

Wrights

Product Specification

Product Code and Product Name: 2203 Beef & Vegetable (Corniche) Pasty

Product Description: A blend of minced beef and vegetables encased in puff pastry. – Frozen / Baked / Wrapped

Ingredients:

Wheat Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity regulator (E330)], Water, Potatoes (10%), Beef (10%), Onions (4%), Carrots (4%), Swede (4%), Glaze [Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), 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 (**Barley**), Yeast Extract, Dried Onion, Black Pepper], Modified Maize Starch, Potato Flake, Stabiliser (E460), Yeast Extract, Black Pepper, Onion Powder, White Pepper.

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

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:

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 20 - 25 minutes. Ensure product is piping hot throughout before serving.

Nutrition Information: A pasty is 1 portion.

	Typical Values per 100g (<i>Analysed</i>)
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
Enterobacteriae	<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)
Blue Tint Liner Bag (LDPE): 18g
Layer Pad (x2): 362 x 240mm, 32g each (64g per case)
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 5.4Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 416.5Kg(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.

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.

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: Reshima Bungar

Date: 28.07.2014

Position: Technical Manager

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

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