46070 07 October 2024 07 October 2024 86a5e02235bc4c9694272db84b58d5a3



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(20) Footlong Sausage Roll

Short Product Name: Foot Long Sausage Roll		Sumpliar's Draduct Code :
Product Description: Seasoned pork sausage meat encased in a flaky pastry case		Supplier's Product Code : 46070 Supplier: Proper Cornish Food Company
General Information		3 Lucknow Road
Food/Drink :	Food	Bodmin Cornwall
Product Category :	Frozen	PL31 1EZ England
Generic Product Type :		P: 01208 265 830

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05023281460702	Outer Case Length :	396 mm
Packaging Type Description :		Outer Case Width :	296 mm
Total Quantity of Inner Units in Outer Case :	20 Units	Outer Case Height :	167 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	9.54 kg
		Product Net Weight :	9.28 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases
Quantity of Layers Per Pallet :	9 Layers
Quantity of Cases Per Pallet :	90 Cases
Logistical Information	
Shelf Life from Time of Production :	548 Days
Guaranteed Shelf Life on Delivery :	Not specified.
Waste Packaging Weight - O	uter Case
Glass :	0.00 g
Plastic :	3.00 g

0.00 %

261.00 g

Outer Case Width :	296 mm
Outer Case Height :	167 mm
Product Gross Weight :	9.54 kg
Product Net Weight :	9.28 kg
Pallet Height :	1.62 MTR
Pallet Gross Weight :	886.57 kg
Minimum Order Quantity :	Not specified.
Delivery Lead Time :	Not specified.
Aluminium :	0.00-
Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	0.00 g
Fibre Based Composite :	Not specified.

25,000.00 g

Waste Packaging Weight - Transport Packaging

Plastic :	400.00 g
Paper/Board :	2,158.00 g
Percentage Recycled Plastic :	0.00 %

Other Information

Percentage Recycled Plastic :

Paper/Board :

Supplier Comments :

All meat used in Proper Cornish products is sourced from animal welfare approved sites. All fats and oils contained in Proper Cornish products are sourced from RSPO certified suppliers. Wood Total :

Is Pallet Returnable?:

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :

United Kingdom

Inner Pack Information

Internal GTIN :	Not specified.	Inner Unit Length :	340 mm
Packaging Type Description :	Loose	Inner Unit Height :	25 mm
Variable Weight Consumer Item :	No	Inner Unit Width :	80 mm
Net Drained Weight :	Not specified.	Inner Product Weight :	464.00 g
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Inner Unit Length :	340 mm
Inner Unit Height :	25 mm
Inner Unit Width :	80 mm
Inner Product Weight :	464.00 g
Inner Product Weight Units :	g

Weight/Volume : Not specified.

Additional Origin Details : Not specified.

Handling Information

Directions For Use :

Directions For Use : Always cook from frozen. Oven - Arrange frozen products on a baking tray and place into a pre-heated fan oven at 180°C/Gas mark 6. Bake for approximately 30-40 minutes until golden brown. Ensure a core temperature of >80°C is obtained before serving. (Adjustments may need to be made to suit particular ovens, see manufacturer's handbook for best results).

Storage Instructions :

Keep forzen, store at -18°C. Do not defrost. Always cook before eating. Use within durability date. Handle boxes with care. Do not stack boxes more than 9 high

Dietary Information

Ingredients :

September 2:
Application:
App

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) :	Yes
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 :	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 :	-

Product contains :	
Artificial Antioxidants :	No
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) :	Yes

Allergen Statement : Not specified.

Nutritional Information

Average Serving :	464.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	20
Energy per 100 G/ML :	1,480.00 kJ
Energy per 100 G/ML :	355.00 kcal
Fat per 100 G/ML:	24.9 g
- of which Saturates per 100 G/ML :	11 g
- of which Mono-unsaturates per 100 G/ML :	6.7 g
- of which Polyunsaturates per 100 G/ML :	2.2 g
Trans Fats per 100 G\ML :	0.10 g
Carbohydrate Per 100 G/ML :	27.8 g
- of which Sugars per 100 G/ML :	0.4 g
- of which Polyols per 100 G/ML :	0.00 g
- of which Starch per 100 G/ML:	25.30 g
Fibre per 100 G/ML:	1.2 g
Protein per 100 G/ML :	6.5 g
Salt per 100 G/ML :	0.85 g
Sodium per 100 G\ML:	0.34 g

Vitamin A per 100g :	0.00 µg
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	6.00 µg
Calcium per 100g :	29.00 mg
Iron per 100g:	0.70 mg
Zinc per 100g :	0.50 mg
Cholesterol per 100 G/ML (UK/FR):	14.00 g
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	0.00 % Vol
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	Not specified.	Aluminium :
Plastic :	Not specified.	Steel :
Percentage Recycled Plastic :	Not specified.	Other :
Paper/Board :	Not specified.	Wood :

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

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

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	160242100
Identification/Health Marks :	GB CQ515

Standards Testing

Do you undertake trend analysis of microbiological results? :	Yes	
Is shelf life testing undertaken? :	Yes	

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Weekly	<500	999	-	uncooked product
Clostridium Perfringens (cfu/g or ml)	Weekly	<100	499	-	uncooked product
Coagulase-positive Staphylococci (cfu/g or ml)	Weekly	=100	499	-	uncooked product
E. Coli (cfu/g or ml)	Weekly	<20	99	-	uncooked product
Salmonella	Weekly	<0	0	-	Absent in 25g. uncooked product

Analytical Standards

Not available.