

# Wrights

## Product Specification

<b>Product Code and Product Name: 2542 Sweet Pastry Tart Shell</b>																																
<b>Product Description:</b> Sweet pastry tart shell (Silver Foil) – Frozen Unbaked																																
<b>Ingredients:</b> <b>Wheat</b> Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm Oil, Rapeseed Oil], Water, Sugar, Skimmed <b>Milk</b> Powder, Raising Agents (E450, E500), Salt.  <b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b> . May contain <b>Nuts</b> .																																
<b>Handling Guidelines:</b> Use from frozen as required.																																
<b>Nutrition Information:</b> <table border="1" data-bbox="497 958 1088 1451"> <thead> <tr> <th></th> <th>Typical Values per 100g (Calculated)</th> </tr> </thead> <tbody> <tr> <td>Energy kJ</td> <td>1871</td> </tr> <tr> <td>kcal</td> <td>448</td> </tr> <tr> <td>Fat (g)</td> <td>26.3</td> </tr> <tr> <td>Of which Saturates (g)</td> <td>9.6</td> </tr> <tr> <td>Carbohydrates (g)</td> <td>46.1</td> </tr> <tr> <td>Of which Sugars (g)</td> <td>5.5</td> </tr> <tr> <td>Fibre (g)</td> <td>1.6</td> </tr> <tr> <td>Protein (g)</td> <td>6.7</td> </tr> <tr> <td>Salt (g)</td> <td>0.6</td> </tr> </tbody> </table>				Typical Values per 100g (Calculated)	Energy kJ	1871	kcal	448	Fat (g)	26.3	Of which Saturates (g)	9.6	Carbohydrates (g)	46.1	Of which Sugars (g)	5.5	Fibre (g)	1.6	Protein (g)	6.7	Salt (g)	0.6										
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<b>Packed:</b>	30 x 170g approximately (5.1Kg approximately)	<b>Pallet Information:</b> 5 Cases per layer 8 Layers per pallet																														

	40 Cases per pallet
<b>Packaging Measurements:</b>	Foil dimensions: 170 x 130 x 20mm, 4.68g each (140.4g per case) Layer card (x5): 362 x 240mm, 32g each (160g per case) Case dimensions: 370 x 250 x 180mm, 226g each Tape and Label weight: 5g each case Case weight: 5.6Kg approximately Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g) Total pallet weight: 253.9Kg(approximately) Total pallet height: 1.6m (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.

**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:** 22.07.2014

**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
21.08.13	3	New specification format and full review	R. Bungar	17.03.10
24.04.2014	4	Update to FIR compliant declaration, including statutory additives in flour.	R. Bungar	21.08.2013
22.07.2014	5	Updated allergen as per FIR	R. Bungar	24.04.2014