

Product Specification

| Product Code and Product Name: 2307 Small Hand Raised Pork Pie | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--|------------|-------------------|------|-----------|-------------|------------------|----------|-----------------------------------|------|----|-------|----|-------|----|------|----|------------|---------|--------------|---------|-----------|----|---------------------|---------|
| Product Description: A pastry case filled with coarsely chopped and seasoned pork with added water, pork fat and rusk – Frozen Unbaked. | | | | | | | | | | | | | | | | | | | | | | | | | |
| Barcode: 05018833023078 | | | | | | | | | | | | | | | | | | | | | | | | | |
| Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300 | Manufacturing Site: Same as supplier address | | | | | | | | | | | | | | | | | | | | | | | | |
| Health Mark: UK AX028 EC | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>Ingredient Declaration: Pork (42%), Wheat Flour, Pork Fat (15%), Water, Rusk [Wheat Flour, Salt, Raising Agent (E503ii)], Salt, Glaze [Water, Modified Starch, Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], 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)], Potato Starch, Preservative (E250).</p> <p>Wheat Flour contains Calcium Carbonate, Iron, Niacin and Thiamin.</p> <p>Allergens: For allergens (including cereals containing gluten) see ingredients in Bold. May also contain Nuts. N.B. Although every care has been taken to remove bones, small bones may remain.</p> | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ingredient Information: | | | | | | | | | | | | | | | | | | | | | | | | | |
| <table border="1"> <thead> <tr> <th>Ingredient</th> <th>Country of Origin</th> </tr> </thead> <tbody> <tr> <td>Pork</td> <td>UK and EU</td> </tr> <tr> <td>Wheat Flour</td> <td>Milled in the UK</td> </tr> <tr> <td>Pork Fat</td> <td>Germany, France, Holland, Belgium</td> </tr> <tr> <td>Salt</td> <td>UK</td> </tr> <tr> <td>Water</td> <td>UK</td> </tr> <tr> <td>Glaze</td> <td>UK</td> </tr> <tr> <td>Rusk</td> <td>UK</td> </tr> <tr> <td>Pea Starch</td> <td>Belgium</td> </tr> <tr> <td>Wheat Starch</td> <td>Belgium</td> </tr> <tr> <td>Seasoning</td> <td>UK</td> </tr> <tr> <td>Preservative (E250)</td> <td>Germany</td> </tr> </tbody> </table> | | Ingredient | Country of Origin | Pork | UK and EU | Wheat Flour | Milled in the UK | Pork Fat | Germany, France, Holland, Belgium | Salt | UK | Water | UK | Glaze | UK | Rusk | UK | Pea Starch | Belgium | Wheat Starch | Belgium | Seasoning | UK | Preservative (E250) | Germany |
| Ingredient | Country of Origin | | | | | | | | | | | | | | | | | | | | | | | | |
| Pork | UK and EU | | | | | | | | | | | | | | | | | | | | | | | | |
| Wheat Flour | Milled in the UK | | | | | | | | | | | | | | | | | | | | | | | | |
| Pork Fat | Germany, France, Holland, Belgium | | | | | | | | | | | | | | | | | | | | | | | | |
| Salt | UK | | | | | | | | | | | | | | | | | | | | | | | | |
| Water | UK | | | | | | | | | | | | | | | | | | | | | | | | |
| Glaze | UK | | | | | | | | | | | | | | | | | | | | | | | | |
| Rusk | UK | | | | | | | | | | | | | | | | | | | | | | | | |
| Pea Starch | Belgium | | | | | | | | | | | | | | | | | | | | | | | | |
| Wheat Starch | Belgium | | | | | | | | | | | | | | | | | | | | | | | | |
| Seasoning | UK | | | | | | | | | | | | | | | | | | | | | | | | |
| Preservative (E250) | Germany | | | | | | | | | | | | | | | | | | | | | | | | |

Suitability:

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

Allergen Information:

| Allergen | Present (Yes/No/May contain) | Handled on site | Comments |
|--|------------------------------|----------------------------------|-------------------------------------|
| Cereals (containing gluten) | Yes | Yes | Contains Wheat Flour |
| Milk and Milk Products | Yes | Yes | Contains Milk proteins |
| 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:

| | | |
|-------------------------|-------------|---|
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| Re-issue Date: 01.04.19 | | |

| | Present (Yes/No/May contain) | Comments |
|---------------------------------------|---|--|
| Artificial Preservatives | No | |
| Artificial Flavours/Flavour Enhancers | Yes | E621 |
| Artificial Colours | No | |
| Additives | Yes | E503iii, E322, E471, E339iii, E160a, E621, E451i, E250 |
| Palm Oil or Derivatives | Yes | |
| GMO materials or derivatives | No | |
| Irradiated materials | No | |

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:

Analysis or Calculation: Analysis

| | Typical Values per 100g |
|------------------------|------------------------------------|
| Energy kJ | 1420 |
| kcal | 341 |
| Fat (g) | 22.8 |
| Of which Saturates (g) | 8.7 |
| Carbohydrates (g) | 22.1 |
| Of which Sugars (g) | 1.7 |
| Fibre (g) | 1.8 |
| Protein (g) | 10.9 |
| Salt (g) | 1.69 |

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: 36 x 185g
Net Weight: 6.66Kg
Gross Weight: 7.0Kg
Total Pallet Weight: 534Kg
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 |
|---------------------|----------------|----------|-------------|------------|-------------|------------|-------------------|-----------------------|
| I1244 | Blue Liner Bag | LDPE | - | - | - | 18 | 1 | 18 |
| Total weight | | | | | | | | 18 |

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 |
| Total weight | | | | | | | | 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 |
| Total weight | | | | | 28626 |

Date Code: Julian Date Code (ydd), 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 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: 01.04.19

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 |
|------------|----------|-----------------------------|--------------|---------------------|
| 01.04.2019 | 9 | Review & move to new format | J.W. | 10.02.2016 |
| | | | | |

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Uncontrolled Copy

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