

Product Specification

Product Code and Product Name: 2796 FU Vegan Lattice Roll	
Product Description: Vegan roll filling encased in lattice puff pastry- Frozen Unbaked	
Barcode: 05018833027960	
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Same as supplier address
Health Mark: UK AX028 EC	
RSPO SCC no: BMT-RSPO-000592	
Ingredient Declaration:	
<p>Wheat Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Vegan Protein (Water, Soy Protein Concentrate), Margarine [Palm Oil, Palm Stearin, Water, Rapeseed Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice Concentrate], Palm Oil, Onions, Potato Protein, Glaze (Water, Vegetable Proteins, Sunflower Oil, Dextrose, Maltodextrin, Starch), Seasoning [Wheat Flour (contains Calcium Carbonate, Iron, Niacin, Thiamine), Salt, Lo Salt, Spices (White Pepper, Mustard, Nutmeg), Herbs (Sage, Marjoram, Thyme, Oregano), Dextrose, Preservative (E221 - Sulphite), Emulsifier (E451i), Yeast Extract, Antioxidant (E301), Spice And Herb Extracts (Bouquet Garni, Pepper, Sage, Ginger, Nutmeg, Cayenne)], Rapeseed Oil, Potato Starch, White Bread Rusk [Wheat Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast], Cracked Black Pepper, Tomato Paste, Onion Powder, Yeast Extract, Salt, Thickener (Xanthan Gum), Dried Sage, Emulsifier (E464), Dried Thyme, White Pepper.</p> <p>Allergens: For allergens (including cereals containing gluten) see ingredients in Bold. May also contain Nuts.</p>	

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Re-issue Date: 03.02.20		

Ingredient Information:

Ingredient	Country of Origin
Wheat Flour	Milled in the UK
Vegan Protein	Netherlands
Water	UK
Margarine	Belgium
Palm Oil	Belgium
Onion	United Kingdom, Netherlands, Poland, Ukraine
Potato Protein	Netherlands
Glaze	UK
Seasoning	UK
Rapeseed Oil	United Kingdom, France, Netherlands
Potato Starch	Belgium
Rusk	UK
Tomato Paste	Greece
Garlic Puree	China
Onion Powder	India
Yeast Extract	UK
Salt	UK
Xanthan Gum	China
Sage	Turkey, Albania
E464	Germany
Thyme	Morocco, Turkey, Poland
White Pepper	Vietnam

Suitability:

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

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	
Milk and Milk Products	No	Yes	
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	Yes	Yes	
Celery/ Celeriac	No	Yes	
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	
Molluscs	No	Yes	
Crustaceans	No	Yes	
Sesame Seeds and derivatives	No	Yes	
Sulphites/Sulphur Dioxide	Yes	Yes (within other raw materials)	E221
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:

	Present (Yes/No/May contain)	Comments
Artificial Preservatives	No	
Artificial Flavours/Flavour Enhancers	No	
Artificial Colours	No	
Additives	Yes	E471, E330, E221, E451, E301, E415, E464
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

Baking Guidelines:

OVEN COOKING GUIDELINES FROM FROZEN

Place product on a baking tray in the centre of a pre-heated oven at 200°C/ Fan 180°C/ Gas mark 6 for approximately 20-25 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information:

Calculation: NutriCalc

	Typical Values per 100g
Energy kJ	1218
kcal	293
Fat (g)	18.9
Of which Saturates (g)	9.5
Carbohydrates (g)	19.8
Of which Sugars (g)	0.7
Fibre (g)	3.1
Protein (g)	9.3
Salt (g)	1.01

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: 40 x 130g

Net Weight: 5.2Kg

Gross Weight: 5.6Kg

Total Pallet Weight: 432Kg

Pallet Height: 1.2m

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	5	140
PO76419	Outer Case	Cardboard	370	250	180	246	1	246
I1248	Tape	BOPP solvent	-	-	-	3	1	3

Z00159	Label	Paper	300	75	-	2	1	2
Total weight								391

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 (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.

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: C. Creasey

Date: 03.02.2020

Position: Specifications Technologist

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
05.04.2019	1	New Issue	H. Bowyer	n/a
08.05.2019	2	Updated to lattice	P. Jones	05.04.2019
17.05.2019	3	Highlight sulphite as an allergen	J.W.	08.05.2019
03.07.2019	4	Updated allergen table	J.W.	17.05.2019
15.01.2020	5	Updated product description	J.W.	03.07.2019
03.02.20	6	Allergen table corrected to include Soya	C. Creasey	15.01.20

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