

Wrights

Product Specification

Product Code and Product Name: 2251 Steak & Kidney Pie		
Product Description: Oblong Steak & Kidney Pies made with a Traditional short crust pastry base and a puff pastry lid – Frozen Baked Wrapped (Red Foil)		
Ingredients: Wheat Flour (Contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Beef (18%), Kidney (8%), Margarine [Palm Oil, Water, Rapeseed Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Modified Maize Starch, Glaze [Modified Starch, Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin- E322, E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Malt Extract (Barley), Raising Agents (E450, E500), Caramelised Sugar, White Pepper.		
Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May contain Nuts .		
Bone warning:- Although every care has been taken to remove bones, small bones may remain.		
Brief outline of Process Step: <ul style="list-style-type: none">• 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 (<i>If applicable</i>)• Baking (<i>if applicable</i>) (CCP 1 target minimum temperature 85°C)• Cooling (CCP 2 <8°C within 4 hours)• Packing (<i>If applicable</i>)• Metal Detection (CCP 3)• Outer case packaging (<i>If applicable</i>)• Despatch		
Reheating Guidelines: Defrost in temperature controlled conditions (e.g. overnight in a refrigerator). Place on a baking tray in a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 15 - 20 minutes. Ensure product is piping hot throughout before serving.		

Nutrition Information: A pie is 1 portion.

	Typical Values per 100g (Analysed)
Energy kJ	1070
kcal	257
Fat (g)	14.9
Of which Saturates (g)	6.83
Carbohydrates (g)	22.3
Of which Sugars (g)	5.5
Fibre (g)	3.0
Protein (g)	8.4
Salt (g)	1.34

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:

32 x 185g approximately
(5.92Kg approximately)

Pallet Information:

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

Packaging Measurements:

Foil dimensions: 123 x 91 x 24mm, 2.07g each (66.24g per case)
Film: 2g each approx (64g per case)
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 6.28Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 480.93Kg(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 the UK and Republic of Ireland.	
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: 30.03.2016
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
27.08.13	6	Specification review and moved to new specification format	R. Bungar	15.04.10
29.07.2014	7	FIR ingredient declaration, add meat country of origin, amend store condition and shelf life as frozen product	R. Bungar	27.08.2013
01.08.2014	8	Updated allergen as per FIR	R. Bungar	29.07.2014
30.03.2016	9	Added Bone Warning	R. Bungar	01.08.2014

Issue Date: 30.10.01	Issue No: 9	Doc Ref: 2251 Steak & Kidney Pie
Re-issue Date: 30.03.2016		