

Wrights

Product Specification

Product Code and Product Name: 2044 Cheese & Onion Pasty

Product Description: Cheese & Onion Filling encased in a traditional Puff Pastry - Frozen Unbaked

Ingredients:

Water, **Wheat** Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Margarine (Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity regulator (E330), Lemon Juice], Grated Mature Cheddar Cheese (**Milk**) (12%), Flaked Potato (8%), Diced Onion (3%), Modified Maize Starch, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339 ii), Colour (Carotenes)], Cheese Powder [Cheddar Cheese (**Milk**), Salt], Dijon Mustard [Water, **Mustard** Seeds, Spirit Vinegar , Salt], Salt, Yeast Extract, Emulsifier (E464), Onion Powder, White Ground Pepper

Allergens: For allergens (including cereals contains gluten) see ingredient 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)
- Packing (*If applicable*)
- Metal Detection (CCP 3)
- Outer case packaging (*If applicable*)
- Despatch
-

Baking Guidelines:

Bake from Frozen

Place on a baking tray in a pre-heated oven at 210°C / 420°F / Gas Mark 6 for approximately 25 / 30 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information: A pastry is 1 portion.

	Typical Values per 100g (A)
Energy kJ	1343
kcal	323
Fat (g)	22.0
Of which Saturates (g)	11.2
Carbohydrates (g)	23.0
Of which Sugars (g)	1.3
Fibre (g)	1.7
Protein (g)	7.3
Salt (g)	1.14

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:

48 x 127g approximately
(6.1Kg 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 (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: 6.47 Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 501.72Kg(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.

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: 1.12.2014

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
7.07.2014	3	New specification format and specification review.	R. Bungar	17.03.2010
1.12.2014	4	FIR update	R. Bungar	7.07.2014

Issue Date: 23.03.08	Issue No: 4	Doc Ref: 2044 Cheese & Onion Pasty
Re-issue Date: 1.12.2014		