

Wrights

Product Specification

Product Code and Product Name: 2430 Steak Premium Pies

Product Description: Round Steak Pies made with a Shortcrust pastry base and Puff Pastry lid - Frozen Unbaked. (Copper Foil)

Ingredients:

Water, **Wheat** Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Beef (24%), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (E330)], Beef Fat, Modified Maize Starch, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Raising Agents (E450, E500), Caramelised Sugar, Malt Extract (**Barley**), 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

Baking Guidelines:

Place on a baking tray in a pre - heated oven 200°C / 400°F / Gas mark 6 for approximately 25 - 30 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information:

	Typical Values per 100g (Analysed)
Energy kJ	1210
kcal	291
Fat (g)	17.8
Of which Saturates (g)	6.97
Carbohydrates (g)	22.1

	Of which Sugars (g)	1.0
	Fibre (g)	1.3
	Protein (g)	9.7
	Salt (g)	1.14

Micro Standards:

	Target	Fail
TVC	<10000	>100000
Enterobacteriae	<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:	24 x 240g approximately (5.76Kg approximately)	Pallet Information : 12 Cases per layer 6 Layers per pallet 72 Cases per pallet
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Packaging Measurements:	Foil dimensions: 109 x 78 x 33mm, 2.76g each (66.24g per case) Blue Tint Liner Bag: 18g each 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: 6.14Kg approximately Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g) Total pallet weight: 470.7Kg(approximately) Total pallet height: 1.24m (approximately)	
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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: 31.07.2014
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: 23.03.08 Re-issue Date: 31.07.2014		Issue No: 5		Doc Ref: 2430 Steak Premium Pies

				Issue Date
20.06.13	3	New specification format and specification review	R. Bungar	17.03.10
17.10.13	4	FIR compliant declaration including declaration of statutory additives in flour	R Bungar	20.06.13
31.07.2014	5	Updated allergen as per FIR	R. Bungar	17.10.2013

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