

Wrights

Product Specification

Product Code and Product Name: 2086 Chicken & Ham Slice		
Product Description: Puff pastry slice filled with Chicken & Ham - Frozen Unbaked		
Ingredients: Water, Wheat Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (Citric Acid)], Cooked Chicken (11%) (Chicken Breast, Salt), Ham (4%)[Pork, Water, Salt, Stabilisers (E451, E452), Dextrose, Glucose Syrup, Antioxidant (E301), Preservative (E250)], Béchamel Sauce [Modified Starch, Rapeseed Oil, Full Cream Milk Powder, Cheese Powder (Milk), Lactose, Flavor Enhancer (E621), Salt, Vegetarian Bouillon, Spice (Ground Mustard), Yeast Extract, Milk Protein, Mushroom Powder, Flavouring (Celery)], Chicken Skin, Glaze [Water, Modified Starch, Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin (E322), E471)), Acidity Regulator (E339iii), Colour (E160a)], Diced Onions, Modified Maize Starch, Chicken Fat, Salt, Ham Stock [Ham, Rehydrated Potato Flakes, Salt, Sugar, Yeast Extract, Molasses Sugar, Smoke Flavouring, Lemon Juice Concentrate], Emulsifier (E464), White Pepper.		
Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May contain Nuts .		
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		
Baking Guidelines: Place on a baking tray in a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 25 - 30 minutes. Ensure product is piping hot throughout before serving.		

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Nutrition Information:

As Consumed	Typical Values per 100g (A)
Energy kJ	1060
kcal	251
Fat (g)	7.0
Of which Saturates (g)	3.58
Carbohydrates (g)	37.7
Of which Sugars (g)	1.5
Fibre (g)	1.6
Protein (g)	8.5
Salt (g)	1.15

Micro Standards:

	Target	Fail
TVC	<10000	>100000
Enterobacteria	<500	>1000
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Cl. Perfringens	<20	>100
B. Cereus	<20	>100
Staphylococcus	<20	>100

Packed:

36 x 176g approximately
(6.3Kg approximately)

Pallet Information:

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

Packaging Measurements:

Blue Tint Liner Bag (LDPE): 18g each
Layer Card (x4): 362 x 240mm, 32g each (128g per case)
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 6.7Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 512.0Kg(approximately)
Total pallet height: 1.24m (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 Brazil Chicken and Pork from UK, Ireland,

Germany, Holland, Spain, Portugal and Denmark.

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
09.10.13	4	New specification format and review	Customer	12.04.11
18.04.14	5	FIR compliant declaration & addition of statutory additives	R. Bungar	9.10.13
01.08.2014	6	Updated allergen as per FIR	R. Bungar	18.04.2014

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