

Wrights

Product Specification

Product Code and Product Name: 2103 Bacon & Cheese Puff	
Product Description: Pieces of bacon with sliced mild cheddar cheese wrapped in a puff pastry square – Frozen Unbaked	
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Same as supplier address
Identification Mark: GB AX028	
RSPO SCC no: BMT-RSPO-000592	
Ingredients: Bacon (33%) [Pork, Water, Salt, Antioxidant (E301), Preservatives (E250, E252)], Wheat Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Mild Cheddar Cheese (Milk) (18%), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Water, Glaze [Water, Modified Starch, Rapeseed Oil, Milk Solids, Emulsifiers (Soya Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Salt.	
Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May also 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 20 - 25 minutes. Ensure product is piping hot throughout before serving.	
Nutrition Information:	

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	Typical Values per 100g (Analysed)
Energy kJ	1630
kcal	393
Fat (g)	28.9
Of which Saturates (g)	13.9
Carbohydrates (g)	19.1
Of which Sugars (g)	0.7
Fibre (g)	1.0
Protein (g)	13.6
Salt (g)	1.53

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:

42 x 155g approximately
(6.5Kg approximately)

Pallet Information:

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

Packaging Measurements:

Blue Tint Liner Bag (LDPE): 18g each
Case dimensions: 376 x 256 x 190mm, 246g each
Tape and Label weight: 5g each case
Case weight: 6.78Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 386g and pallet wrap 240g)
Total pallet weight: 516.7Kg(approximately)
Total pallet height: 1.3m (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 Pork from EC.

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: Amanda Kirton

Date: 12.01.2022

Position: Specifications 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
09.10.13	7	New specification format and review	Customer	17.03.10
24.04.2014	8	Amended ingredient dec to FIR	R. Bungar	9.10.13
10.05.17	9	Specification review – ingredient declaration updated	R. Bungar	24.04.14
27.04.20	10	Review – no changes	C. Creasey	10.05.17
12.01.2022	11	Site details & health mark added	A. Kirton	27.04.2020

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