

# Wrights

## Product Specification

**Product Code and Product Name: 2278 Bakers Choice Beef & Vegetable Large Pasty**

**Product Description:** Traditional vegetable and beef pasty filling encased in an armadillo shaped shortcrust pastry case – Frozen Unbaked

### **Ingredients**

**Wheat** Flour, Water, Margarine [Palm Oil, Palm Stearin, Water, Salt, Emulsifier (E471), Acidity Regulator (E330)], Beef (10%), Potatoes (8%), Onions (6%), Swede (5%), Carrots (4%), Seasoning [Salt, Flavour Enhancer (E621), Yeast Extract, Spice, Sugar, **Wheat** Flour, Malt Extract (**Barley**), Flavouring], Peas, Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Potato Flakes, Modified Maize Starch, Potato Fibre, Emulsifier (E464).  
Wheat Flour contains Calcium carbonate, Iron, Niacin, Thiamin.

**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:**

- 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 200°C / 400°F / 180°C -Fan /Gas mark 6 for approximately 40 - 50 minutes.

Ensure product is piping hot throughout before serving. These instructions are a guide only, all appliances may vary.

**Nutrition Information:**

	Typical Values per 100g (C)
Energy kJ	972
kcal	233
Fat (g)	13.6
Of which Saturates (g)	7.3
Carbohydrates (g)	21.7
Of which Sugars (g)	1.6
Fibre (g)	1.6
Protein (g)	5.2
Salt (g)	1.45

**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:**

24 x 280g approximately  
(6.72Kg approximately)

**Pallet Information:**

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

**Barcode:**

05018833022781

**Packaging****Measurements:**

Blue Tint Liner Bag (LDPE): 18g each  
Layer Card: 362 x 240mm, 32g  
Case dimensions: 370 x 250 x 190mm, 226g each  
Tape and Label weight: 5g each case  
Case weight: 7.0Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 533 kg (approximately)  
Total pallet height: 1.3m (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. Beef from ROI and 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: C. Creasey

Date: 28.04.20

Position: Specifications Technologist

Please note: We will consider this specification to be accepted unless otherwise advised

For any specification queries please contact us at:

[specifications@wrightsfg.com](mailto:specifications@wrightsfg.com)

#### SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
30.05.2016	1	New issue	P. Jones	n/a
28.04.20	2	Review – no changes	C. Creasey	30.05.16

Issue Date: 03.05.2016

Issue No: 2

Doc Ref: 2278 Bakers Choice Beef & Veg Pasty Large FU

Re-issue Date: 28.04.20