

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)		
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Same as supplier address	
Identification Mark: GB AX028		
RSPO SCC no: BMT-RSPO-000592		
Ingredients: Diced Beef (31%), Wheat Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (Mono-and Diglycerides of Fatty Acids), Acidity Regulator (Citric Acid), Lemon Juice concentrate], Vegetable Shortening [Rapeseed Oil, Palm Oil, Palm Stearin], Beef Fat, Thickener (E1422), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339), Colour (E160a)], Salt, Raising Agents (E450, E500), Malt Extract (Barley), Caramelised Sugar, White 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.		
Brief outline of Process Step: <ul style="list-style-type: none">• 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 (<i>If applicable</i>)• Baking (<i>if applicable</i>) (CCP 1 target minimum temperature 85°C)• Cooling (CCP 2 <8°C within 4 hours)• Packing (<i>If applicable</i>)• Metal Detection (CCP 3)• Outer case packaging (<i>If applicable</i>)• Despatch		
Baking Guidelines: Place on a baking tray in a pre - heated oven 200°C / 400°F / Gas mark 6 for approximately 25 -		
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30 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information:

	Typical Values per 100g (Analysed)
Energy kJ	1056
kcal	253
Fat (g)	15.0
Of which Saturates (g)	6.4
Carbohydrates (g)	20.4
Of which Sugars (g)	0.9
Fibre (g)	2.0
Protein (g)	8.1
Salt (g)	1.04

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

Barcode: 05018833024303

Packed:	24 x 240g approximately (5.76Kg approximately)	Pallet Information : 12 Cases per layer 6 Layers per pallet 72 Cases per pallet
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, 246g each Tape and Label weight: 5g each case Case weight: 6.16Kg approximately	

Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g) Total pallet weight: 472.14Kg(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 UK and EU.	
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: A.Kirton	Date: 26.01.2022
Position: Specification 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
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
15.12.2014	6	Updated ingredients declaration and nutrition	R. Bungar	31.07.2014
9.12.2015	7	Added potato & Tapioca to modified starch,	R. Bungar	15.12.2015
30.03.2016	8	Added Bone Warning	R. Bungar	09.12.2015
11.04.2019	9	Specification review	J.W.	30.03.2016
26.01.2022	10	Specification review – Site details and health mark added. Modified waxy maize starch declared as E1422	A.Kirton	11.04.2019

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