

Wrights

Product Specification

Product Code and Product Name: 2540 Plain Pastry Tart Shell

Product Description: Plain pastry tart shell (Blue Foil) – Frozen Unbaked

Ingredients:

Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm, Rapeseed], Water, Skimmed **Milk** Powder, Raising Agents (E450, E500), Salt.

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

Handling Guidelines:

Use from frozen as required.

Nutrition Information:

	Typical Values per 100g (Calculated)
Energy kJ	1873
kcal	449
Fat (g)	27.3
Of which Saturates (g)	0.1
Carbohydrates (g)	43.9
Of which Sugars (g)	1.9
Fibre (g)	1.6
Protein (g)	6.9
Salt (g)	0.6

Micro Standards:

	Target	Fail
Enterobacteriae	<100	>1000
TVC	<10000	>1000000
E. Coli	<10	>100
S. Aureus	<20	>100
Bacillus Cereus	<1000	>10000
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Yeast	<500	>5000
Mould	<500	>5000

Packed:

30 x 170g approximately
(5.1Kg approximately)

Pallet Information :

5 Cases per layer
8 Layers per pallet

	40 Cases per pallet
Packaging Measurements:	Foil dimensions: 170 x 130 x 20mm, 4.68g each (140.4g per case) Layer card (x5): 362 x 240mm, 32g each (160g per case) Case dimensions: 370 x 250 x 180mm, 226g each Tape and Label weight: 5g each case Case weight: 5.6Kg approximately Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g) Total pallet weight: 253.9Kg(approximately) Total pallet height: 1.6m (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: Reshima Bungar

Date: 22.07.2014

Position: Technical Manager

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
21.08.13	4	New specification format and full review	R. Bungar	17.03.10
22.07.2014	5	Updated allergen as per FIR	R. Bungar	21.08.2013