

811050 SAUSAGE ROLL CONC - 12.5Kg

TYPE

A powdered concentrate for the production of sausage rolls

USAGE

17.5%

COMPOSITION	%	Country of Origin	
Rusk (Wheat)	65-70	The UK, United States,	
		Germany, Netherlands,	
		Sweden, China, India,	
		Norway	
Wheat Flour	10-15	The UK, United States,	
(Statutory Additives:	10 10	Sweden, China, India	
Calcium Carbonate,		Sweden, China, India	
Niacin, Iron,			
Thiamine)			
Salt	5-10	The UK, China	
Potato Starch	1-5	Denmark	
Stabilisers: E407	1-5	Germany, Netherlands,	
Carrageenan, E412		China, Slovakia	
Guar Gum, E450			
Diphosphates			
Flavourings	1-5	Germany	
Sugar	<1	The UK, Madagascar, Brazil,	
		Colombia, Malawi, Kenya, Australia, Angola, Barbados,	
		Belize, Benin, Burkina Faso,	
		Costa Rica, Cote d'Ivoire,	
		Dominican Republic, Ethiopia,	
		Fiji, Guadeloupe, Guatemala,	
		Guyana, Honduras, Jamaica,	
		Mozambique, Nepal, Nicaragua,	
		Panama, Reunion, Suriname,	
	_	Swaziland, Tanzania	
Antioxidant E300	<1	China	
Ascorbic Acid			
Dextrose	<1	France, Germany, Italy,	
		Belgium, Spain	
Flavour Enhancer	<1	Canada, Indonesia	
E621 Monosodium			
Glutamate			
Modified Maize	<1	Netherlands	
Starch			
E221 Sodium Sulphite	<1	Italy	
Spice Extracts	<1	The UK, United States,	
		Canada, Germany,	
		Madagascar, Italy, China,	
		Ukraine, India, Morocco, Sri	
		Lanka, Russian Federation,	
		Bulgaria	
Yeast Extract	<1	Estonia	
Herb Extracts	<1	Spain, Albania	
Colour E120 Carmine	<1	The UK, Netherlands, Peru	
Dried Onion	<1	China, India, Egypt	

Ingredient Declaration: 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, Preservative (E221 (Sulphite), Spice Extracts, Yeast Extract (Sulphite), Herb Extracts, Colour (E120), Dried Onion.

PACKAGING

12.5kg net in a food grade polythene bag

SHELF LIFE AND STORAGE

12 months, cool and dry conditions

NUTRITIONAL INFORMATION/100g

Energy	475 kJ / 328 kcal
Fat	1.80 g
(Of which saturates)	0.70 g
Available Carbohydrate	69.70 g
(Of which sugars)	15.60 g
Protein	8.40 g
Fibre	0.00 g
Salt	10.87 g

MICROBIOLOGICAL TARGETS

Total Viable Count	<1.0e4cfu/g	
Yeast & Moulds	<1.0e2cfu/g	
Coliforms	<1.0e2cfu/g	
E. coli	Absent	
Salmonella	Absent	

FOOD INTOLERANCE DATA

	Present in Formulation	Present on Line	Present on Site
Peanuts	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk (Including lactose)	No	No	No
Eggs	No	No	No
Fish	No	No	No
Crustaceans & Shellfish	No	No	No
Soya	No	Yes	Yes
Cereals containing Gluten	Yes: Wheat Flour	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Lupin	No	No	No
Sulphur dioxide and sulphites >10mg/kg	No	No	No
GM labelling required	No		
Suitable for Vegetarians	No		

Regulation (EC) No. 1272/2008 CLP: Not Classified

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