

**Product Specification**

<b>Product Code and Product Name: 4907 Dairy Cream Chocolate Eclairs</b>																			
<b>Product Description:</b> Light Éclair Pastry, filled with piped Dairy Cream and topped with rich chocolate fondant. - Frozen Baked																			
<b>Barcode:</b> 05018833049078																			
<b>Supplier Address:</b> Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	<b>Manufacturing Site:</b> Confectionary Factory Second Avenue Weston Road Crewe CW1 6BZ																		
<p><b>Ingredient Declaration:</b> Whipping Cream (<b>Milk</b>) (50%), <b>Egg</b>, Chocolate Fondant (18%) [Sugar, Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (<b>Soya Lecithin</b>)), Glucose Syrup, Water, Emulsifier (E471), Preservative (E202)], Choux Concentrate [<b>Wheat</b> Flour (contains Calcium, Iron, Niacin, Thiamin), Rapeseed Oil, Cornflour, Emulsifier (E472c), Raising Agent (E450iii), Salt], Sugar, Dark Chocolate Flavour Coating [Sugar, Palm Oil, Fat Reduced Cocoa Powder, Fortified Wheat Flour (<b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Whey Powder (<b>Milk</b>), Emulsifiers: <b>Soya Lecithin</b>, E476; Natural Flavouring], Rapeseed Oil, Stabilisers (E450, E401).</p> <p><b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b>. May also contain Nuts.</p>																			
<b>Ingredient Information:</b>																			
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**Suitability:**

	<b>Yes/No/Not Certified</b>	<b>Comments</b>
Vegetarians (Ovo-Lacto)	Yes	
Vegans	No	Contains milk and egg
Coeliacs	No	Contains Wheat
Kosher	No	
Halal	No	

**Allergen Information:**

<b>Allergen</b>	<b>Present (Yes/No/May contain)</b>	<b>Handled on site</b>	<b>Comments</b>
Cereals (containing gluten)	Yes	Yes	contains Wheat Flour
Milk and Milk Products	Yes	Yes	Contains cream and whey powder
Eggs and Egg Products	Yes	Yes	Contains egg
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)	Contains Soya Lecithin
Molluscs	No	No	
Crustaceans	No	No	
Sesame Seeds and derivatives	No	No	
Sulphites/Sulphur Dioxide	No	Yes (within other raw materials)	
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:**

	<b>Present (Yes/No/May contain)</b>	<b>Comments</b>
Artificial Preservatives	Yes	E202
Artificial Flavours/Flavour Enhancers	Yes	Flavouring in Dark Chocolate Flavour Coating
Artificial Colours	No	
Additives	Yes	E322, E471, E202, E472c, E450, E476, E450, E401
Palm Oil or Derivatives	Yes	
GMO materials or derivatives	No	
Irradiated materials	No	

**Defrosting Guidelines:**

Remove the required amount of frozen confectionary from your freezer and place on a tray, place the tray into a refrigerated cabinet. The average defrost time is 6 hours at a storage temperature of 4°C. Ensure product is placed away from any produce that will taint or spoil the confectionary. Store chilled below 5°C. Ensure product is completely thawed before serving. Once thawed do not re-freeze and consume within 24 hours.

**Nutrition Information:**

Analysis or Calculation: Analysis

	<b>Typical Values per 100g</b>
Energy kJ	1538
kcal	370
Fat (g)	27.0
Of which Saturates (g)	14.1
Carbohydrates (g)	27.0
Of which Sugars (g)	15.0
Fibre (g)	0.8
Protein (g)	4.3
Salt (g)	0.35

**Micro Standards:**

	Target	Fail
Aerobic Colony Count	<100000	>1000000
Enterobacteria	<100	>1000
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	<500	>5000

**Packed:** 16 x 85g  
**Net Weight:** 1.36Kg  
**Gross Weight:** 1.79Kg  
**Total Pallet Weight:** 200.1Kg  
**Pallet Height:** 1.3m

**Pallet Information:**  
 6 Cases per layer  
 16 Layers per pallet  
 96 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
I1147	Tray	HIPS	440	340	32	72	1	72
I1846	Siliconised greaseproof paper	Greaseproof paper	440	330	-	40	1	40
<b>Total weight</b>								<b>112</b>

**Secondary**

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
PO76268 & PO76269	Outer Case – Base and Lid	Cardboard	465	360	72	312	1	312
Z00159	Label	Paper	300	75	-	2	1	2
<b>Total weight</b>								<b>314</b>

<b>Tertiary</b>					
Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)
Blue Chep Pallet	Wood	1200	1000	162	28000
Pallet Wrap	LLDPE	-	-	-	240
Pallet Pad	Cardboard	1200	1000		386
<b>Total weight</b>					28626
<b>Date Code:</b> Julian Date Code (yddd), Best Before Date					
<b>Storage Conditions:</b> Store below -18°C. Once defrosted DO NOT re-freeze. Handle with care.					
<b>Shelf Life:</b> 18 months from day of production.					
<b>Minimum Shelf Life:</b> 12 months from day of production.					
<b>Country of Origin:</b> 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.					
<b>Signed:</b> Amanda Kirton				<b>Date:</b> 07.01.2022	
<b>Position:</b> Specifications Technologist					

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

For any specification queries please contact us at:  
[specifications@wrightsfg.com](mailto:specifications@wrightsfg.com)

**SYNOPSIS OF CHANGES**

Date	Issue No	Amendment	Requested By	Previous Issue Date
11.11.14	6	Updated in accordance with FIR and specification reviewed	Customer	21.07.14
27.05.2015	7	Updated to new recipe	R. Bungar	11.11.2014
18.02.16	8	Ingredient dec, nutrition and weight updated as was based on large éclair not standard	R. Bungar	27.05.15
31.01.2017	9	Updated ingredients and nutrition	R. Bungar	18.02.2016
17.06.21	10	Specification review – moved to new format, updated analysed nutrition added, no change to recipe.	C. Creasey	31.01.17
04.01.2022	11	Sites identification mark added	A. Kirton	17.06.2021
07.01.2022	12	Ingredient declaration for the Chocolate Flavoured Coating	A. Kirton	04.01.2022

Issue Date:06.12.07	Issue No:12	Doc Ref: 4907 Dairy Cream Chocolate Éclair
Re-issue Date: 07.01.2022		