

Wrights

Product Specification

Product Code and Product Name: 2505 Large Cherry Tart																						
Product Description: Cherry filling encased in a sweet shortcrust pastry – Frozen Unbaked (Blue Foil)																						
Barcode: 05018833025058																						
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300		Manufacturing Site: Confectionary Factory Second Avenue Weston Road Crewe CW1 6BZ																				
RSPO SCC no: BMT-RSPO-000592																						
Ingredient Declaration: Cherry Filling (47%) [Water, Cherries, Sugar, Modified Starch, Acidity Regulator (Citric Acid), Natural Flavour, Preservative (E202)], Wheat Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm, Rapeseed], Water, Sugar, Skimmed Milk Powder, Raising Agent (E450, E500), Salt.																						
Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May also contain Nuts.																						
Ingredient Information:																						
<table border="1"><thead><tr><th>Ingredient</th><th>Country of Origin</th></tr></thead><tbody><tr><td>Cherry Filling</td><td>UK,</td></tr><tr><td>Wheat Flour</td><td>Milled in the UK</td></tr><tr><td>Vegetable Shortening</td><td>Belgium</td></tr><tr><td>Water</td><td>UK</td></tr><tr><td>Sugar</td><td>Netherlands</td></tr><tr><td>Skimmed Milk Powder</td><td>UK</td></tr><tr><td>Salt</td><td>UK</td></tr><tr><td>Raising agents</td><td>UK</td></tr><tr><td></td><td></td></tr></tbody></table>			Ingredient	Country of Origin	Cherry Filling	UK,	Wheat Flour	Milled in the UK	Vegetable Shortening	Belgium	Water	UK	Sugar	Netherlands	Skimmed Milk Powder	UK	Salt	UK	Raising agents	UK		
Ingredient	Country of Origin																					
Cherry Filling	UK,																					
Wheat Flour	Milled in the UK																					
Vegetable Shortening	Belgium																					
Water	UK																					
Sugar	Netherlands																					
Skimmed Milk Powder	UK																					
Salt	UK																					
Raising agents	UK																					
Issue Date:05.09.07	Issue No: 6	Doc Ref: 2505 Large Cherry Tart																				
Re-issue Date: 29.03.19																						

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

Suitability:

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 Skimmed Milk Powder
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	No	
Mustard	No	No	
Celery/ Celeriac	No	No	
Lupin	No	No	
Soya Beans and Derivatives	No	Yes (within other raw materials)	
Molluscs	No	No	
Crustaceans	No	No	
Sesame Seeds and derivatives	No	No	
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, Hazelnuts, Pecans and Walnuts handled on site.
Peanuts	No	No	

Other Relevant Information:

Issue Date:05.09.07	Issue No: 6	Doc Ref: 2505 Large Cherry Tart
Re-issue Date: 29.03.19		

	Present (Yes/No/May contain)	Comments
Artificial Preservatives	No	
Artificial Flavours/Flavour Enhancers	No	
Artificial Colours	No	
Additives	Yes	E330, E202, E450, E500
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

Baking Guidelines:

For best results bake from frozen.

Place on a baking tray in a pre-heated oven at 165°C/325°F/Gas Mark 3 for approximately 45 minutes.

Ensure the product is piping hot throughout before serving.

Nutrition Information:

Analysis

	Typical Values per 100g
Energy kJ	1329
kcal	318
Fat (g)	17.1
Of which Saturates (g)	5.9
Carbohydrates (g)	38.2
Of which Sugars (g)	14.6
Fibre (g)	1.3
Protein (g)	3.4
Salt (g)	0.33

Micro Standards:

	Target	Fail
Enterobacteria	<10	>100
TVC	<10000	>1000000
E. Coli	<10	>100
S. Aureus	<20	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g

Issue Date:05.09.07

Issue No: 6

Doc Ref: 2505 Large Cherry Tart

Re-issue Date: 29.03.19

Yeast	<500	>5000
Mould	<20	>500

Packed: 12 x 525g
Net Weight: 6.3Kg
Gross Weight: 6.63Kg
Total Pallet Weight: 506.4Kg
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
I3083	610P	Aluminium	170 (Top out)	130 (Base)	20	4.72	12	56.64
Total weight								56.64

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	1	28
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								279

Tertiary

Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)
Blue Chop Pallet	Wood	1200	1000	162	28000
Pallet Wrap	LLDPE	-	-	-	240
Pallet Pad	Cardboard	1200	1000		386
Total weight					28626

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.

Issue Date:05.09.07	Issue No: 6	Doc Ref: 2505 Large Cherry Tart
Re-issue Date: 29.03.19		

Minimum Shelf Life: 12 months from day of production.	
Country of Origin: Produced in the UK.	
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: 29.03.2019
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
29.03.2019	6	Review & move to new format	Customer	16.03.2015

Issue Date:05.09.07	Issue No: 6	Doc Ref: 2505 Large Cherry Tart
Re-issue Date: 29.03.19		

Uncontrolled Copy

Issue Date:05.09.07	Issue No: 6	Doc Ref: 2505 Large Cherry Tart
Re-issue Date: 29.03.19		