

Wrights

Product Specification

Product Code and Product Name: 2407 Steak and Kidney Premium Pie		
Product Description Round Steak & Kidney Pies made with a shortcrust pastry base and puff pastry lid – Frozen Baked, Red Foil.		
Ingredients: Wheat Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Beef (17%), Kidney (9%), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (Mono-and Diglycerides of Fatty Acids), Acidity Regulator (Citric Acid), Lemon Juice], Vegetable Shortening [Palm Oil, Rapeseed Oil, Palm Stearin], Modified Maize Starch, Glaze [Modified Starch, Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339), Colour (E160a)], Salt, Malt Extract (Barley), Carmelised Sugar, Raising Agents (E450, E500), White Pepper. Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May 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		
Reheating Guidelines: Defrost product in temperature controlled conditions (e.g. overnight in a refrigerator). Place into a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 15 - 20 minutes. Ensure product is piping hot throughout before serving.		
Nutrition Information: A pie is 1 portion.		
		Typical Values per 100g

Issue Date: 23.03.08	Issue No: 8	Doc Ref: 2407 Steak and Kidney Premium Pie FB
Re-issue Date: 30.03.2016		

	(Analysed)
Energy kJ	1063
kcal	255
Fat (g)	14.3
Of which Saturates (g)	6.3
Carbohydrates (g)	20.5
Of which Sugars (g)	0.7
Fibre (g)	2.6
Protein (g)	9.7
Salt (g)	1.04

Micro Standards:

	Target	Fail
TVC	<100	>5000
Enterobacteriae	<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:

12 x 225g approximately
(2.7Kg approximately)

Pallet Information :

15 Cases per layer
9 Layers per pallet
135 Cases per pallet

Packaging Measurements:

Foil: 109 x 78 x 33mm, 2.76g each (33.12g per case)
Case dimensions: 332 x 224 x 140mm, 181g each
Layer card (x1): 26g each
Case dividers: 20g
Tape and Label weight: 5g each case
Case weight: 3.0Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 431.4Kg(approximately)
Total pallet height: 1.42m (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: J. Wesolowska

Date: 30.03.2016

Position: Specification 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
28.07.2014	5	New Format	R. Bungar	20.12.2011
31.07.2014	6	Updated allergen as per FIR	R. Bungar	28.07.2014
16.12.2014	7	New meat quid.	R. Bungar	31.07.2014
30.03.2016	8	Added Bone Warning	R. Bungar	16.12.2014

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