Wrights

Product Specification

Product Code and Product Name: 2605 Minced Beef & Onion Pie

Product Description: Round Minced Beef & Onion Pie with shortcrust pastry base and puff pastry lid (Lid pattern: Plain) - Frozen Unbaked, in gold foil.

Ingredients:
Wheat Flour *(*Contains Calcium carbonate, Iron, Niacin, Thiamin), Water, Vegetable Fats & Oils [Palm Oil, Rapeseed Oil, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (E330)], Beef (11%), Onions (5%), Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Modified Maize Starch, Salt, Dried Onion, Beef Stock [Beef, Rehydrated Potato, Salt, Molasses, Caramelised Sugar Syrup, Dried Onion, Black Pepper], Onion Powder, Raising Agents (E450, E500), Yeast Extract, Caramelised Sugar, Malt Extract (**Barley**), White Pepper, Black Pepper.

Allergens: For allergens (including cereals containing gluten) see ingredients 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
- Cooling (CCP 2 <8°C within 4 hours)
- Packing
- Metal Detection (CCP 3)
- Freezing
- Outer case packaging
- 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: The pie contains 1 portion

		Typical Values per 100g *As sold (A)*
Energy kJ		1210
kcal		291
Fat (g)		16.6
Of which Saturates (g)		7.39
Carbohydrates (g)		27.2
Of which Sugars (g)		0.9
Fibre (g)		1.8
Protein (g)		7.2
Salt (g)		0.99

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 145g (5.22 Kg approximately)	**Pallet Information :** 12 Cases per layer 6 Layers per pallet 72 Cases per pallet
Packaging Measurements:	Foil dimensions: 111 x 62 x 20mm, 1.7g each (61.2g per case) Blue Tint Liner Bag (LDPE): 18g 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: 6.6Kg approximately Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g) Total pallet weight: 407.83Kg(approximately) Total pallet height: 1.302m (approximately)	

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18ºC. 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 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:** 30.07.2014
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
01.05.13	4	New specification format and ingredient declaration updated due to recipe change to remove TVP.	R. Bungar	17.03.10
24.04.14	5	Updated ingredient declaration to FIR	R. Bungar	1.05.13
23.05.14	6	Amend product weight. Add country of origin of meat. Add lid decoration	R. Bungar	24.04.14
30.07.2014	7	Updated allergen as per FIR	R. Bungar	23.05.2014