

# Wrights

## Product Specification

**Product Code and Product Name: 2305 Small Hand Raised Pork Pie**

**Product Description:** A pastry case filled with coarsely chopped and seasoned pork with added water, pork fat and rusk - Frozen Baked.

### **Ingredients:**

Pork (40%), **Wheat** Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Pork Fat (14%), Jelly [Water, Beef Gelatine, Salt, Gelling Agent (E407), Flavour Enhancer (E621), Dextrose, Flavouring, Spice Extract], Salt, Water, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin -E322, E471), Acidity Regulator (E339iii), Colour (E160a)], Rusk [**Wheat** Flour, Salt, Raising Agent (E503ii)], Pea Starch, **Wheat** Starch, Seasoning [Spices (Pepper, Nutmeg, Mace), Salt, Rusk (**Wheat** Flour, Salt, Raising Agent (E503ii), **Wheat** Flour, Flavour Enhancer (E621), Emulsifier (E451), Chicken Bouillon (Contains **Lactose**, **Celery** and **Egg**)], Preservative (E250).

**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

### **Defrosting Instructions:**

Defrost in temperature controlled conditions or overnight in a refrigerator. Do not refreeze.

**Nutrition Information: A Pork Pie is 1 portion.**

	<b>Typical Values per 100g (Analysed)</b>
Energy kJ	1480
kcal	355
Fat (g)	24.1
Of which Saturates (g)	9.7
Carbohydrates (g)	23.1
Of which Sugars (g)	1.8
Fibre (g)	1.0
Protein (g)	10.9
Salt (g)	1.4

**Micro Standards:**

	Target	Fail
TVC	<100	>5000
Enterobacteriae	<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:**

36 x 205g approximately  
(7.38Kg approximately)

**Pallet Information:**

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

**Packaging Measurements:**

Blue tint liner bag (LDPE): 18g  
Layer card (x2): 362 x 240mm, 32g each (64g per case)  
Case dimensions: 326 x 286 x 200mm, 281g each  
Tape and Label weight: 5g each case  
Case weight: 7.75Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 586.7Kg(approximately)  
Total pallet height: 1.4m (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.

<b>Country of Origin:</b> Produced in the UK using Pork from 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> 31.07.2014
<b>Position:</b> 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
07.03.13	5	Specification review and moved to new specification format	Customer	01.05.10
29.07.2014	6	FIR ingredient dec + meat country of origin	R. Bungar	7.03.2013
31.07.2014	7	Updated allergen as per FIR	R. Bungar	29.07.2014

Issue Date: 15.02.06	Issue No: 7	Doc Ref: 2305 Small Hand Raised Pork Pie
Re-issue Date: 31.07.2014		