Wrights

Product Specification

Product Code and Product Name: 2090 Chicken Tikka Pasty

Product Description: Chicken pieces in a Spicy, Creamy Tomato Sauce within a Puff Pastry Case – Frozen Unbaked

Ingredients:
Wheat Flour, Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (Citric Acid), Lemon Juice concentrate], Water, Cooked Chicken (12%) (Chicken, Salt), Whipping Cream (**Milk**), Potato, Onion, Tikka Seasoning [Spices (Curry Madras, Turmeric, Ginger, Garam Masala, **Mustard**, Paprika), Full Cream **Milk** Powder, Sugar, Salt, Modified Starch, **Wheat** Flour, Vegetable Bouillon (Salt, Potato Starch, Sugar, Yeast Extracts, Flavorings , Onion Powder, Green Leek Powder, **Celery**, Citric Acid, Turmeric, Pepper Extract, E551), Onion Powder, Garlic Powder, Paprika Extract, Colour (E150c)], Tomato Puree, Dehydrated Potato, Glaze [Water, Modified Starch (Potato, Tapioca),Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)] , Salt, Modified Maize Starch, Stabiliser (E460).
Wheat Flour contains Calcium Carbonate, Iron, Niacin, Thiamin.

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.

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

Baking Guidelines:
Bake from frozen. Place on a baking tray in a pre-heated oven at 200°C / 400°F Gas mark 6 for approximately 25/30 minutes. For best results glaze before baking
Ensure product is piping hot throughout before serving.

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Nutrition Information:

	Typical Values per 100g *(A)*
Energy kJ kcal	1304 313
Fat (g)	20.3
Of which Saturates (g)	10.5
Carbohydrates (g)	23.4
Of which Sugars (g)	1.6
Fibre (g)	2.0
Protein (g)	8.2
Salt (g)	1.23

Micro Standards:

	Target	Fail
TVC	<10000	>100000
Enterobacteria	<500	>1000
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Cl. Perfringens	<20	>100
B. Cereus	<20	>100
Staphylococcus	<20	>100

Packed:	42 x 185g (7.77Kg approximately)	**Pallet Information:** 12 Cases per layer 6 Layers per pallet 72 Cases per pallet
Packaging Measurements:	Blue Tint Liner bag (LDPE): 18g each (1 per case) Layer card (x4): 362 x 240mm, 32g each (128g per case) Case dimensions: 370 x 250 x 185mm, 246g each Tape and Label weight: 5g each case Case weight: 8.17Kg approximately Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g) Total pallet weight: 616.7Kg(approximately) Total pallet height: 1.24m (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.

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Country of Origin: Produced in the UK using chicken from Brazil or Thailand.
Warning: Whilst every care has been taken to remove bones some small bones may remain.
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: 12.04.2019**
Position: Specifications & 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
15.10.12	8	New specification format	R. Bungar	20.01.12
13.01.14	9	FIR-compliant declaration	R. Bungar	15.10.12
27.06.14	10	Add country of origin for meat. Change nut warning to new format Add bone warning	R. Bungar	27.06.14
01.08.2014	11	Updated allergen as per FIR	R. Bungar	27.06.2014
29.11.2014	12	New nutrition	R. Bungar	1.08.2014
01.07.2015	13	Added Thailand as meat coo.	R. Bungar	29.11.2014
29.03.2016	14	Added Bone Warning	R. Bungar	01.07.2015
27.09.2016	15	Updated analysed nutrition	R. Bungar	29.03.2016
12.04.2019	16	Specification review	J.W.	27.09.2016

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