Wrights

Product Specification

Product Code and Product Name: 2219 Steak & Kidney Suet Pudding
Product Description: Frozen, Steamed Steak & Kidney Puddings made with a Suet Pastry

Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	**Manufacturing Site:** Same as supplier address
Identification Mark: GB AX028	
RSPO SCC no: BMT-RSPO-000592	

Ingredients:

Water, **Wheat** Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Beef (18%), Kidney (8%), Beef Suet, Vegetable Fats & Oils [Rapeseed, Palm], Thickener (E1422), Salt, Raising Agents (E450, E500), Caramelised Sugar, Malt Extract (**Barley**), White Pepper.

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

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

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

Reheating Guidelines:
Microwave from Frozen
(Based on a 1000-watt microwave)
1. Place pudding in microwave upside down in its pot. Heat on full power for 3 minutes
2. Turn pudding upright and heat again for 3-4 minutes
3. Rest for 2 minutes, decant from pot and serve.

Ensure product is piping hot throughout before serving.

Nutrition Information:

	Typical Values per 100g *(Analysed)*
Energy kJ	1150
kcal	275
Fat (g)	17.2
Of which Saturates (g)	7.83
Carbohydrates (g)	21.7
Of which Sugars (g)	1.3
Fibre (g)	1.9
Protein (g)	7.4
Salt (g)	1.07

Micro Standards:

	Target	Fail
TVC	<100	>5000
Enterobacteraie	<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:	8 x 390g approximately (3.12Kg approximately)	**Pallet Information :** 10 Cases per layer 12 Layers per pallet 120 Cases per pallet
Packaging Measurements:	Plastic pot: 130 x 117 x 66mm, 16.3g each (130.4g per case) Case dimensions: 385 x 260 x 75mm, 186g each Tape and Label weight: 5g each case Case weight: 3.44Kg approximately Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g) Total pallet weight: 441.6Kg(approximately) Total pallet height: 1.1m (approximately)	

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18ºC. 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 ROI, UK or 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: Amanda Kirton	**Date:** 13.01.2022
Position: Specifications and Artwork Coordinator	

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
29.08.13	2	New specification format and review	R. Bungar	20.05.10
01.08.2014	3	Updated allergen as per FIR	R. Bungar	29.08.2013
12.12.2014	4	New ingredients declaration	R. Bungar	1.08.2014
30.03.2016	5	Added Bone Warning	R. Bungar	12.12.2014
12.04.2019	6	Specification review	J.W.	30.03.2016
13.01.2022	7	Site details, health mark & ingredient dec updated	A. Kirton	12.04.2019