

Product Specification

Product Code and Product Name: 2501 Large Apple Tart

Product Description: Apple filling encased in a sweet shortcrust pastry – Frozen Unbaked (Silver Foil)

Barcode: 05018833025010

Supplier Address:

Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300 Manufacturing Site: Confectionary Factory Second Avenue Weston Road Crewe CW1 6BZ

RSPO SCC no: BMT-RSPO-000592

Ingredient Declaration:

Apples (30%), **Wheat** Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Vegetable Shortening (Rapeseed Oil, Palm Oil, Palm Stearin), Water, Sugar, Tapioca Starch, Skimmed **Milk** Powder, Rice Starch, Stabiliser (E401, E415, Sugar), Lemon Juice Concentrate, Salt, Raising Agent (E450, E500).

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

Ingredient Information:

Ingredient	Country of Origin
Apples	UK, Ireland
Wheat Flour	Milled in the UK
Vegetable Shortening	Belgium
Water	ŪK
Sugar	Netherlands
Tapioca Starch	UK
Skimmed Milk Powder	UK
Rice Starch	Belgium
Stabiliser	UK
Lemon Juice Concentrate	Sicily, Spain, UK
Salt	UK
Raising agents	UK

Issue Date:05.09.07	Issue No: 8	Doc Ref: 2501 Large Apple Tart
Re-issue Date: 02.01.19		

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	Yes	
Vegans	No	Contains Milk
Coeliacs	No	Contains Wheat
Kosher	Not certified	
Halal	Not certified	

Allergen Information:

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

Issue Date:05.09.07	Issue No: 8	Doc Ref: 2501 Large Apple Tart
Re-issue Date: 02.01.19		

		Present (Yes/No/Ma contain)		omments	
	Artificial Preservatives	No			
	Artificial Flavours/Flavour Enhancers	r No			
	Artificial Colours	No			
	Additives	Yes	E401	, E415, E450, E500	
	Palm Oil or Derivatives	Yes		МВ	
	GMO materials of derivatives	or No			
	Irradiated materi	als No			-
		ot throughout before s	serving.		
nalysis or C	ormation:	lation	serving.		
nalysis or C	ormation: Calculation: Calcu	lation	Typical Values		
nalysis or C	ormation: Calculation: Calcu Ilculation: Nutrica	lation	Typical Values per 100g		
nalysis or C	ormation: Calculation: Calcu Ilculation: Nutrica	lation	Typical Values		
nalysis or C	ormation: Calculation: Calcu Ilculation: Nutrica	lation lc nergy kJ kcal at (g)	Typical Values per 100g 1220 294 15.1		
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nalysis or C	ormation: Calculation: Calcu Ilculation: Nutrica	Iation Ic nergy kJ kcal at (g) Of which Saturates (g) arbohydrates (g)	Typical Values per 100g 1220 294 15.1 5.5 34.9		
nalysis or C	ormation: Calculation: Calcu Ilculation: Nutrica	lation lc nergy kJ kcal at (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g)	Typical Values per 100g 1220 294 15.1 5.5 34.9 14.4		
nalysis or C	ormation: Calculation: Calcu Ilculation: Nutrica	Iation Ic nergy kJ kcal at (g) Of which Saturates (g) arbohydrates (g) Of which Sugars (g) ibre (g)	Typical Values per 100g 1220 294 15.1 5.5 34.9 14.4 1.5		
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Re-issue Date: 02.01.19

Micro Stand	arde									
wicro Stand	ards:			Targe	t		Fail			
	L.	Enterobacteri	a /	:10		>1(
		TVC		(10000			000000			
		E. Coli		<10		>1(
		S. Aureus		<20		>1(
		Salmonella	A	Absent in	25g	Pre	esent in 25	ōg		
	1	Listeria	A	Absent in	25g	Pre	esent in 25	ōg		
		Yeast		<500			000			
		Mould	<	<20		>50	00			
Packed: 12	2 x 525g				Pa	llet	Informa	tion:		
Net Weight:	-				12	Ca	ses per l	ayer		·
Gross Weig	ht: 6.63Kg						ers per p			
	Weight: 506	3.4Kg			72	Ca	ses per p	ballet		
Pallet Heigh										
Packaging Primary	Breakdown:	1								
Wrights	Description	Material	1	ength	Wic	lth	Height	Weight	Quantity	Total
code	Description	Matchai		(mm)	(mr		(mm)	(g)	per	Weight
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									0400	case
11131	610P	Aluminium	۱	170	13	0	20	4.72	12	56.64
				(Тор	(Ba	se)				
				out)						
								Tot	al weight	56.64
Secondary										
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code	Description	Watena		Length (mm)	(m		Height (mm)	Weight (g)	Quantity per	Weight
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PO76421	Layer card	Cardboar	ď	362	24	10		28	1	28
R00003	Outer	Cardboar		376	- 25		190	246	1	246
	Case									
11248	Таре	BOPP		-	-		-	3	1	3
		solvent								
Z00159	Label	Paper		300	7	5	-	2	1	2
								lot	al weight	279
Tertiary										
Description	Material	Length	Wid	lth Hei	ght	W	eight			
		U	(mr		m)		(g)			
Blue Chep	Wood	1200	100	<i>,</i> , ,	52		3000			
Pallet						-				
Pallet	LLDPE	-	-		-	2	240			
Wrap										
ssue Date:05.09.07			le	sue No: 8			Doc Ref. 250	1 Large Apple	Tart	
2240 2410.00.00.01			13				200 1101. 200	- Lange Apple		

Re-issue Date: 02.01.19

Pallet Pad	Cardboard	1200	1000		386
			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: J. Wesolowska	Date: 02.01.2019
Position: Specifications and Artwork Coordinator	

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

For any specification queries please contact us at: specifications@wrightsfg.com

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
19.02.13	4	Moved to new specification format – full specification review	R. Bungar	17.03.10
30.07.2014	5	Updated allergen as per FIR	R. Bungar	19.02.2013
16.03.2015	6	Updated ingredients declaration and cooking instructions.	R. Bungar	30.07.2014
22.11.18	7	Moved to new specification format and full review	C. Creasey	16.03.15
02.01.2019	8	Updated to new recipe.	J. Wesolowska	22.11.2018

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uncontrolled