

Product Specification

Product Code and Product Name: 2004 Steak & Onion Pie

Product Description: Oblong Steak & Onion Pies made with a Traditional short crust pastry base a puff pastry top - Frozen Unbaked (Gold Foil)

Barcode: Outer case: 05018833020046

Supplier Address:

Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300 Manufacturing Site: Same as supplier address

Health Mark: GB AX028 RSPO SCC no: BMT-RSPO-000592

Ingredient Declaration:

Water, **Wheat** Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Beef (17%), Onion (10%), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice concentrate], Vegetable Shortening (Palm Oil, Rapeseed Oil, Palm Stearin), Thickener (E1422), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, **Milk** Protein, Emulsifiers (**Soya** Lecithin , E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Malt Extract (**Barley**), Caramelised Sugar, Raising Agents (E450, E500), 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	ROI		
Onions	UK, Holland, Poland, Ukraine		
Margarine	Belgium		
Thickener (E1422)	Italy, France		
Vegetable Shortening	Belgium		
Glaze	UK		
Salt	UK		
Malt Extract	UK		
Caramelised Sugar	UK		
Raising Agents	UK		
White Pepper	Vietnam		

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	Yes/No/N	ot Certified	Comments		
Vegetarians (Ovo-Lac		No	Contains Beef		
Vegans			Contains Beef and Milk		
Coeliacs			Contains Wheat, Barley		
Kosher		No	Jontains Wheat, Dancy		
Halal		No			
			A		
lergen Information:					
Allergen	Present (Yes/No/May contain)	Handled on site	e Comments		
Cereals (containing gluten)	Yes	Yes	Wheat Flour, Barley		
Milk and Milk Products	Yes	Yes	Milk proteins in glaze		
Eggs and Egg Products	No	Yes	91020		
Fish and Fish Products	No	Yes			
Mustard	No	Yes			
Celery/ Celeriac	No	Yes			
Lupin	No	No			
Soya Beans and Derivatives	Yes	Yes	Soya lecithin in glaze		
Molluscs	No	Yes	<u>_</u>		
Crustaceans	No	Yes			
Sesame Seeds and derivatives	No	Yes			
Sulphites/Sulphur Dioxide	No	Within other ingredients not as raw material	sa		
Nuts ((Almond, Brazil Nuts, Cashew Nuts, Hazelnut, Macadamia Nuts, Pecan Nuts, Pistachio Nuts, Walnuts) or nut	May contain	Yes	Almonds and Cashews handled in the factory		
derivatives	N 1	N 1			
Peanuts	No	No			

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		Present (Yes/No/May contain)	-	omments	
	Artificial	No			
	Preservatives				
	Artificial	No			
	Flavours/Flavou	r			
	Enhancers				
	Artificial Colours				
	Additives	Yes	E3	E1422, E330, 22, E339iii, a, E450, E500	
	Palm Oil or	Yes		SPO MB	
	Derivatives				
	GMO materials of	or No			
	derivatives				
	Irradiated mater	ials No			
Analysis or	Calculation: Analy	sis			
	Γ		Typical		
			Typical Values		
	E	nergy kJ	Values per 100g 1140		
		kcal	Values per 100g 1140 273		
		kcal at (g)	Values per 100g 1140 273 15.8		
		kcal at (g) Of which Saturates (g)	Values per 100g 1140 273 15.8 6.9		
		kcal fat (g) Of which Saturates (g) Carbohydrates (g)	Values per 100g 1140 273 15.8 6.9 25.6		
		kcal fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g)	Values per 100g 1140 273 15.8 6.9 25.6 0.9		
		kcal fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) fibre (g)	Values per 100g 1140 273 15.8 6.9 25.6		
		kcal fat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g)	Values per 100g 1140 273 15.8 6.9 25.6 0.9 1.7		
		kcal at (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Protein (g)	Values per 100g 1140 273 15.8 6.9 25.6 0.9 1.7 6.3		
	F F S ne of Process Ste	kcal Tat (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Tibre (g) Protein (g) Salt (g)	Values per 100g 1140 273 15.8 6.9 25.6 0.9 1.7 6.3		
 Raw I 	F C F F S S The of Process Ste Material Intake	kcal at (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Tibre (g) Protein (g) Calt (g) Description:	Values per 100g 1140 273 15.8 6.9 25.6 0.9 1.7 6.3		
Raw IProdu	F C F F S The of Process Ste Material Intake uct ingredient batch	kcal at (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Drotein (g) Salt (g) ps: weighing	Values per 100g 1140 273 15.8 6.9 25.6 0.9 1.7 6.3 0.98		
Raw IProduFilling	F C F F S S The of Process Ste Material Intake uct ingredient batch S Cooking (CCP 1 ta	kcal at (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Protein (g) Calt (g) ps: weighing rget minimum temperatu	Values per 100g 1140 273 15.8 6.9 25.6 0.9 1.7 6.3 0.98		
 Raw I Prodution Filling Cooling 	The of Process Step Material Intake uct ingredient batch v g Cooking (CCP 1 ta ng (CCP 2 <8°C with	kcal at (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Protein (g) Calt (g) ps: weighing rget minimum temperatu	Values per 100g 1140 273 15.8 6.9 25.6 0.9 1.7 6.3 0.98		
 Raw I Produ Filling Coolin Pastr 	F C F F S S The of Process Ste Material Intake uct ingredient batch S Cooking (CCP 1 ta	kcal at (g) Of which Saturates (g) Carbohydrates (g) Of which Sugars (g) Protein (g) Calt (g) ps: weighing rget minimum temperatu	Values per 100g 1140 273 15.8 6.9 25.6 0.9 1.7 6.3 0.98		

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- 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
	Taiyet	i ali
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: 32	2 x 195g	Pallet	Pallet Information:					
Net Weight	: 6.24Kg		12 Ca	12 Cases per layer				
Gross Weig	ht: 6.6Kg		6 Laye	ers per pa	allet			
	Weight: 507	'Kα			ses per p			
Pallet Heigl	•	5						
Packaging Breakdown:								
Primary								
Wrights	Description	Material	Length	Width	Height	Weight	Quantity	Total
code	•		(mm)	(mm)	(mm)	(g)	per	Weight
			· · /	, ,	· · /	(0)	case	per
								case
								(g)
								(9/
11133	Foil	Aluminium	123	74	24	1.54	32	49.28
			(top	(base)	<u> </u>	1.04	52	70.20
			(Dase)					
			out)			– 4		40.00
						Tot	al weight	49.28

Secondary

occontaily								
Wrights	Description	Material	Length	Width	Height	Weight	Quantity	Total
code			(mm)	(mm)	(mm)	(g)	per	Weight
							case	per
								case
								(g)
11244	Blue Bag	LDPE	610	762		18	1	18
	_	Polythene						
PO76421	Layer card	Cardboard	362	240		28	3	84

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PO76419	-	Duter Case		Cardboard		376	2	56	1	190		246	1	246	
11248	-	ape		DPP Ivent		-		-		-		3	1	3	
Z00159	La	abel		Paper	3	300	7	75		-		2	1	2	
				•								Tota	al weight	353	
Tertiary															
i ei tiai y		Descripti	on	Materia	I	Leng (mm	·	Wic (mr		Heig (mr	,	Weig (g)	-		
		Blue Che Pallet	p	Wood		120		100	/	, , ,		2800		\sim	
		Pallet Wrap		LLDPE		-		-		-		240			
		Pallet Pa	d	Cardboa	rd	120	0	100	00			38			
								Тс	otal	weig	jht	2862	26		
Date Code:	Ju	lian Date (Cod	le (yddd),	Be	est Bef	ore	Dat	е						
Storage Co Handle with			ore	below -18	°C	. Onc	e d	efros	sted	DO	NO	T re-fr	reeze.		
Shelf Life: Minimum S							odı		า.						
Country of	Ori	gin: Produ	lceo	a in the UP	۲, ۱	using	irist	n Bee	er.						
I hereby dec Regulations contact with	(e.g	g. Food Sa	afet	y Act 1990), P	Pestici	de I	Resid	due	Leve	ls, I	Plastic	c Materials	in	
Signed: Ama								Da	ate:	11.01	.202	22			
Position: Specifications and Artwork Technologist															

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

For any specification queries please contact us at: <u>specifications@wrightsfg.com</u>

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
31.01.2019	9	Specification review & move to new format	J.W.	29.03.2016
11.01.2022	10	Ingredient Dec & Health Mark Updated	A. Kirton	31.01.2019

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uncontrolled