

# Wrights

## Product Specification

**Product Code and Product Name: 2603 Minced Beef & Onion Pie**

**Product Description:** Round Minced Beef & Onion Pie with Short Crust Pastry - Frozen Unbaked

### **Ingredients:**

**Wheat** Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Beef (12%), Vegetable Shortening [Palm Oil, Rapeseed Oil, Palm Stearin], Onions (7%), Margarine [Palm Oil, Palm Stearin, Water, Rapeseed Oil, Salt, Emulsifier (Mono-and Diglycerides of Fatty Acids), Acidity Regulator (Citric Acid), Lemon Juice], Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339), Colour (E160a)], Modified Maize Starch, Salt, Kibbled Onion, Beef Stock [Beef, Rehydrated Potato, Salt, Molasses, Caramelised Sugar Syrup, Dried Onion, Black Pepper], Onion Powder, Raising Agents (E450, E500), Yeast Extract, Carmelised Sugar, Malt Extract (**Barley**), White Pepper, Black Pepper.

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

Bone warning:- Although every care has been taken to remove bones, small bones may remain.

### **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:**

For best results bake from frozen. Place on a baking tray in a pre - heated oven 200°C / 400°F / Gas Mark 6 for approximately 20 - 25 minutes.

Ensure product is piping hot throughout before serving.

### **Nutrition Information:**

	Typical Values per 100g (Analysed)

Energy kJ	1210
kcal	291
Fat (g)	16.6
Of which Saturates (g)	7.39
Carbohydrates (g)	27.2
Of which Sugars (g)	0.9
Fibre (g)	1.8
Protein (g)	7.2
Salt (g)	0.99

**Micro Standards:**

	Target	Fail
TVC	<10000	>100000
Enterobacteriae	<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 175g approximately  
(6.3Kg approximately)

**Pallet Information :**

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

**Packaging Measurements:**

Foil dimensions: 111 x 62x 20mm, 1.7g each (61.2g per case)  
Blue Tint Liner Bag: 18g each  
Layer card (x3): 362 x 240mm, 32g each (96g 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: 511.5Kg(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 Beef from ROI and 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> J. Wesolowska	<b>Date:</b> 30.03.2016
<b>Position:</b> Specification Technologist	

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

**SYNOPSIS OF CHANGES**

<b>Date</b>	<b>Issue No</b>	<b>Amendment</b>	<b>Requested By</b>	<b>Previous Issue Date</b>
20.05.13	3	Recipe amendment and new specification format	R. Bungar	17.03.10
30.07.2014	4	Updated allergen as per FIR	R. Bungar	20.05.2013
23.12.2014	5	Updated ingredients declaration	R. Bungar	30.07.2014
30.03.2016	6	Added Bone Warning	R. Bungar	30.03.16

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Issue Date: 28.03.08	Issue No: 6	Doc Ref: 2603 Minced Beef & Onion Pie
Re-issue Date: 30.03.16		