

# Wrights

## Product Specification

<b>Product Code and Product Name:</b> 2092 Frozen Unbaked Cottage Pies 320g	
<b>Product Description:</b> Round Minced Beef & Onion Pie made with a short crust pastry base and a potato topping. - Frozen Unbaked. (Silver Foil)	
<b>Supplier Address:</b> Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	<b>Manufacturing Site:</b> Same as supplier address
<b>Identification Mark:</b> GB AX028	
<b>RSPO SCC no:</b> BMT-RSPO-000592	
<b>Ingredients:</b> Mashed Potato (43%) [Water, Dehydrated Potato Flakes, Butter ( <b>Milk</b> ), Salt, White Pepper], Water, <b>Wheat</b> Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Beef (10%), Diced Onion (5%), Shortening (Palm Oil, Rapeseed Oil, Palm Stearin), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice concentrate], Thickener (E1422), Dehydrated Kibbled Onion, Salt, Beef Stock (Beef, Rehydrated Potato, Salt, Molasses, Caramelised Sugar Syrup, Dried Onion, Black Pepper), Onion Powder, Yeast Extract, Raising Agents (E450, E500), Carmelised Sugar, Malt Extract ( <b>Barley</b> ), White Pepper, Black Pepper.	
<b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b> . May also contain Nuts.	
Bone warning: Although every care has been taken to remove bones, small bones may remain.	
<b>Brief outline of Process Step:</b> <ul style="list-style-type: none"><li>• Raw Material Intake</li><li>• Product ingredient batch weighing</li><li>• Filling Cooking (CCP 1 target minimum temperature 85°C)</li><li>• Cooling (CCP 2 &lt;8°C within 4 hours)</li><li>• Pastry manufacturing</li><li>• Product Assembly</li><li>• Freezing</li><li>• Packing</li><li>• Metal Detection (CCP 3)</li><li>• Despatch</li></ul>	
<b>Baking Guidelines:</b>  <b>FROM FROZEN:</b> Place on a baking tray in a pre - heated oven 200°C / 400°F / Gas Mark 6 for approximately 35 / 40 minutes.	

Issue Date: 18.02.00	Issue No: 12	Doc Ref: 2092 Cottage Pie FUB
Re-issue Date: 12.01.2022		

Ensure product is piping hot throughout before serving.

**Nutrition Information:**

<b>As Consumed</b>	<b>Typical Values per 100g (A)</b>
Energy kJ	840
kcal	201
Fat (g)	10.4
Of which Saturates (g)	4.38
Carbohydrates (g)	21.4
Of which Sugars (g)	1.5
Fibre (g)	1.6
Protein (g)	4.6
Salt (g)	0.97

**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:**

24 x 320g approximately  
(7.68 Kg approximately)

**Pallet Information:**

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

**Packaging Measurements:**

Foil dimensions: 109 x 78 33mm, 2.76g each (66.24g per case)  
Blue Tint Liner Bag (LDPE): 18g  
Layer Card (x2): 32g each (64g per case)  
Case dimensions: 376 x 256 x 190mm, g each  
Tape and Label weight: 5g each case  
Case weight: 8.06Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 580.701Kg(approximately)  
Total pallet height: 1.302m (approximately)

**Date Code:** Julian Date Code (ydd), 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 using beef from UK, ROI or EU.

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**Warning:** Although every care has been taken to remove bones, some small bones may remain

**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:** Amanda Kirton

**Date:** 12.01.2022

**Position:** Specification and Artwork Technologist

**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
09.04.14	6	Change to new format, addition of nutrition. FIR compliant declaration	Customer	17.03.10
18.08.2014	7	New Ingredient dec	R. Bungar	09.04.2014
29.11.2014	8	FIR ingredients declaration	R. Bungar	18.08.2014
29.10.2015	9	Updated cooking guidelines.	R. Bungar	29.11.2014
29.03.2016	10	Added Bone Warning	R. Bungar	29.10.2015
11.04.2019	11	Specification review	J.W.	29.03.2016
12.01.2022	12	Site details, health mark & ingredient declaration added	A. Kirton	11.04.2019

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