Wrights

Product Specification

Product Code and Product Name: 2110 Frozen Unbaked Cheese & Onion Pasty (185g)

Product Description: Cheese & Onion Filling encased in a traditional Puff Pastry – Frozen unbaked

Ingredients:
Wheat Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Water, Margarine [Vegetable Oil (Palm Oil, Rapeseed Oil), Water, Salt, Emulsifier (E471), Lemon Juice, Acidity regulator (E330)], Cheddar Cheese (**Milk**) (13%), Potatoes (**Sulphites**), Onions (3%), Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Protein, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339(ii)), Colour (E160a)], Modified Maize Starch, Cheese Powder [Cheese (**Milk**), Salt], Rehydrated Potato Flake, Salt, Dijon Mustard [Spirit Vinegar, Water, **Mustard**, Thickener (Xanthan Gum), Preservative (Sodium **Metabisulphite**)], Yeast Extract, Stabiliser (E464), Onion Powder, White Pepper.

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)
- Metal Detection (CCP 3)
- Outer case packaging *(If applicable)*
- Despatch

Baking/Reheating/Defrosting Guidelines:

Defrost in temperature controlled conditions or overnight in a refrigerator. 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: A pasty is 1 portion.

As Consumed	Typical Values per 100g *(A)*
Energy kJ	1310
kcal	314
Fat (g)	18.7g
Of which Saturates (g)	9.65g
Carbohydrates (g)	27.3g
Of which Sugars (g)	1.3g
Fibre (g)	1.7g
Protein (g)	8.1g
Salt (g)	0.99g

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:	36 x 185g (6.66Kg approximately)	**Pallet Information:** 12 Cases per layer 6 Layers per pallet 72 Cases per pallet

Packaging Measurements:
Blue Tint Liner Bag (LDPE): 18g each
Layer Card (x 4): 362 x 240mm, 32g each (128g per case)
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 7.037Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 535.34Kg (approximately)
Total pallet height: 1.242m (approximately)

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18ºC. 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: J. Wesolowska	**Date: 04.08.14**
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
20.07.11	6	Change of Product Name	M Watson	17.03.10
27.09.11	7	Amended spec for new filling, added nutrition.	P Johnson	23.03.08
11.10.11	8	Slight amends to ingredient declaration during spec verification.	A King	27.09.11
11.10.13	9	New specification format. Update to FIR-compliant declaration & nutrition. Additional packaging information	R. Bungar	11.10.11
07.07.14	10	Residual sulphites, as per supplier specification. Amend nut warning to preferred format. Add 'Rehydrated' to Potato Flake.	R. Bungar	11.10.13
4.08.2014	11	Amend Dijon mustard to new ingredient dec.	R. Bungar	7.07.2014