

Product Specification

Product Code and Product Name: 2511 Bakewell Tarts																											
Product Description: Sweet pastry case with a layer of Apple and Raspberry Jam, Sponge Filling, topped with a layer of white Icing and half a Glacé Cherry - Frozen Baked																											
Barcode: 05018833025119																											
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Confectionary Factory Second Avenue Weston Road Crewe CW1 6BZ																										
RSPO SCC no: BMT-RSPO-000592																											
Ingredient Declaration: White Fudge Icing (25%) [Sugar, Glucose Syrup, Palm Oil, Water, Rapeseed Oil, Skimmed Milk Powder, Emulsifier (E471), Colour (E171), Flavouring, Acid (E260)], Wheat Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Madeira Sponge Mix [Wheat Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Sugar, Palm Fat, Rapeseed Oil, Whole Egg Powder, Whey Powder (Milk), Raising Agents (E450, E500, E575, E341), Emulsifiers (E471, E472b, E477), Soy Flour, Egg White Powder, Dried Glucose Syrup, Skimmed Milk Powder], Vegetable Shortening (Palm Oil, Rapeseed Oil), Apple and Raspberry Jam (10%) [Glucose Syrup, Sugar, Apple Pulp (Bramley Apple, Water, Concentrated Raspberry Puree, Gelling Agent (E440a), Colour (E163), Acidity Regulators (E330, E331), Flavouring], Partially Inverted Syrup, Glacé Cherry Halves (2%) [Cherries, Glucose-Fructose Syrup, Sucrose, Preservative (E202), Acidity Regulator (E330), Colour (E127)], Sugar, Skimmed Milk Powder, Flavouring, Raising Agents (E450i, E500ii), Salt.																											
Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May also contain Nuts.																											
Ingredient Information: <table border="1" style="width: 100%; border-collapse: collapse; margin-top: 10px;"> <thead> <tr> <th style="width: 50%;">Ingredient</th> <th style="width: 50%;">Country of Origin</th> </tr> </thead> <tbody> <tr><td>White Icing</td><td>UK</td></tr> <tr><td>Wheat Flour</td><td>Milled in the UK</td></tr> <tr><td>Madeira Sponge Mix</td><td>UK</td></tr> <tr><td>Vegetable Shortening</td><td>UK</td></tr> <tr><td>Apple & Raspberry Jam</td><td>UK</td></tr> <tr><td>Partially Inverted Syrup</td><td>UK</td></tr> <tr><td>Glacé Cherry Halves</td><td>France</td></tr> <tr><td>Sugar</td><td>The Netherlands</td></tr> <tr><td>Skimmed Milk Powder</td><td>UK and EU</td></tr> <tr><td>Flavouring</td><td>UK</td></tr> <tr><td>Raising Agents</td><td>UK</td></tr> <tr><td>Salt</td><td>UK</td></tr> </tbody> </table>		Ingredient	Country of Origin	White Icing	UK	Wheat Flour	Milled in the UK	Madeira Sponge Mix	UK	Vegetable Shortening	UK	Apple & Raspberry Jam	UK	Partially Inverted Syrup	UK	Glacé Cherry Halves	France	Sugar	The Netherlands	Skimmed Milk Powder	UK and EU	Flavouring	UK	Raising Agents	UK	Salt	UK
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Suitability:																											
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Re-issue Date: 20.01.20																											

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	Yes	
Vegans	No	Contains Milk and Egg
Coeliacs	No	Contains Wheat
Kosher	No	
Halal	No	

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	Wheat Flour
Milk and Milk Products	Yes	Yes	Skimmed Milk Powder, Whey Powder
Eggs and Egg Products	Yes	Yes	Whole Egg Powder, Egg White Powder
Fish and Fish Products	No	No	
Mustard	No	No	
Celery/ Celeriac	No	No	
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes (within other raw materials)	Soy Flour
Molluscs	No	No	
Crustaceans	No	No	
Sesame Seeds and derivatives	No	No	
Sulphites/Sulphur Dioxide	No	Yes (within other raw materials)	Less than 10 ppm in final product.
Nuts ((Almond, Brazil Nuts, Cashew Nuts, Hazelnut, Macadamia Nuts, Pecan Nuts, Pistachio Nuts, Walnuts) or nut derivatives	May contain	Yes	Almonds, Hazelnuts, Pecans and Walnuts handled on site.
Peanuts	No	No	

Other Relevant Information:

	Present (Yes/No/May contain)	Comments
Artificial Preservatives	Yes	Sulphur Dioxide
Artificial Flavours/Flavour Enhancers	Yes	Flavouring (almond in taste but contains no almonds)
Artificial Colours	Yes	E127 Erythrosine
Additives	Yes	E471, E171, E260, E450, E500, E575, E341, E472b, E477, E440a, E330, E331, E163, E202, E127
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

Defrosting Instructions:

Defrost for approximately 6 hours at the storage temperature of 4°C.
Ensure product is completely thawed before serving.
Do not re-freeze once defrosted.

Nutrition Information:

Analysis or Calculation: Calculation
Method of calculation: Nutricalc

	Typical Values per 100g
Energy kJ	1931
kcal	461
Fat (g)	20.9
Of which Saturates (g)	7.6
Carbohydrates (g)	63.6
Of which Sugars (g)	37.3
Fibre (g)	1.0
Protein (g)	4.3
Salt (g)	0.44

Micro Standards:

	Target	Fail
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Enterobacteria	<10	>100
TVC	<10000	>1000000
E. Coli	<10	>100
S. Aureus	<20	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Yeast	<500	>5000
Mould	<20	>500

Packed: 40 x 85g
Net Weight: 3.4Kg
Gross Weight: 3.8Kg
Total Pallet Weight: 347.3Kg
Pallet Height: 1.5m

Pallet Information:
 12 Cases per layer
 7 Layers per pallet
 84 Cases per pallet

Packaging Breakdown:

Primary

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
I1138	Aluminium Foil – Silver	Aluminium	77 (Top out)	41 (base)	32	1.02	40	40.8
I1244	Blue Tint Liner Bag	LDPE	-	-	-	18	1	18
Total weight								58.8

Secondary

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
PO76421	Layer card	Cardboard	362	240	-	28	3	84
PO76419	Outer Case	Cardboard	376	256	190	246	1	246
I1248	Tape	BOPP solvent	-	-	-	3	1	3
Z00159	Label	Paper	300	75	-	2	1	2
Total weight								335

Tertiary

Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)
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Blue Chep Pallet	Wood	1200	1000	162	28000
Pallet Wrap	LLDPE	-	-	-	240
Pallet Pad	Cardboard	1200	1000		386
Total weight					28626
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.					
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: 20.01.2020	
Position: Specifications & Artwork Coordinator					

Please note: We will consider this specification to be accepted unless otherwise advised.

For any specification queries please contact us at:

specifications@wrightsfg.com

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
26.09.13	3	New specification format and review	R. Bungar	16.04.10
22.07.2014	4	Updated allergen as per FIR	R. Bungar	26.09.2013
27.05.2015	5	Updated ingredients declaration	R. Bungar	22.07.2014
28.09.2016	6	Updated ingredients declaration and added 'may also contain nuts' statement	R. Bungar	27.05.2015
19.06.19	7	Specification review – full review and moved to new format specification	C. Creasey	28.09.16
20.01.2020	8	Remove sulphites	J.W.	19.06.2019

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