



Sausage Roll Concentrate

Overview

Sausage Roll Concentrate is a blend of rusk, onion, potato, herbs and flavours.

When added to minced meat and water, Sausage Roll Concentrate provides a premium quality and delicious eating sausage roll filling.

Benefits include:

- Excellent volume to the sausage roll.
- No shrinkage of the filling.
- Appetising appearance,.
- Tasty spicy aroma and flavour with a slight pink hue, complements the golden pastry.
- Flows smoothly through machinery, avoiding breaks with continuous production.
- Freeze thaw stable for batch production.



Storage

Cool and dry conditions



Shelf Life

360 days



Type

Powder



Allergens

Wheat, Sulphite



Category

[Savoury & Pastry Ingredients](#), [Savoury Ingredients](#)



Finished Product

[Sausage Roll](#), [Savoury Good](#)

Usage

17.5% on total weight.

Ingredients

Rusk (Wheat), Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Salt, Potato Starch, Stabilisers (E407, E412, E450), Flavourings, Sugar, Antioxidant (E300), Dextrose, Flavour Enhancer (E621), Modified Maize Starch (E1442), Preservative (E221 (Sulphite)), Spice Extracts, Yeast Extract (Sulphite), Herb Extracts, Colour (E120), Dried Onion

Packaging

Code	Size	Type	Palletisation
811050	12.5kg	Bag	60



Ingredients

Group 1	
Ingredient	KG
Minced meat	3.000
Sausage Roll Concentrate	1.600
Water	4.600
Total Weight: 9.200	

Sausage Rolls 1. Combine the minced meat and dry Sausage Roll Concentrate together on 1st speed using a beater (do not mix on high speed as this causes the starches to overwork prior to cooking). 2. Gradually add the water and mix together until blended. 3. Allow to stand for 10 minutes. 4. Pipe the filling onto the prepared pastry and finish as required and glaze. 5. Bake at 220°C (428°F) for approximately 15 minutes.

Additional Information

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

Nutritional Information

Type	Value
Energy (kJ)	475
Energy (Kcal)	328
Fat (g)	1.80
Fat (of which saturates)(g)	0.70
Available Carbohydrate (g)	69.70
Carbohydrate (of which sugars)(g)	15.60
Protein (g)	8.40
Fibre (g)	0
Salt (g)	10.87