

# Wrights

## Product Specification

**Product Code and Product Name: 2499 Steak Slice**

**Product Description:** A rich Steak 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 concentrate], Beef (20%), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Modified Maize Starch, Salt, Emulsifier (E464), Malt Extract (**Barley**), Caramelised Sugar, White Pepper.

**Allergens:** For allergens (including cereals containing gluten) see ingredients in **Bold**. May also contain Nuts.

Bone warning:- Although every care has been taken to remove bones, small bones may remain.

**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
- Cooling (CCP 2 <8°C within 4 hours)
- Freezing Metal Detection (CCP 3)
- Packing
- Despatch

**Baking Guidelines:**

Place on a baking tray in a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 25 - 30 minutes.

Ensure product is piping hot throughout before serving.

**Nutrition Information:**

	Typical Values per 100g (Analysed)
Energy kJ	1220
kcal	293
Fat (g)	16.8
Of which Saturates (g)	7.9
Carbohydrates (g)	25.0
Of which Sugars (g)	1.9
Fibre (g)	1.6
Protein (g)	9.7
Salt (g)	0.97

**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 175g approximately  
(6.3Kg approximately)

**Pallet Information:**

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

**Packaging Measurements:**

Blue Tint Liner Bag (LDPE): 18g  
Layer Pad (x4): 362 x 240mm, 32g each (128g per case)  
Case dimensions: 370 x 250 x 180mm, 246g each  
Tape and Label weight: 5g each case  
Case weight: 6.7Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 510.86Kg(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 ROI, UK or EU.

**Warning:** Although every care has been taken to remove bones, some small bones may remain

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:** 12.04.2019

**Position:** Specifications and Artwork Coordinator

**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
03.06.13	3	New specification format and review	R. Bungar	17.03.10
05.02.14	4	Amend to include statutory additives in flour and Fir-compliant declaration	R. Bungar	05.02.14
31.07.14	5	Updated allergen as per FIR	R. Bungar	05.02.2014
01.08.14	6	Added country of origin for meat and warning text.	R. Bungar	31.07.14
4.12.2014	7	Amend vegetable fats and oils to Margarine	R. Bungar	1.08.2014
30.03.2016	8	Added Bone Warning	R. Bungar	04.12.14
12.04.2019	9	Specification review	J.W.	30.03.2019

Issue Date: 23.03.08	Issue No: 9	Doc Ref: 2499 Steak Slice
Re-issue Date: 12.04.2019		