

# Wrights

## Product Specification

**Product Code and Product Name:** 2311 Frozen Unbaked Dinky Pie

**Product Description:** A pastry case filled with coarsely chopped and seasoned pork with added water, pork fat and rusk - Frozen Unbaked. (Silver Foil)

### **Ingredients:**

Pork (40%), **Wheat** Flour, Pork Fat (15%), Water, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Rusk [**Wheat** Flour, Salt, Raising Agent (E503ii)], Pea Starch, **Wheat** Starch, Seasoning [Spices (Pepper, Nutmeg, Mace), Salt, Rusk (**Wheat** Flour, Salt, Raising Agent (E503ii)), **Wheat** Flour, Flavour Enhancer (E621), Emulsifier (E451), Bouillon (Salt, Maltodextrin, Yeast Extract, Potato Starch, Palm Oil, Natural Flavouring, Dextrose, Garlic Powder, Spices, Herb, Herb Extract)], Preservative (E250).

Wheat Flour contains Calcium Carbonate, Iron, Niacin, Thiamin.

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

### **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
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### **Cooking Guidelines:**

FROM FROZEN:-

Place in a pre-heated oven at 200'C / 400'F / Gas Mark 6 for approximately 40 minutes. For a high gloss finish remove from oven 15 minutes before end of bake and give a second glaze. Allow to stand for 20 minutes before gelling.

**Nutrition Information:**

	Typical Values per 100g (A)
Energy kJ	1571
kcal	377
Fat (g)	25.1
Of which Saturates (g)	9.4
Carbohydrates (g)	25.2
Of which Sugars (g)	2.0
Fibre (g)	2.1
Protein (g)	11.6
Salt (g)	1.56

**Micro Standards:**

	Target	Fail
TVC	<100	>5000
Enterobacteria	<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:**

64 x 80g approximately  
(5.1 kg)

**Pallet Information :**

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

**Packaging Measurements:**

Blue tint liner bag (LDPE): 18g  
Layer card (x5): 362 x 240mm, 32g each (160g per case)  
Case dimensions: 370 x 250 x 190mm, 226g each  
Tape and Label weight: 5g each case  
Case weight: 5.5 Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 476 Kg (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:** 18 months from day of production.

**Minimum Shelf Life:** 12 months from day of production.

**Country of Origin:** Produced in the UK using Pork from ROI, UK and EU.

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:** 30.12.2014

**Position:** Specification 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
30.12.2014	3	New format	R Bungar	17.03.2010

Issue Date: 23.03.2008  
Re-issue Date: 30.12.2014

Issue No: 3

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