

Wrights

Product Specification

Product Code and Product Name: 2130 Apple Turnovers 105g		
Product Description: Apple filling encased in a triangular pastry case – Frozen Unbaked.		
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Confectionary Factory Second Avenue Weston Road Crewe CW1 6BZ	
Identification Mark: GB AX028		
RSPO SCC no: BMT-RSPO-000592		
Ingredients: Wheat Flour (contains: Calcium carbonate, Iron, Niacin, Thiamin), Apple Filling (28%) [Water, Rehydrated Apple Flakes, Sugar, Thickener (E1422), Acidity Regulator (E330), Preservatives (Potassium Sorbate)], Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Water, Salt. Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May also contain Nuts.		
Brief outline of Process Step: <ul style="list-style-type: none">• Raw Material Intake• Product ingredient batch weighing• Filling Cooking (CCP 1 target minimum temperature 85°C)• Cooling (CCP 2 <8°C within 4 hours)• Pastry manufacturing• Product Assembly• Freezing (<i>If applicable</i>)• Packing (<i>If applicable</i>)• Metal Detection (CCP 3)• Outer case packaging (<i>If applicable</i>)• Despatch		
Baking Guidelines: Bake from frozen. Place on a baking tray in a pre-heated oven at 200°C / Fan 180°C / Gas Mark 6 for approximately 25/30 minutes. Ensure product is piping hot before serving.		
Nutrition Information:		
		Typical Values per 100g (A)

Energy kJ	1390
kcal	334
Fat (g)	20.9
Of which Saturates (g)	9.9
Carbohydrates (g)	30.7
Of which Sugars (g)	5.6
Fibre (g)	2.1
Protein (g)	4.6
Salt (g)	0.85

Micro Standards:

	Target	Fail
TVC	<10000	>100000
Enterobacteria	<500	>1000
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Cl. Perfringens	<50	>100
B. Cereus	<50	>100
Staphylococcus	<50	>100

Packed:

56 x 105g
(5.88 Kg approximately)

Pallet Information:

12 Cases per layer
6 Layers per pallet
72 Cases per pallet

Packaging Measurements:

Blue Tint Liner Bag (LDPE): 18g each
Case dimensions: 376 x 256 x 190mm, 246g each
Tape and Label weight: 5g each case
Case weight: 6.15Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 386g and pallet wrap 240g)
Total pallet weight: 471.4Kg(approximately)
Total pallet height: 1.3m (approximately)

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18°C. Once defrosted DO NOT re-freeze. Handle with care.

Shelf Life: 18 months from day of production.

Minimum Shelf Life: 12 months from day of production.

Country of Origin: Produced in the UK.

I hereby declare that the ingredients, and its constituent parts, meet all relevant UK and EEC Regulations (e.g. Food Safety Act 1990, Pesticide Residue Levels, Plastic Materials in contact with Food etc), must not be irradiated or contain genetically modified materials.

Signed: C. Creasey

Date: 07.11.19

Position: Specifications Technologist

Please note: We will consider this specification to be accepted unless otherwise advised

Issue Date: 23.03.2008	Issue No: 7	Doc Ref: 2130 Apple Turnovers
Re-issue Date: 12.01.2022		

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
23.03.08	1	New Specification for Crewe site	Pauline Johnson	n/a
17.03.10	2	Update to new format	Pauline Johnson	23.03.08
25.07.14	3	FIR update, add nutrition & packaging	Reshima Bungar	17.03.10
12.08.2014	4	Updated allergen as per FIR	R. Bungar	25.07.2014
8.11.2016	5	Updated ingredients declaration	R. Bungar	12.08.2014
07.11.19	6	Specification review – packaging weight updated	C. Creasey	08.11.16
12.01.2022	7	Site details, health mark & ingredient dec updated.	A. Kirton	07.11.2019

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