

Wrights

Product Specification

Product Code and Product Name: 2065 Frozen Unbaked Minced Beef & Onion Pea Supper Pie (275g)

Product Description: A short crust pastry base filled with Minced Beef & Onion and Mushy Peas, topped with a puff pastry lid (Blue Foil).

Ingredients:

Wheat Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Water, Peas (21%) [Peas, Water, Bicarbonate of Soda], Beef (12%), Diced Onion, Vegetable Shortening (Palm Oil, Rapeseed Oil, Palm Stearin), Margarine [Palm Oil, Palm Stearin, Water, Rapeseed Oil, Salt, Emulsifier (E471), Acidity Regulator (Citric Acid), Lemon Juice concentrate], Modified Maize Starch, Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Kibbled Onion, Beef Stock (Beef, Rehydrated Potato, Salt, Molasses, Caramelised Sugar Syrup, Dried Onion, Black Pepper), Onion Powder, Yeast Extract, Raising Agents (E450, E500), Caramelised Sugar, Malt Extract (**Barley**), White Pepper, Black Pepper.

Allergens: For allergens (including cereals containing gluten) see ingredients in **Bold**. May also contain Nuts.

Bone warning:- Although every care has been taken to remove bones, small bones may remain.

Baking Guidelines:

Bake from frozen. Place on a baking tray in a pre-heated oven at 210°C / 420°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	960
kcal	230
Fat (g)	13.2
Of which Saturates (g)	5.42
Carbohydrates (g)	21.5
Of which Sugars (g)	1.1
Fibre (g)	4.3
Protein (g)	6.3
Salt (g)	0.94

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:24 x 275g
(6.6 Kg approximately)**Pallet Information :**12 Cases per layer
6 Layers per pallet
72 Cases per pallet**Packaging Measurements:**

Foil dimensions: 105 x 30mm, 3g each (72g per case)
Case dimensions: 370 x 250 x 180mm, 226g each
Blue Tint Liner Bag (LDPE): 18g each
Layer Cards (x 2): 362 x 240mm, 32g each (64g total)
Tape and Label weight: 5g each case
Case weight: 6.99Kg (approximately)
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 531.96Kg (approximately)
Total pallet height: 1.24m (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, UK or EU.**Warning:** Although every effort has been made 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: J. Wesolowska**Date:** 11.04.2019**Position:** Specifications and Artwork Coordinator

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
04.10.12	5	Transferred to new issue specification and ingredient declaration reviewed.	R. Bungar	17.03.10
07.02.14	6	Updated to FIR-compliant declaration	R. Bungar	04.10.12
01.08.2014	7	Updated allergen as per FIR	R. Bungar	07.02.2014

Issue Date: 13.07.06

Issue No: 10

Doc Ref: 2065 MBO Pea Supper Pie

Re-issue Date: 11.04.19

29.11.2014	8	New ingredients declaration	R. Bungar	1.08.2014
29.03.2016	9	Added Bone Warning & Updated foil colour	R. Bungar	29.11.14
11.04.2019	10	Specification review	J.W.	29.03.2016

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