

# Wrights

## Product Specification

**Product Code and Product Name: 2020 Frozen Unbaked Steak & Kidney Shortcrust Pie (200g)**

**Product Description:** Oblong Steak & Kidney Pies made with a traditional short crust pastry base and lid – Frozen Unbaked. (Red Foil)

**Ingredients:**

**Wheat** flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Water, Beef (17%), Vegetable Oil (Palm Oil, Rapeseed Oil), Kidney (8%), Modified Maize Starch, Glaze [Water, Modified Maize Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339ii), Colour (E160a)], Salt, Raising Agents (E450, E500), Colour (E150c), 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/Reheating/Defrosting Guidelines:**

Defrost in temperature controlled conditions or overnight in a refrigerator. Place on a baking tray in a pre-heated oven 210°C / 420°F / Gas Mark 6 for approximately 20 / 25 minutes.

Ensure product is piping hot throughout before serving.

**Nutrition Information:**

**This pie is one portion.**

As Consumed	Typical Values per 100g Analysed
Energy kJ kcal	1200 289

Fat (g)	16.8
Of which Saturates (g)	7.2
Carbohydrates (g)	25.7
Of which Sugars (g)	1.2
Fibre (g)	1.3
Protein (g)	8.1
Salt (g)	1.15

**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	<50	>100
B. Cereus	<50	>100
Staphylococcus	<50	>100

**Packed:**

32 x 200g  
(6.4Kg approximately)

**Pallet Information:**

12 Cases per layer  
6 Layers per pallet  
72 Cases per pallet

**Packaging Measurements:**

(delete as appropriate)  
Foil dimensions: mm, 2.1g each (66.2g per case)  
Blue Tint Liner Bag (LDPE): 18g each  
Layer Card (x3): 362x240mm, 32g each (96g per case)  
Case dimensions: 370 x 250 x 190mm, 226g each  
Tape and Label weight: 5g each case  
Case weight: 6.81Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 490.85Kg(approximately)  
Total pallet height: 1.302m (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 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:** 01.08.2014

**Position:** Technical Manager

**Please note: We will consider this specification to be accepted unless otherwise advised**

**SYNOPSIS OF CHANGES**

<b>Date</b>	<b>Issue No</b>	<b>Amendment</b>	<b>Requested By</b>	<b>Previous Issue Date</b>
06.09.11	8	Addition of nutrition & country of origin	Customer	17.03.10
07.04.14	9	FIR update. Addition of statutory additives to flour	Re. Bungar	06.09.11
01.08.2014	10	Updated allergen as per FIR	R. Bungar	07.04.2014

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Re-issue Date: 01.08.2014	10	