

If yes, please give details: n/a

## Miscellaneous

Please attached cooking/reheating validation

Cooking instructions required? No

*If yes, please give details (time, temperature, method...) and validation*

All Food (as defined by the Food Safety Act 1990 and/or any regulations made there under), including its packaging, which is supplied by us to The Compleat Food Group whether directly or indirectly complies at

|               |               |            |           |
|---------------|---------------|------------|-----------|
| Issued by     | Authorised by | Date       | Issue No. |
| Craig Symonds | Jawad Haidery | 05/03/2024 | 13        |

REC0151b

the date of delivery in all respects of the said Act and/or regulations made there under and all other United Kingdom legislation and regulations relating to the supply or sale of food.

This specification is the property of The Compleat Food Group

Product details on this specification must not be changed without agreement from The Compleat Food Group

**Product name:** Festive Sausage Roll 120g

**Version Number:** V1

**Manufacturing Site: Approved by (Digital allowed or stamp)**

Name: Olga Lukoszko

On behalf of

Date: 11/10/2024

Hand signature: O. Lukoszko

**Customer Approved by (hand signature (Digital allowed or stamp))**

Name:

On behalf of

Date:

Hand signature:

**The Compleat Food Group Approved by (hand signature (Digital allowed or stamp))**

Name:

On behalf of The Compleat Food Group:

Hand signature:

Date:

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|---------------|---------------|------------|-----------|
| Craig Symonds | Jawad Haidery | 05/03/2024 | 13        |

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|---------------|---------------|------------|-----------|
| Craig Symonds | Jawad Haidery | 05/03/2024 | 13        |