Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: SAU101 27 March 2017 06 April 2023

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## 50g reduced salt Bockwurst Sausage

Short Product Name: Bockwurst Sausage

Product Description:

Beechwood Smoked Sausage, sterilised vacuum pack

#### **General Information**

Food/Drink: Food

Product Category: Ambient

Generic Product Type: Meat & Meat Products

Supplier's Product Code:

SAU101

**Supplier:** Rollover Ltd 802 Oxford Avenue

Slough

Berkshire SL1 4LN United Kingdom P: 01753 637 994

### **OUTER PRODUCT**

#### Outer case Information

outer case information			
Outer Case GTIN :	04000404656199	Outer Case Length:	465 mm
Packaging Type Description :	Case	Outer Case Width:	350 mm
Total Quantity of Inner Units in Outer Case :	40 Units	Outer Case Height :	110 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	10.44 kg
		Product Net Weight:	10.00 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	7 Cases	Pallet Height :	1.20 MTR
Quantity of Layers Per Pallet :	10 Layers	Pallet Gross Weight :	720.00 kg
Quantity of Cases Per Pallet:	70 Cases		
Logistical Information			
Shelf Life from Time of Production :	168 Days	Minimum Order Quantity:	20 Cases
Guaranteed Shelf Life on Delivery :	124 Days	Delivery Lead Time :	2 Days
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic :	0.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	Not specified.	Other:	0.00 g
Paper/Board:	410.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board:	Not specified.	Is Pallet Returnable?:	-
Percentage Recycled Plastic :	Not specified.		

### Other Information

Supplier Comments: Not specified.

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance:	Germany
Provendnice.	

# Additional Origin Details:

Not specified.

### Inner Pack Information

Internal GTIN:	4000404038216
Packaging Type Description :	Poly Treated PET/PE
Variable Weight Consumer Item:	No
Net Drained Weight :	Not specified.

Inner Unit Length:	140 mm
Inner Unit Height:	0 mm
Inner Unit Width:	0 mm
Inner Product Weight :	Not specified.
Inner Product Weight Units:	g

#### Weight/Volume:

5 x 50g = 250ge

### **Handling Information**

#### Directions For Use :

Best served from a Rollover Hot Dog machine with Rollover Hot Dog sauces. Alternatively remove all packaging and simmer in hot water for approximately 5 minutes (DO NOT BOIL) or pierce pack & heat in a microwave until hot (approximately 1 minute): 2 sausages for 40 seconds at 750W or 2 sausages for 35 seconds at 120W. These Rollover sausages are cooked and ready to eat. Check food is piping hot throughout before serving.

#### Storage Instructions:

Store in a cool, dry place and keep out of direct sunlight.
\*Once opened, keep refrigerated at 0oC to 5oC and consume within 5 days and by 'Best Before' date shown. For Best Before date: See back of pack.

### **Dietary Information**

#### Ingredients:

pork (87%), water, salt, stabiliser (E331(iii); E451(i)); antioxidant (E300), preservative (E250), spice extracts, garlic extract, Beechwood smoked

Product contains:	
GM Protein/DNA:	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	No
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
Cereals Containing Gluten:	No
Wheat (and products thereof):	No
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 :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :		
Artificial Antioxidants :	Yes	
Artificial Colours :	No	
Artificial Flavourings :	No	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	Yes	
Artificial Sweeteners :	No	
Artificial Sweeteners :  Product suitability:	No	
	No No	
Product suitability:		
Product suitability: Suitable for a Vegetarian Diet:	No	
Product suitability:  Suitable for a Vegetarian Diet:  Suitable for a Vegan Diet:	No No	
Product suitability:  Suitable for a Vegetarian Diet:  Suitable for a Vegan Diet:  Suitable for Sufferers of Lactose Intolerance:	No No	

HFSS (High in Fat, Salt and Sugar):

# Allergen Statement :

May contain traces of MILK

### **Nutritional Information**

Average Serving:	50.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,163.00 kJ
Energy per 100 G/ML:	281.00 kcal
Fat per 100 G/ML:	25 g
- of which Saturates per 100 G/ML :	10 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML:	Not specified.
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	0.5 g
- of which Sugars per 100 G/ML:	Оg
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	Not specified.
Protein per 100 G/ML:	13.5 g
Salt per 100 G/ML :	1.38 g
Sodium per 100 G\ML:	0.55 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:	13.00 g
Percentage Recycled Plastic:	Not specified.
Paper/Board:	2.80 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):	No
Organic:	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark:	No
RSPCA Assured:	No
LEAF Marque (Linking Environment and Farming):	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
$Round table\ of\ Sustainable\ Palm\ Oil\ (RSPO):$	No
School Approved (The Requirement for School Food Regulation 2014):	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification:	n No
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks:	DE NI11023 EG

# Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?: No

# Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Clostridium Perfringens (cfu/g or ml)	Every Batch	<10	11	250g	
E. Coli (cfu/g or ml)	Every Batch	<10	11	250g	
Enterobacteriaceae (cfu/g or ml)	Every Batch	<10	11	250g	
Listeria SPP	Every Batch	=0	0	250g	Not Detected in 25g and Detected in 25g
Moulds (cfu/g or ml)	Every Batch	<10	11	250g	
Moulds & Yeast (cfu/g or ml)	Every Batch	<10	11	250g	
Salmonella	Every Batch	=0	0	250g	Not Detected in 25g and Detected in 25g
Staphylococcus Aureus (cfu/g or ml)	Every Batch	<10	11	250g	
Total Viable Count (TVC) (cfu/g or ml)	Every Batch	<10	11	250g	
Yeast (cfu/g or ml)	Every Batch	<10	11	250g	

# **Analytical Standards**

Test	Frequency	Target	Range	Sample (g or ml) Note
Moisture (%)	Every Batch	=63	61 to 65	250g