



Wrights Food Group
Weston Road
Crewe
CW1 6XQ
Tel 01270504300

FINISHED PRODUCT SPECIFICATION

Product title: Steak & Kidney Premium Pie 215g

Product brand: Wrights

Retailer approval/recipe: 2408

Inner barcode: 5018833011716

Outer barcode: 05018833011716

SPECIFICATION HISTORY OF AMENDMENTS

Version number	Reason for issue	Date of issue
11	Amended for triple H project.	20.12.2024

Contact details of supplier and point of manufacture and packing:

MANUFACTURING SITE & ADDRESS:

Wrights Food Group
Weston Road
Crewe
CW1 6XQ

MANUFACTURING SITE (Health mark & Third Party Certification):

GB AX028

BRC Global Standard for Food Safety

RSPO SCC no: BMT-RSPO-000592

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Craig Symonds	Jawad Haidery	05/03/2024	13

Legal name and marketing description

Legal name: A rich meaty filling of succulent beef and kidney in a rich gravy encased in a shortcrust pastry with a puff pastry lid.

Marketing description: A rich meaty filling of succulent beef and kidney in a rich gravy encased in a shortcrust pastry with a puff pastry lid.

Recipe and Ingredient

Factory recipe must always conform to the ingredient list mentioned in this specification

Recipe 2408

Ingredient list as declared on the label:

Ingredients:

Wheat Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Water, Beef (17%), Ox Kidney (9%), Margarine (Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice)), Vegetable Shortening (Palm Oil, Palm Stearin, Rapeseed Oil), Beef Fat, Thickener (E1422), Glaze (Water, Modified Starch (Tapioca, Potato), Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)), Salt, Malt Extract (**Barley**), Caramelised Sugar Powder, Raising Agents (E450, E500), White Pepper.

Allergen advice: For allergens (including cereals containing gluten) see ingredients in **Bold**.

Warning statement: Although every care has been taken to remove bones, some may remain.

Shelf life and storage instruction

Total shelf life: 18 Months

Minimum shelf life into customer's: 12 Months from day of production.

Shelf life once opened: Once opened consume within 24 hours.

Use by

Format as displayed on the label: DD/MMM

Batch code format with explanation:

Storage temperature: <-18°C

Storage temperature after opening: NA

Storage information as declared on pack:

Chilled:

Keep refrigerated. Store below 8°C.

Once opened consume within 24 hours.

This product may have been previously frozen.

Frozen:

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REC0151b

Keep frozen. Store below -18°C.

Shelf life after defrost: 48 hours chilled (below 8°C).

Handle with care.

Is the product suitable for freezing? Yes

If yes, shelf life after defrost: 24 Hours

Are there any additional storage requirements e.g. light conditions, humidity etc.? No

Weight:

Target: 215g

Is the e mark required? Yes

If average:

T1= 209g

T2= 197g

Nutritionals

Number of serving per pack: 1

	/100g finished product	per serving Serving size= 170g	State source of data or method used
Energy (KJ)	1128	2425	Analysis
(Kcal)	270	580	Analysis
Fat of which	15.2	32.7	Analysis
Saturates (g)	7.0	14.9	Analysis
Monounsaturates (g)			
Polyunsaturates (g)			
(mg) Cholesterol			
Available Carbohydrate(g)	24.5	52.7	Analysis
Sugars (g)	1.2	2.7	Analysis
Polyols (g)			
Starch (g)			

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Fibre (g)	1.4	2.9	Analysis
Protein (g)	8.1	17.4	Analysis
Sodium (g)			
Salt (g)	0.96	2.06	Analysis
Potassium (g)			
Alcohol (g)			
Vitamins added where applicable			

Name of Lab: ALS

Lab accreditation: UKAS: ISO/IEC 17025:2017

Is the lab external or internal? External

Allergens and dietary data

ITEMS	Present In Product Y/N	Present on site Y/N	Cross contamination Y/N	Name or source
Nut and derived products	No	No	NA	
Peanut and Peanut Oil (including ground nut/arachids)	No	No	NA	
Cereals containing gluten (eg Wheat/Rye/Barley/Oats and Bran)	Yes	Yes	NA	Wheat: Flour, Barley: Malt Extract
Crustaceans	No	Yes	No	

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Egg	No	Yes	No	
Soya and derivative products	Yes	Yes	NA	Soya Lecithin in GlenGlaze
Milk, milk products, lactose (state if from cows or goats milk)	Yes	Yes	NA	Milk Proteins in GlenGlaze
Fish and fish derivatives	No	Yes	No	
Celery	No	Yes	Yes	Controlled by production planning
Mustard	No	Yes	Yes	Controlled by production planning
Sesame seeds and derivatives	No	Yes	No	
Sulphur dioxide and sulphites	Yes	Yes (within other raw materials)	Yes	<10ppm in final product Controlled by production planning
Lupin	No	No	No	
Molluscs	No	No	No	
Additives	Yes	Yes	NA	Emulsifiers: Soya Lecithin, E471, Acidity Regulator: E339iii, E330 Raising Agents: E450, E500 Calcium Carbonate, Iron, Niacin, Thiamin
Preservatives	No	NA	NA	
Natural Colours	Yes	NA	NA	E160a in GlenGlaze, Caramelised Sugar Powder
Artificial Colours	No	NA	NA	
Nature Identical Colours	No	NA	NA	
Azo and Coal Dyes	No	NA	NA	
Artificial Flavourings	No	NA	NA	
Natural Flavourings	No	NA	NA	

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Nature Identical Flavourings	No	NA	NA	
Flavour enhancers	No	NA	NA	
Sweeteners	No	NA	NA	
Palm Oil – where this is used it must be RSPO certified	Yes	Yes	NA	Margarine
MSG (mono sodium glutamate)	No	NA	NA	
Hydrolysed Veg Protein	No	NA	NA	
Hydrogenated Vegetable Fat	No	NA	NA	
BHA (Butylated Hydroxyanisole)/BHT (Butylated Hydroxtoluene)	No	NA	NA	
Corn/Maize and Derivatives	Yes	NA	NA	Clearam Starch: Waxy Maize
Coconut and derivatives	No	No	NA	
Yeast	No	Yes	NA	
Animal Products: Beef, Lamb, Pork, Poultry.	Yes	Yes	NA	Beef
Ingredient derived from animal origin	Yes	Yes	NA	Country of origin of beef from UK & EU
Gelatine	No	Yes	NA	
Caffeine	No	No	NA	

Genetic Modification:

Genetic Modification	Yes/No	Details
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Does the product contain any genetically modified DNA or protein?	No	
Does the product contain any ingredients or derivatives which although produced from a GM crop do not contain genetically modified DNA or protein?	No	
Is the product prepared using GM derived enzymes or cultures?	No	
Provide IP certification scheme for ingredients at high risk of potential GM contamination	NA	

Process and HACCP

Please outline process steps for manufacture and indicate CCPs

Please refer to Process Flow

Process stage	Hazard	Control Measure	Critical Limit	Monitoring	Action (if out of spec)
Cooking	Survival of vegetative pathogens (Salmonella) due to undercooking.	Correct programming of calibrated BCH Boilers and thermometers & probes	Cooking Temperatures: Critical Limit: 85.5°C or above Target: 90°C or above	Calibrated BCH Boilers. Continuous temperature monitoring by internal probes on every batch. Manual temperature taken using a calibrated probe for monitoring by operative prior to decanting on every batch.	If temperature <+90°C but >+85.5°C continue. If temperature <+90°C but <+85.5°C, then cook for longer until a minimum of +85.5°C achieved. If after further cooking the minimum temperature cannot be achieved, this must be escalated immediately to

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					the operations manager
Baking	Survival of vegetative pathogens (Salmonella) due to undercooking.	<p>Correct programming of Products into calibrated oven system.</p> <p>Oven set points 180°C to 200°C</p> <p>Bake times between 28 to 45 mins.</p> <p>Product must achieve minimum temperatures and bake colours as per the quality standards.</p> <p>Calibrated thermometer & probes</p>	<p>Critical Limit: 85.5°C or above</p> <p>Target: 90°C or above</p>	<p>At exit ovens temperature check of product from top, middle and bottom of a rack from each oven load with a calibrated probe.</p>	<p>If temperature <+90°C but >+85.5°C continue.</p> <p>If temperature <+90°C but <+85.5°C then cook for longer until a minimum of 85.5°C or above is achieved.</p> <p>If after further baking the minimum temperature cannot be achieved this must be escalated immediately to operations manager & QA.</p>
Cooling	Growth of spore forming pathogens due to inadequate cooling.	Follow correct cooling process	<p>Fillings 7.5°C or below within 4 hours (Cheese and Dairy Fillings decanted at <15°C and below 7.5°C or below within 4 hours)</p> <p>Pies Baking: Temp Target 7.5°C or below within 4 hours</p>	<p>Temperature checks completed of product within the 4 hours of cooling.</p> <p>calibrated BCH Boilers.</p> <p>Continuous temperature monitoring by internal probes on every batch.</p> <p>Manual temperature taken using a calibrated probe for monitoring by operative prior to</p>	<p>If temperature cannot be achieved there may be an equipment malfunction, immediately inform the Engineer and Technical Manager. Product to be disposed of.</p>

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				decanting on every batch.	
Metal Detection	Presence of metal from damaged equipment or ingredients in finished product due to failure to be detected or rejected	The use of calibrated metal detectors	High Risk Savouries Foil - 3.0mm Ferrous Foil - 2.5mm Ferrous Non - Foil 2.0mm -Ferrous 3.0mm -Non-Ferrous 4.5mm SS	Checks carried out at product start up, every 30 minutes, after a breakdown, after any maintenance carried out, product end and at any product change over.	WHEN MALFUNCTION OCCURS STOP THE LINE: - Report immediately to Shift Manager Hold ALL product back to last successful check Once metal detector has been fixed, re-test metal detector to check if it is working ok. Ensure all product placed on Hold is passed through the working metal detector again.

Product tests:

Microbiological standards

Microorganism	Target	Reject	Frequency	Method
Enerobacteriaceae	<10 cfu/g	$\geq 10^4$ cfu/g	Weekly	
<i>Clostridium perfringens</i>	<10 cfu/g	≥ 500 cfu/g	Monthly	
Salmonella	ND in 25g	Present in 25g	Monthly	BS EN ISO 6579 2002
Listeria	ND in 25g	Present in 25g	Monthly	ISO 11290-1 1997

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Chemical standard:

Test	Target	Tolerance	Frequency	Method
Nutrition	As per result	±20% (LACORS Guidelines)	Annual	Analysis

Product Claims

Claim	Yes/No	Certification	Verification of Claim (Controls/Analysis)
Vegetarian	No		
Vegan	No		
Gluten free	No		
Lactose free	No		
Kosher	No		
Halal	No		
High Fibre	No		
High Protein	No		
Low Carbs	No		
Low saturated fat	No		
Source of vitamin B12 and Iron	No		
MSC	No		
Provenance e.g. British	No		Country of origin of beef from UK & EU
PGI/PDO	No		
Organic	No		
GMO free	No		

Attach current certification and validation where applicable

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Packaging

Overall packaging description: Red foil, printed film in a plain cardboard case.

Primary packaging

Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
Foil	Aluminium	45 Micron	2.53g	Base: 78 mm Height: 33mm Inside Top: 100mm Outside Top: 109mm	NA	Yes
Film	20μ Matt OPP / 25μ OPP (Oriented Polypropylene)/ Perf	20μ	5.48g	360 x 190mm	Heat Seal	No
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	% Recycled Content Plastic		
Coppice Alupack	UK	BRC Packaging Materials	NA	NA		
D & M Packaging Limited	UK	BRC Packaging Materials	NA	0%		

Secondary packaging

Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
Case	Cardboard – 150wk/150t” c”		146g	340 x 248 x 152mm	Tape	Yes
Label	Paper: Velum Adhesive: Permanent		3g	75 x 300mm	NA	Yes
Tape	BOPP	25mu	2g	Width: 48mm Length: 475mm (approx.)	NA	NA
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	Additional information		
S Sheard & Sons Limited	UK	BRC Packaging Materials	FSC	NA		
Hamilton Adhesive	UK	BRC Packaging Materials	FSC	NA		

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Labels Ltd - Bardon Hill				
Reflex Flexible Packaging Limited - Telford	UK	BRC Packaging Materials	NA	NA

Pallet configuration:

Number of units per case: 12

Number of cases per layer = 15

Number of Layers per pallet = 9

Number of cases per Pallet = 135

Is the product packed in a protective atmosphere? No

If yes, please give details: NA

Miscellaneous

Please attached cooking/reheating validation

Cooking instructions required? Yes

*If yes, please give details (time, temperature, method...) and validation***Baking Guidelines**

These are guidelines only, all appliances vary, please refer to manufacturer's handbook.

Oven: 180°C

Remove from outer film. Place on a baking tray in the centre of a pre-heated oven.

Chilled: 25 minutes

Frozen: 35 minutes

Check food is piping hot throughout before serving.

All Food (as defined by the Food Safety Act 1990 and/or any regulations made there under), including its packaging, which is supplied by us to The Compleat Food Group whether directly or indirectly complies at the date of delivery in all respects of the said Act and/or regulations made there under and all other United Kingdom legislation and regulations relating to the supply or sale of food.

This specification is the property of The Compleat Food Group

Product details on this specification must not be changed without agreement from The Compleat Food Group

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REC0151b

Product name: 2408 Premium Steak & Kidney Pie 215g

Version Number: 11

Manufacturing Site: Approved by (Digital allowed or stamp)

Name:

On behalf of

Date:

Hand signature:

Customer Approved by (hand signature (Digital allowed or stamp)

Name:

On behalf of

Date:

Hand signature:

The Compleat Food Group Approved by (hand signature (Digital allowed or stamp)

Name:

On behalf of The Compleat Food Group:

Hand signature:

Date:

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