

Wrights

Product Specification

Product Code and Product Name: 2005 Steak Puff Pie

Product Description: Oblong Steak Pies made with a traditional short crust pastry base and puff pastry top - Frozen Unbaked (Silver Foil)

Ingredients:

Water, **Wheat** Flour (Contains Calcium Carbonate, Iron, Niacin, Thiamin), Beef (23%), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Citric Acid], Beef Fat, Modified Maize Starch, Glaze [Water, Modified Maize Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Raising Agents (E450, E500), Caramelised Sugar Powder, 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
- Packing
- Metal Detection (CCP 3)
- Outer case packaging
- Despatch

Baking Guidelines: Cook from Frozen.

Place into a pre-heated oven at 200°C / 400°F / 180°C Fan / Gas Mark 6 for approximately 25 - 30 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information: As consumed**This pie is one portion.**

	Typical Values per 100g (A)
Energy kJ	1180
kcal	285
Fat (g)	17.2
Of which Saturates (g)	6.97
Carbohydrates (g)	22.4
Of which Sugars (g)	0.9
Fibre (g)	1.8
Protein (g)	9.4
Salt (g)	1.5

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:32 x 195g approximately
(6.24Kg approximately)**Pallet Information:**12 Cases per layer
6 Layers per pallet
72 Cases per pallet**Packaging Measurements:**

Foil: 123 x 91 x 24mm, 2.07g each (66.24g per case)
 Blue tinted Liner Bag (LDPE) 18g
 Layer card (x 3): 362 x 240mm, 32g each (96g per case)
 Case dimensions: 370 x 250 x 180mm, 226g each
 Tape and Label weight: 5g each case
 Case weight: 6.6Kg approximately
 Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
 Total pallet weight: 479.33Kg(approximately)
 Total pallet height: 1.3m (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 the UK and ROI.	
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: Reshima Bungar	Date: 29.07.14
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
05.06.13	6	New specification format and specification review	R. Bungar	17.03.10
17.10.13	7	FIR Compliant declaration and declaration of statutory additives in flour	R. Bungar	05.06.13
29.07.14	8	Blue Liner bag added to packaging information. Fan oven instructions added to cooking instructions	R. Bungar	17.10.13

Issue Date: 24.09.04	Issue No: 8	Doc Ref: 2005 Steak Puff Pie
Re-issue Date: 29/07/14		