

Wrights

Product Specification

Product Code and Product Name: 2040 Potato & Corned Beef Pasty

Product Description: Potato & Corned Beef pasty filling encased in puff pastry - Frozen Unbaked.

Ingredients:

Wheat Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (E330)], Water, Potatoes (19%) [Potato, Preservative (Sodium **Bisulphite**)], Corned Beef (11%) [Beef, Salt, Sugar, Preservative (E250)], Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Onions, Salt, Stabiliser (E460), 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
- Baking (CCP 1 target minimum temperature 85°C)
- Cooling (CCP 2 Blast chilled to <8°C)
- Freezing Blast Frozen to <-12°C)
- Packing
- Metal Detection (CCP 3)
- Outer case packaging
- 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 20 - 25 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information (As sold):

	Typical Values per 100g (A)
Energy kJ	1170
kcal	281
Fat (g)	16.4
Of which Saturates (g)	7.8
Carbohydrates (g)	25.5

	Of which Sugars (g)	1.5
	Fibre (g)	1.8
	Protein (g)	6.8
	Salt (g)	0.93

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 approximately
(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
Layer card (x4): 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: 7.04Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 535.6Kg (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 Brazil.

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: Reshima Bungar

Date: 01.08.2014

Position: 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
29.01.13	7	New specification format	Customer	17.03.10
09.06.14	8	FIR-compliant declaration including beef origin. Addition of statutory additives	R. Bungar	29.01.13

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01.08.2014	9	Updated allergen as per FIR	R. Bungar	09.06.2014
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