

Product Specification

Product Code and Product Name: 2010 Steak Pie

Product Description: Oblong Steak Pies made with a Traditional short crust pastry –

Frozen Unbaked (Silver Foil)

Barcode: 05018833020107

Supplier Address:

Wrights Food Group

Weston Road

Crewe

CW1 6XQ

01270 504300

Manufacturing Site: Same as supplier address

came ac cappilor address

Health Mark: UK AX028 EC

RSPO SCC no: BMT-RSPO-000592

Ingredient Declaration:

Wheat Flour (contains Calcium carbonate, Iron, Niacin and Thiamin), Water, Beef (24%), Vegetable Shortening [Palm Oil, Rapeseed Oil, Palm Stearin], Beef Dripping, Margarine [Palm Oil, Palm Stearin, Rapeseed Oil, Water, Salt, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice Concentrate], Glaze [Water, Modified Starch, Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Modified Maize Starch, Salt, Raising Agents (E450i, E500ii), Malt Extract (Barley), Caramelised Sugar, White Pepper.

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

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

Ingredient Information:

Ingredient	Country of Origin
Wheat Flour	Milled in the UK
Water	UK
Beef	ROI and UK
Margarine	Belgium
Vegetable Shortening	Belgium
Beef Dripping	EU
Glaze	UK
Modified Maize Starch	France
Salt	UK
Raising Agents	UK
Malt Extract	UK
Caramelised Sugar	UK
White Pepper	Vietnam

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Suitability:

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	No	Contains Beef
Vegans	No	Contains Beef and Milk
Coeliacs	No	Contains Wheat and Barley
Kosher	No	
Halal	No	4

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing	Yes	Yes	Contains Wheat
gluten)			and Barley
Milk and Milk	Yes	Yes	Contains Milk
Products			Proteins
Eggs and Egg	No	Yes	
Products			
Fish and Fish	No	Yes	
Products			
Mustard	No	Yes	
Celery/ Celeriac	No	Yes	
Lupin	No	No	
Soya Beans and	Yes	Yes	
Derivatives			
Molluscs	No	Yes	
Crustaceans	No	Yes	
Sesame Seeds and	No	Yes	
derivatives			
Sulphites/Sulphur	No	Yes (within other	
Dioxide		raw materials)	
Nuts ((Almond,	May contain	Yes	Almonds and
Brazil Nuts,			cashews handled
Cashew Nuts,			on site
Hazelnut,			
Macadamia Nuts,			
Pecan Nuts,			
Pistachio Nuts,			
Walnuts) or nut			
derivatives			
Peanuts	No	No	

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Other Relevant Information:

	Present (Yes/No/May contain)	Comments
Artificial	No	
Preservatives		
Artificial	No	
Flavours/Flavour		
Enhancers		
Artificial Colours	No	
Additives	Yes	E471, E330, E322, E339iii, E160a, E450i, E500ii
Palm Oil or	Yes	MB or SG
Derivatives		
GMO materials or	No	
derivatives		
Irradiated materials	No	

Baking Guidelines:

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:

Analysis or Calculation: Analysis

	Typical Values per 100g
Energy kJ	1230
kcal	293
Fat (g)	15.7
Of which Saturates (g)	7.0
Carbohydrates (g)	29.2
Of which Sugars (g)	1.1
Fibre (g)	1.6
Protein (g)	8.1
Salt (g)	1.02

Brief outline of Process Steps:

- Raw Material Intake
- Product ingredient batch weighing
- Filling Cooking (CCP 1 target minimum temperature 85°C)
- Cooling (CCP 2 <8°C within 4 hours)

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- 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

Micro Standards:

	Target	Fail
TVC	<10000	>5000000
Enterobacteria	<500	>1000
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

Packed: 32 x 200g Net Weight: 6.4Kg Gross Weight: 6.8Kg

Total Pallet Weight: 518.4Kg

Pallet Height: 1.3m

Pallet Information:

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

Packaging Breakdown:

Primary

<u> </u>								
Wrights	Description	Material	Length	Width	Height	Weight	Quantity	Total
code			(mm)	(mm)	(mm)	(g)	per	Weight
							case	per
								case
I1135	Foil - Silver	Aluminium	123 x	74 x	24	1.54	32	49.28
			91 (top	48				
			out)	(base)				
I1244	Blue Liner	LDPE	-	-	-	18	1	18
	Bag							
						Tot	al weight	67.28

Secondary

Wrights	Description	Material	Length	Width	Height	Weight	Quantity	Total
code			(mm)	(mm)	(mm)	(g)	per	Weight
							case	per
								case
PO76421	Layer card	Cardboard	362	240		28	3	84

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R00003	Outer	Cardboard	376	256	190	246	1	246
	Case							
I1248	Tape	BOPP	-	-	-	3	1	3
		solvent						
Z00159	Label	Paper	300	75	-	2	1	2
Total weight						335		

Tertiary

Description	Material	Length	Width	Height	Weight
		(mm)	(mm)	(mm)	(g)
Blue Chep	Wood	1200	1000	162	28000
Pallet					
Pallet	LLDPE	-	-	-	240
Wrap					
Pallet Pad	Cardboard	1200	1000		386
Total weight					28626

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.

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: C. Creasey

Position: Specifications Technologist

Date: 01.04.19

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

For any specification queries please contact us at:

specifications@wrightsfg.com

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous
				Issue Date
25.04.2014	4	New specification format and specification	R. Bungar	15.09.2011
		review		
01.08.2014	5	Updated allergen as per FIR	R. Bungar	25.04.2014
01.08.2014	5	Warning statement added	J. Briscoe	01.08.14
			pp R. Bungar	
9.12.2014	6	Updated ingredients declaration	R. Bungar	1.08.2014
29.03.2-16	7	Added Bone Warning	R. Bungar	09.12.2014
01.04.19	8	Specification review – new spec format	C. Creasey	29.03.16

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