

**Product Specification**

**Product Code and Product Name: 2002 Steak & Kidney Puff Pie**

**Product Description:** Shortcrust pastry base, filled with steak & kidney in a rich gravy and topped with a puff pastry lid. – Frozen, Unbaked, Oblong (Red Foil) 32 x 195g

**Barcode:** 05018833020022

**Supplier Address:**  
Wrights Food Group  
Weston Road  
Crewe  
CW1 6XQ  
01270 504300

**Manufacturing Site:**  
Same as supplier address

**Health Mark:** UK AX028 EC

**RSPO SCC no:** BMT-RSPO-000592

**Ingredient Declaration:**

Water, **Wheat** Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Beef (17%), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice Concentrate], Kidney (7%), Vegetable Shortening [Palm Oil, Rapeseed Oil, Palm Stearin], Modified Maize Starch, Glaze [Water, Modified Maize Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin , E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Malt Extract (**Barley**), Raising Agents (E450i, E500ii), Caramelised Sugar, White Pepper.

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

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

**Ingredient Information:**

Ingredient	Country of Origin
Water	UK
Wheat Flour	Milled in the UK
Beef	Ireland and UK
Margarine	Belgium
Kidney	Ireland
Vegetable Shortening	Belgium
Modified Maize Starch	France
Glaze	UK
Salt	UK
Malt Extract	UK
Raising agents	UK
Caramelised Sugar	UK
White Pepper	Vietnam

**Suitability:**

	<b>Yes/No/Not Certified</b>	<b>Comments</b>
Vegetarians (Ovo-Lacto)	No	Contains Beef and Kidney
Vegans	No	Contains Beef, Kidney and Milk.
Coeliacs	No	Contains Wheat and Barley
Kosher	No	
Halal	No	

**Allergen Information:**

<b>Allergen</b>	<b>Present (Yes/No/May contain)</b>	<b>Handled on site</b>	<b>Comments</b>
Cereals (containing gluten)	Yes	Yes	Contains Wheat and Barley
Milk and Milk Products	Yes	Yes	Contains Milk Protein
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	No	Yes	
Celery/ Celeriac	No	Yes	
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	Contains Soya Lecithin
Molluscs	No	Yes	
Crustaceans	No	Yes	
Sesame Seeds and derivatives	No	Yes	
Sulphites/Sulphur Dioxide	No	Yes (within other raw materials)	
Nuts ((Almond, Brazil Nuts, Cashew Nuts, Hazelnut, Macadamia Nuts, Pecan Nuts, Pistachio Nuts, Walnuts) or nut derivatives	May contain	Yes	Almonds and cashews handled on site
Peanuts	No	No	

**Other Relevant Information:**

	<b>Present (Yes/No/May contain)</b>	<b>Comments</b>
Artificial Preservatives	No	
Artificial Flavours/Flavour Enhancers	No	
Artificial Colours	No	
Additives	Yes	E471, E330, E332, E339iii, E160a, E450i, E500ii
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

**Baking Guidelines:**

Place into a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 25 - 30 minutes. Ensure product is piping hot throughout before serving.

**Nutrition Information:**

Analysis or Calculation: Analysis

	<b>Typical Values per 100g</b>
Energy kJ	1100
kcal	267
Fat (g)	15.5
Of which Saturates (g)	6.7
Carbohydrates (g)	21.9
Of which Sugars (g)	3.5
Fibre (g)	1.9
Protein (g)	9.0
Salt (g)	1.09

**Brief outline of Process Steps:**

- 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

**Micro Standards:**

	Target	Fail
TVC	<10000	>5000000
Enterobacteria	<500	>1000
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

**Packed:** 32 x 195g  
**Net Weight:** 6.24Kg  
**Gross Weight:** 6.64Kg  
**Total Pallet Weight:** 506.9Kg  
**Pallet Height:** 1.3m

**Pallet Information:**  
 12 Cases per layer  
 6 Layers per pallet  
 72 Cases per pallet

**Packaging Breakdown:**

**Primary**

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
I1134	Foil – Red	Aluminium	123 x 91 (top out)	74 x 48 (base)	24	1.54	32	49.28
I1244	Blue Liner Bag	LDPE	-	-	-	18	1	18
<b>Total weight</b>								<b>67.28</b>

**Secondary**

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
PO76421	Layer card	Cardboard	362	240		28	3	84
R00003	Outer Case	Cardboard	376	256	190	246	1	246

I1248	Tape	BOPP solvent	-	-	-	3	1	3
Z00159	Label	Paper	300	75	-	2	1	2
<b>Total weight</b>								335

**Tertiary**

Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)
Blue Chep Pallet	Wood	1200	1000	162	28000
Pallet Wrap	LLDPE	-	-	-	240
Pallet Pad	Cardboard	1200	1000		386
<b>Total weight</b>					28626

**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:** 11.03.19

**Position:** Specifications Technologist

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

For any specification queries please contact us at:

[specifications@wrightsfg.com](mailto:specifications@wrightsfg.com)

**SYNOPSIS OF CHANGES**

Date	Issue No	Amendment	Requested By	Previous Issue Date
12.07.12	8	Recipe review	R. Bungar	30.10.10
17.03.14	9	New specification format. Update to FIR compliant declaration. Addition of nutrition	R. Bungar	12.07.12
1.07.2014	10	Add Barley as an allergen – from malt extract	R. Bungar	17.03.2014
01.08.2014	11	Updated allergen as per FIR	R. Bungar	01.07.2014
29.03.2016	12	Added Bone Warning	R. Bungar	01.08.14
11.03.19	13	Specification review and update	C. Creasey	29.03.16

Issue Date:18.05.04	Issue No:13	Doc Ref: 2002 Steak & Kidney Puff Pie
Re-issue Date: 11.03.19		