

# Wrights

## Product Specification

**Product Code and Product Name: 2250 Chicken & Mushroom Pie**

**Product Description:** Oval Chicken & Mushroom Pies made with a Traditional short crust pastry base and a puff pastry lid – Frozen Baked Wrapped (Silver Foil)

### **Ingredients:**

Water, **Wheat** Flour, Cooked Chicken (13%) [Chicken Breast, Salt], Vegetable Shortening [Palm Oil, Rapeseed Oil, Palm Stearin], Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Mushrooms (3%), High Fat Powder [Palm Fat, Lactose (**Milk**), **Milk** Proteins], Chicken & Mushroom Powder [Modified Waxy Maize Starch, Fat Powder (Palm Oil, Lactose (**Milk**), **Milk** Protein), Salt, **Wheat** Flour, Whole **Milk** Powder, Flavour Enhancer (E621), Hydrolysed Vegetable Protein, Yeast Extract, Flavorings (contains **Celery**)], Modified Maize Starch, Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)] , Roast Chicken Stock [Roast Chicken, Chicken Fat, Yeast Extract, Glucose Syrup, Maltodextrin, Natural Flavouring, Salt, Sugar, Concentrated Chicken Extract, Lemon Juice Concentrate, Dried Onion], Salt, Raising Agents (E450, E500), Black Pepper. Wheat Flour contains Calcium Carbonate, Iron, Niacin, Thiamin.

**Allergens:** For allergens (including cereals containing gluten) see ingredients in **Bold**. May contain Nuts.

Bone warning:- Although every care has been taken to remove bones, small bones may remain.

### **Brief outline of Process Step:**

- 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 (*If applicable*)
- Baking (*if applicable*) (CCP 1 target minimum temperature 85°C)
- Cooling (CCP 2 <8°C within 4 hours)
- Packing (*If applicable*)
- Metal Detection (CCP 3)
- Outer case packaging (*If applicable*)
- Despatch

### **Reheating Guidelines:**

Defrost in temperature controlled conditions (e.g. overnight in a refrigerator). Place on a baking tray in a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 15 - 20 minutes. Ensure product is piping hot throughout before serving.

**Nutrition Information:**

	Typical Values per 100g (Analysed)
Energy kJ	1159
kcal	278
Fat (g)	17.6
Of which Saturates (g)	7.8
Carbohydrates (g)	21.2
Of which Sugars (g)	1.5
Fibre (g)	1.5
Protein (g)	7.9
Salt (g)	0.93

**Micro Standards:**

	Target	Fail
TVC	<100	>5000
Enterobacteriae	<10	>100
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
B. Cereus	<50	>100
Staphylococcus	<50	>100
Yeast	<1000	>10000
Mould	<20	>100

**Packed:**

30 x 185g approximately  
(5.55Kg approximately)

**Pallet Information:**

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

**Packaging Measurements:**

Foil dimensions: 130 x 103 x 21mm, 2.29g each (68.7g per case)  
Film: 2g each approx (60g per case)  
Case dimensions: 370 x 250 x 180mm, 226g each  
Tape and Label weight: 5g each case  
Case weight: 5.85Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 449.85Kg(approximately)  
Total pallet height: 1.24m (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:** 5 days from day of bake.

**Country of Origin:** Produced in the UK using Chicken from Brazil or Thailand.

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:** J. Wesolowska

**Date:** 30.03.2016

**Position:** Specifications & Artwork Coordinator

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

#### SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
27.08.13	4	Specification review and moved to new specification format	R. Bungar	15.04.10
01.08.2014	5	Updated allergen as per FIR	R. Bungar	27.08.2013
9.12.2014	6	Ingredients declaration, nutrition added meat country of origin	R. Bungar	1.08.2014
1.07.2015	7	Added Thailand as meat coo.	R. Bungar	9.12.2014
30.03.2016	8	Added Bone Warning	R. Bungar	01.07.2015

Issue Date: 23.03.08

Issue No: 8

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Re-issue Date: 30.03.2016