SR1626 17 March 2025 17 March 2025 4e909555b9374223b7d6d2d80789929f



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PREMIUM SAUSAGE ROLLS (6" X 40)

Short Product Name: PREMIUM SAUSAGE ROLLS

Product Description

Frozen Unbaked puff pastry roll with a seasoned pork sausage meat filling and topped with an egg glaze.

General Information

Food/Drink :	Food	Leeds
Product Category :	Frozen	LS26 OJF England
Generic Product Type :	Pastry	P: 0345 301 1115

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060146306263	Outer Case Length :	272 mm
Packaging Type Description :		Outer Case Width :	194 mm
Total Quantity of Inner Units in Outer Case :	1 Units	Outer Case Height :	162 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	5.05 kg
		Product Net Weight :	4.88 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	21 Cases
Quantity of Layers Per Pallet :	9 Layers
Quantity of Cases Per Pallet :	189 Cases
Logistical Information	
Shelf Life from Time of Production :	540 Days
Guaranteed Shelf Life on Delivery :	Not specified.
Waste Packaging Weight - Out	ter Case
Glass :	0.00 g
Plastic :	10.00 g

0.00 %

141.00 g

Outer Case Width :	194 mm
Outer Case Height :	162 mm
Product Gross Weight :	5.05 kg
Product Net Weight :	4.88 kg
Pallet Height :	1.62 MTR
Pallet Gross Weight :	980.14 kg
Minimum Order Quantity :	189 Cases
Delivery Lead Time :	7 Days
Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Supplier's Product Code :

Supplier: David Wood Baking (Medway)

SR1626

Rothwell

214 Leeds Road

Waste Packaging Weight - Transport Packaging

Plastic :	500.00 g	
Paper/Board :	5.00 g	
Percentage Recycled Plastic :	0.00 %	
Other Information		

Other.	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.
Wood Total :	25,000.00 g
Is Pallet Returnable?:	No

Supplier Comments :

Percentage Recycled Plastic :

Paper/Board :

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :

United Kingdom

Additional Origin Details :

Weight/Volume : Not specified.

Storage Instructions :

Store at -18°C or below

Produced in the UK using UK/EU Pork

Inner Pack Information

Internal GTIN :	Not specified.	Inner Unit Length :	154 mm	
Packaging Type Description :	Polythene Bag	Inner Unit Height :	0 mm	
Variable Weight Consumer Item :	No	Inner Unit Width :	56 mm	
Net Drained Weight :	Not specified.	Inner Product Weight :	122.00 g	
		Inner Product Weight Units :	g	

Handling Information

Directions For Use :

Place frozen product onto a baking tray in a preheated oven for 25 minutes at 200°C/400°F until golden brown. Or for 25 minutes at 180°C/360°F in a fan assisted oven.

Dietary Information

Ingredients :

Water, Wheat Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Vegetable Margarine (Palm Oil, Water, Salt, Emulsifier: Mono and di-glycerydes of fatty acids (E471)). Pork (11.7%), Rusk (WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Salt), EGG, Seasoning (WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamine), Dextrose, Nutmeg, Rusk (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Salt), Emulsifier: Triphosphates (E451). White Pepper, Antioxidants: Ascorbic Acid (E300), Sodium Ascorbate (E301). Spice Extracts), Salt, Preservatives: Sodium Nitrite (E250), Potassium Nitrate (E252). Antioxidant: Sodium Ascorbate (E301).

Finished Baked Product Contains: 12.9% Pork.

Product contains:	
GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	Yes
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	May Contain
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No

Product contains :

Artificial Antioxidants :	Yes
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	No
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar):	-

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Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content < 20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Allergen Statement : Not specified.

Nutritional Information

Average Serving :	110.00 g or ml
Count per 100g:	1 Pieces
Count Per Pack :	40
Energy per 100 G/ML :	1,267.00 kJ
Energy per 100 G/ML :	304.00 kcal
Fat per 100 G/ML :	19.4 g
- of which Saturates per 100 G/ML :	10.3 g
- of which Mono-unsaturates per 100 G/ML :	Og
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML :	25.5 g
- of which Sugars per 100 G/ML :	0.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.2 g
Protein per 100 G/ML :	6.9 g
Salt per 100 G/ML :	1.29 g
Sodium per 100 G\ML:	0.515 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	25.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	0.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC):	-
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification	-
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No
Standards Testing	

Yes

Yes

Other Accreditation : N/A	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	United Kingdom SV004

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
E. Coli (cfu/g or ml)	Quarterly	<500	5000	-	
Salmonella	Quarterly	<0	0	-	Absent in 25g
Staphylococcus Aureus (cfu/g or ml)	Quarterly	<5000	50000	-	
Total Viable Count (TVC) (cfu/g or ml)	Quarterly	<500000	5000000	-	
Analytical Standards					

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Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken? :

Microbiological Standards

Test	Frequency	Target	Range	Sample (g or ml)	Note
Meat Content (%)	Annually	=11.7	9.7 to 13.7	-	unbaked meat content