

# Wrights

## Product Specification

<b>Product Code and Product Name: 2203 Beef &amp; Vegetable Pasty</b>	
<b>Product Description:</b> A blend of minced beef and vegetables encased in puff pastry. – Frozen Baked Wrapped	
<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> <b>Wheat</b> Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Margarine [Palm Oil , Rapeseed Oil, Palm Stearin, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (Citric Acid)], Water, Minced Beef (12%), Potatoes (10%), Onions (4%), Carrots (4%), Swede (4%), Glaze [Water, Modified Starch, Rapeseed Oil, <b>Milk</b> Proteins, Emulsifiers ( <b>Soya</b> Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Roast Beef Stock [Rehydrated Beef, Natural Flavouring, Water, Beef Stock (Beef Protein, Water), Salt, Potato Flakes, Sugar, Beef Fat, Lemon Juice Concentrate, Malt Extract ( <b>Barley</b> ), Yeast Extract, Dried Onion, Black Pepper], Thickener (E1422), Dried Potato, Stabiliser (E460), Yeast Extract, Black Pepper, Onion Powder, White Pepper, Caramelised Sugar.	
<b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b> . May 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 (<i>If applicable</i>)</li><li>• Baking (<i>if applicable</i>) (CCP 1 target minimum temperature 85°C)</li><li>• Cooling (CCP 2 &lt;8°C within 4 hours)</li><li>• Packing (<i>If applicable</i>)</li><li>• Metal Detection (CCP 3)</li><li>• Outer case packaging (<i>If applicable</i>)</li><li>• Despatch</li></ul>	

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Issue No: 13

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**Reheating Guidelines:**

Defrost in temperature-controlled conditions or overnight in a refrigerator. Place on a baking tray in a pre - heated oven 200°C / 400°F/ Gas Mark 6 for approximately 15 - 20 minutes. Ensure product is piping hot throughout before serving.

**Nutrition Information:**

	<b>Typical Values per 100g (Analysed)</b>
Energy kJ	1020
kcal	244
Fat (g)	12.8
Of which Saturates (g)	5.95
Carbohydrates (g)	23.8
Of which Sugars (g)	2.4
Fibre (g)	3.5
Protein (g)	6.7
Salt (g)	1.2

**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:**

24 x 210g approximately  
(5.04Kg approximately)

**Pallet Information :**

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

**Packaging Measurements:**

Film: 2g each (48g per case)  
Case dimensions: 370 x 250 x 180mm, 246g each  
Tape and Label weight: 5g each case  
Case weight: 5.34Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 413.08Kg(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.

<b>Shelf Life:</b> 18 months from day of production.	
<b>Minimum Shelf Life:</b> 12 months from day of production.	
<b>Country of Origin:</b> Produced in the UK using Beef from ROI.	
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.	
<b>Signed:</b> Amanda Kirton	<b>Date:</b> 13.01.2022
<b>Position:</b> 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
02.09.13	7	New specification format and review	R. Bungar	20.12.11
28.07.2014	8	FIR compliant	R. Bungar	2.09.2013
17.11.2014	9	Beef Quid	N. Carruthers	28.07.2014
7.12.2014	10	Remover Cornish from product title.	S. Taylor	17.11.2014
30.03.2016	11	Added Bone Warning	R. Bungar	01.12.2014
12.04.2019	12	Specification review	J.W.	30.03.2016
13.01.2022	13	Site details, health mark & ingredient dec updated	A. Kirton	12.04.2019

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