

Wrights

Product Specification

Product Code and Product Name: 2416 Chicken & Mushroom Premium Pies

Product Description: Round Chicken & Mushroom Pies made with a Shortcrust pastry base and Puff Pastry lid - Frozen Unbaked. (Black Foil)

Ingredients:

Water, **Wheat** Flour, Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Citric Acid], Chicken (14%), Mushrooms (3%), High Fat Powder [Vegetable Fat, Glucose Syrup, **Milk** Solids], Chicken & Mushroom Sauce [Modified Waxy Maize Starch, Fat Powder (Palm Oil, Lactose (**Milk**), **Milk** Protein), Salt, **Wheat** Flour, Whole **Milk** Powder, Flavour Enhancer (E621), Hydrolysed Vegetable Protein, Yeast Extract, Flavourings (contains **Celery**)], Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Modified Maize Starch, Roast Chicken Stock [Roast Chicken, Chicken Fat, Yeast Extract, Glucose Syrup, Maltodextrin, Natural Flavouring, Salt, Sugar, Concentrated Chicken Extract, Lemon Juice Concentrate, Dried Onion], Raising Agents (E450, E500), Salt, Black Pepper.
(Wheat Flour contains Calcium carbonate, Iron, Niacin, Thiamin)

Allergens: For allergens (including cereals containing gluten) see ingredients in **Bold**.
Manufactured in a factory which handles 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 Guidelines:

Place on a baking tray in a pre - heated oven 200°C / 400°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	1130
kcal	270
Fat (g)	15.3
Of which Saturates (g)	7.23
Carbohydrates (g)	22.6
Of which Sugars (g)	0.9
Fibre (g)	1.9
Protein (g)	9.6
Salt* (g)	0.70

*Salt due to the presence of naturally occurring Sodium.

Micro Standards:

	Target	Fail
TVC	<10000	>100000
Enterobacteriae	<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 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, 226g each
Tape and Label weight: 5g each case
Case weight: 6.14Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 470.7Kg(approximately)
Total pallet height: 1.24m (approximately)

Date Code: Julian Date Code (ydd), 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.

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. Briscoe

Date: 17.10.13

Position: Specifications Technologist

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 statutory additives in flour	R. Bungar	20.06.13

Issue Date: 23.03.08

Issue No: 4

Doc Ref: 2416 Chicken & Mushroom Premium Pies

Re-issue Date: 17.10.13