

Wrights

Product Specification

Product Code and Product Name: 2099 Creamy Vegetable Lattice Slice

Product Description: A puff pastry lattice topped slice with a creamy vegetable filling – Frozen Unbaked

Ingredients:

Wheat Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Water, Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (Citric Acid), Lemon Juice concentrate], Cheddar Cheese (**Milk**), Potatoes (5%), Courgette (4%), Green Beans (2%), Broccoli (2%), Carrots (2%), Cream Cheese (**Milk**), Onion, Butter (**Milk**), **Celery**, Modified Maize Starch, Leek, High Fat Powder [Palm Fat, Lactose (**Milk**), **Milk** Protein], Cheese Powder (**Milk**), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Vegetable Stock Powder [Dried Vegetables (Onion & Leek), Salt, Sugar, Sunflower Oil, Turmeric, Black Pepper], Stabiliser (E415), Yeast Extract, **Mustard** Powder, White Pepper.

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

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 before serving.

Product Status:

Suitable for Vegetarians.

Nutrition Information:

| | Typical Values per 100g (Analysed) |
|------------------------|------------------------------------|
| Energy kJ | 1253 |
| kcal | 301 |
| Fat (g) | 20.9 |
| Of which Saturates (g) | 11.3 |
| Carbohydrates (g) | 21.8 |
| Of which Sugars (g) | 2.5 |
| Fibre (g) | 1.5 |
| Protein (g) | 5.7 |
| Salt (g) | 0.98 |

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 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: 6.68Kg
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 509.64Kg(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: 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 |
|------------|----------|---|--------------|---------------------|
| 28.01.13 | 9 | Changed to new specification format | Customer | 12.07.12 |
| 26.03.13 | 10 | Spec reviewed to highlight celery and add to allergen list | R. Bungar | 28.01.13 |
| 29.01.14 | 11 | Statutory additives added to flour. Allergen highlighting to FIR format | R. Bungar | 29.01.14 |
| 18.04.14 | 12 | Amend High Fat Powder to new recipe. | R. Bungar | 29.01.14 |
| 01.08.2014 | 13 | Updated allergen as per FIR | R. Bungar | 18.04.2014 |
| 29.11.2014 | 14 | New ingredient declaration | R. Bungar | 1.08.2014 |
| 27.09.2016 | 15 | Updated analysed nutrition | R. Bungar | 29.11.2014 |
| 12.04.2019 | 16 | Specification review | J.W. | 27.09.2016 |

Issue Date: 18.05.04

Issue No: 16

Doc Ref: 2099 Creamy Vegetable Lattice Slice

Re-issue Date: 12.04.19