

Wrights

Product Specification

Product Code and Product Name: 2010 Frozen Unbaked Steak Pie (Shortcrust pastry) (200g)

Product Description: Oblong Steak Pies made with a Traditional short crust pastry – Frozen Unbaked (Silver Foil)

Ingredients:

Wheat Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Water, Beef (24%), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Beef Fat, Modified Maize Starch, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), 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 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 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) As consumed
Energy kJ	1230
kcal	293
Fat (g)	15.7
Of which Saturates (g)	7.0
Carbohydrates (g)	29.2
Of which Sugars (g)	1.1
Fibre (g)	1.6
Protein (g)	8.1
Salt (g)	1.02

Micro Standards:

	Target	Fail
TVC	<100	>5000
Enterobacteria	<10	>100
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
B. Cereus	<50	>100
Staphylococcus	<50	>100
Yeast	<1000	>10000
Mould	<20	>100

Packed:

32 x 200g
(6.4kg approximately)

Pallet Information :

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

Packaging Measurements:

Foil dimensions: 2.25g each (72g per case)
Blue Liner: 18g approx.
Layer card (x4): 362 x 240mm, 32g each (128g)
Case dimensions: 370 x 250 x 180 mm, 226g each
Tape and Label weight: 5g each case
Case weight: 6.8kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 518.3Kg (approximately)
Total pallet height: 1.25m (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 Irish Beef.

Warning: Although every care has been taken 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: 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

Date	Issue No	Amendment	Requested By	Previous Issue Date
25.04.2014	4	New specification format and specification review	R. Bungar	15.09.2011
01.08.2014	5	Updated allergen as per FIR	R. Bungar	25.04.2014
01.08.2014	5	Warning statement added	J. Briscoe pp R. Bungar	01.08.14

Issue Date: 23.03.2008
Re-issue Date: 01.08.2014

Issue No: 5

Doc Ref: 2010 Steak Pie