

# Wrights

## Product Specification

**Product Code and Product Name: 2001 Meat & Potato Pie**

**Product Description:** Round Meat & Potato Pies made with a Traditional short crust pastry base and lid - Frozen Unbaked. (Silver Foil)

### **Ingredients:**

**Wheat** Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Water, Potatoes (18%), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity regulator (E330)], Beef (10%), Beef Fat, Onions, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Raising Agents (E450, E500), White Pepper, Caramelised Sugar.

**Allergens:** For allergens (including cereals containing gluten) see ingredients in **Bold**. May contain **Nuts**.

### **Brief outline of Process Step:**

- 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

### **Baking Guidelines:**

Bake from Frozen.

Place on a baking tray in a pre - heated oven 200°C / 400°F / Gas mark 6 for approximately 25 - 30 minutes.

Ensure product is piping hot throughout before serving.

### **Nutrition Information:**

	<b>Typical Values per 100g (Calculated/ Analysed)</b>
Energy kJ	1010
kcal	242
Fat (g)	12.9
Of which Saturates (g)	5.4
Carbohydrates (g)	23.8

	Of which Sugars (g)	1.5
	Fibre (g)	2.4
	Protein (g)	6.3
	Salt (g)	0.73

**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

<b>Packed:</b>	30 x 245g approximately (7.35Kg approximately)	<b>Pallet Information:</b> 12 Cases per layer 6 Layers per pallet 72 Cases per pallet
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<b>Packaging Measurements:</b>	Foil dimensions: 109 x 78 x 33mm, 2.76g each (82.8g per case) Blue Tint Liner Bag (LDPE): 18g Layer Card (x2): 362 x 240mm, 32g each (64g per case) Case dimensions: 370 x 250 x 180mm, 226g each Tape and Label weight: 5g each case Case weight: 7.7Kg approximately Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g) Total pallet weight: 586.4Kg(approximately) Total pallet height: 1.24m (approximately)
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**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 Beef from the UK and ROI.

**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> Reshima Bungar	<b>Date:</b> 01.08.2014
<b>Position:</b> Technical Manager	

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

**SYNOPSIS OF CHANGES**

Issue Date: 18.05.04	Issue No: 12	Doc Ref: 2001 Meat & Potato Pie
Re-issue Date: 01.08.2014		

Date	Issue No	Amendment	Requested By	Previous Issue Date
29.08.13	10	New specification format and review	Customer	02.09.11
11.10.13	11	FIR-compliant declaration and allergen statement	R. Bungar	29.08.13
01.08.2014	12	Updated allergen as per FIR	R. Bungar	11.10.2013

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