

**Product Specification**

<b>Product Code and Product Name: 2417 Chicken &amp; Mushroom Premium Pie</b>	
<b>Product Description:</b> Round Chicken & Mushroom Pies made with a Shortcrust pastry base and Puff Pastry lid - Frozen Baked. (Black Foil)	
<b>Barcode: 05018833024174</b>	
<b>Supplier Address:</b> Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	<b>Manufacturing Site:</b> Same as supplier address
<b>Health Mark:</b> GB AX028	
<b>RSPO SCC no:</b> BMT-RSPO-000592	
<b>Ingredient Declaration:</b>  Water, <b>Wheat</b> Flour, Cooked Chicken (15%) (Chicken, Salt), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice concentrate], Vegetable Shortening (Palm Oil, Rapeseed Oil, Palm Stearin), Mushrooms (4%), Fat Powder [Palm Fat, Lactose ( <b>Milk</b> ), <b>Milk</b> Solids], Chicken & Mushroom Sauce Powder [Modified Waxy Maize Starch, Fat Powder (Palm Oil, Lactose ( <b>Milk</b> ), <b>Milk</b> Protein), Salt, <b>Wheat</b> Flour, Whole <b>Milk</b> Powder, Flavour Enhancer (E621), Hydrolysed Vegetable Protein, Yeast Extract, Flavourings (contains <b>Celery</b> )], Thickener (E1422), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, <b>Milk</b> Proteins, Emulsifiers ( <b>Soya</b> Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Roast Chicken Stock [Roast Chicken, Chicken Fat, Yeast Extract, Glucose Syrup, Maltodextrin, Natural Flavouring, Salt, Sugar, Concentrated Chicken Extract, Lemon Juice Concentrate, Dried Onion], Salt, Raising Agents (E450, E500), Black Pepper.  Wheat Flour contains Calcium carbonate, Iron, Niacin and Thiamin.  <b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b> . May also contain Nuts.  Bone warning: - Although every care has been taken to remove bones, small bones may remain.	

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**Ingredient Information:**

<b>Ingredient</b>	<b>Country of Origin</b>
Wheat Flour	Milled in the UK
Water	UK
Margarine	Belgium
Cooked Chicken	Brazil / Thailand
Vegetable Shortening	Belgium
Mushrooms	Netherlands, Belgium and Germany.
Fat Powder	Netherlands
Chicken & Mushroom Sauce	UK
Glaze	UK
Thickener (E1422)	Italy, France
Roast Chicken Stock	UK
Salt	UK
Raising Agents	UK
Black Pepper	Vietnam

**Suitability:**

	<b>Yes/No/Not Certified</b>	<b>Comments</b>
Vegetarians (Ovo-Lacto)	No	
Vegans	No	
Coeliacs	No	
Kosher	No	
Halal	No	

**Allergen Information:**

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	
Milk and Milk Products	Yes	Yes	
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	No	Yes	
Celery/ Celeriac	Yes	Yes	
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	
Molluscs	No	Yes	
Crustaceans	No	Yes	
Sesame Seeds and derivatives	No	Yes	
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 and cashews handled on site
Peanuts	No	No	

**Other Relevant Information:**

	Present (Yes/No/May contain)	Comments
Artificial Preservatives	No	
Artificial Flavours/Flavour Enhancers	No	
Artificial Colours	No	
Additives	Yes	
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

**Reheating Guidelines:**

Defrost in temperature-controlled conditions (e.g. overnight in a refrigerator). Place on a baking tray in 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:**

Analysed

	Typical Values per 100g
Energy kJ	1054
kcal	253
Fat (g)	16.1
Of which Saturates (g)	7.2
Carbohydrates (g)	18.1
Of which Sugars (g)	1.3
Fibre (g)	1.6
Protein (g)	8.1
Salt (g)	0.86

**Brief outline of Process Steps:**

- 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

**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:** 12 x 225g  
**Net Weight:** 2.7Kg  
**Gross Weight:** 2.9Kg  
**Total Pallet Weight:** 423Kg  
**Pallet Height:** 1.4m

**Pallet Information:**  
 15 Cases per layer  
 9 Layers per pallet  
 135 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 (g)
I1125	Foil	Aluminium	109 (top out)	100 (base)	33	2.53	12	30.36
<b>Total weight</b>								30.36

**Secondary**

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
PO76736	Divider long	Cardboard	330	68		18	1	18
PO76736	Dividers short	Cardboard	220	68			2	
	Layer pad	Cardboard	330	220		24	1	24

PO76731	Outer Case	Cardboard	332	240	140	146	1	146
I1248	Tape	BOPP solvent	-	-	-	3	1	3
Z00159	Label	Paper	300	75	-	2	1	2
<b>Total weight</b>								193

**Tertiary**

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

**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, using Chicken from Brazil or Thailand.

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:** A.Kirton

**Date:** 26.01.2022

**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](mailto:specifications@wrightsfg.com)

**SYNOPSIS OF CHANGES**

Date	Issue No	Amendment	Requested By	Previous Issue Date
13.02.2019	10	Review & move to New Format	J. Wesolowska	30.03.2016
26.01.2022	11	Specification review – Heath mark updated. Modified maize starch declared as Thickener E1422	A.Kirton	13.02.2019

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