

# Wrights

## Product Specification

<b>Product Code and Product Name: 2516 Plain Finger Doughnut</b>																							
<b>Product Description:</b> A soft, finger doughnut – Frozen Baked																							
<b>Barcode:</b> 05018833025164																							
<b>Supplier Address:</b> Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	<b>Manufacturing Site:</b> Confectionary Factory Second Avenue Weston Road Crewe CW1 6BZ																						
<b>RSPO SCC no:</b> BMT-RSPO-000592																							
<b>Ingredient Declaration:</b> Wheat Flour, Water, Palm Oil, <b>Egg</b> , Vegetable Shortening (Palm Oil, Rapeseed Oil), Sugar, Yeast, Bread Improver [ <b>Wheat</b> Flour, Emulsifiers (E472e, E471), Anti-caking Agent (E516), Flour Treatment Agent (E300), Rapeseed Oil, Water], Salt, Raising Agents (E450i, E500ii), Natural Vanilla Flavouring.  Wheat Flour (Contains Calcium carbonate, Iron, Niacin and Thiamin). <b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b> . May also contain Nuts.																							
<b>Ingredient Information:</b>																							
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Issue Date:03.04.08

Issue No: 6

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Re-issue Date: 04.11.19

**Suitability:**

	<b>Yes/No/Not Certified</b>	<b>Comments</b>
Vegetarians (Ovo-Lacto)	Yes	
Vegans	No	Contains Egg
Coeliacs	No	Contains Wheat
Kosher	Not certified	
Halal	Not certified	

**Allergen Information:**

<b>Allergen</b>	<b>Present (Yes/No/May contain)</b>	<b>Handled on site</b>	<b>Comments</b>
Cereals (containing gluten)	Yes	Yes	Contains Wheat Flour
Milk and Milk Products	No	Yes	
Eggs and Egg Products	Yes	Yes	Contains Egg
Fish and Fish Products	No	No	
Mustard	No	No	
Celery/ Celeriac	No	No	
Lupin	No	No	
Soya Beans and Derivatives	No	Yes (within other raw materials)	
Molluscs	No	No	
Crustaceans	No	No	
Sesame Seeds and derivatives	No	No	
Sulphites/Sulphur Dioxide	No	Yes (within other raw materials)	
Nuts ((Almond, Brazil Nuts, Cashew Nuts, Hazelnut, Macadamia Nuts, Pecan Nuts, Pistachio Nuts, Walnuts) or nut derivatives	May contain	Yes	Almonds, Hazelnuts, Pecans and Walnuts handled on site.
Peanuts	No	No	

**Other Relevant Information:**

	<b>Present (Yes/No/May contain)</b>	<b>Comments</b>
Artificial Preservatives	No	
Artificial Flavours/Flavour Enhancers	No	
Artificial Colours	No	
Additives	Yes	E472e, E471, E516, E300, E450i, E500ii
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

**Defrosting Guidelines:**

Defrost for approximately 6 hours at the storage temperature of 4°C.  
Ensure product is completely thawed before serving.  
Do not re-freeze once defrosted.

**Nutrition Information:**

Analysis or Calculation: Calculation  
Method of calculation: Nutricalc

	<b>Typical Values per 100g</b>
Energy kJ	1253
kcal	298
Fat (g)	9.8
Of which Saturates (g)	4.5
Carbohydrates (g)	44.8
Of which Sugars (g)	3.1
Fibre (g)	2.5
Protein (g)	6.4
Salt (g)	1.25

**Micro Standards:**

	<b>Target</b>	<b>Fail</b>
Enterobacteria	<10	>100
TVC	<10000	>1000000
E. Coli	<10	>100
S. Aureus	<20	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Yeast	<500	>5000
Mould	<20	>500

**Packed:** 40 x 55g  
**Net Weight:** 2.2Kg  
**Gross Weight:** 2.55Kg  
**Total Pallet Weight:** 242.6Kg  
**Pallet Height:** 1.5m

**Pallet Information:**  
 12 Cases per layer  
 7 Layers per pallet  
 84 Cases per pallet

**Packaging Breakdown:**

**Primary**

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case (g)
I1244	Blue Tint Liner Bag	LDPE	-	-	-	18	1	18
<b>Total weight</b>								18g

**Secondary**

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case (g)
PO76421	Universal Layer card	Cardboard	362	240	-	32	3	96
R00003	Universal Outer Case	Cardboard	376	256	190	246	1	246
I1248	Tape	BOPP solvent	-	-	-	3	1	3
Z00159	Label	Paper	300	75	-	2	1	2
<b>Total weight</b>								347g

**Tertiary**

Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)
Blue Chep Pallet	Wood	1200	1000	162	28000
Pallet Wrap	LLDPE	-	-	-	240
Pallet Pad	Cardboard	1200	1000		386
<b>Total weight</b>					28626

**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.

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<b>Minimum Shelf Life:</b> 12 months from day of production.	
<b>Country of Origin:</b> 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.	
<b>Signed:</b> C. Creasey	<b>Date:</b> 12.05.20
<b>Position:</b> 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
21.08.2014	2	New specification format and review	S. Taylor	3.04.2008
24.03.2015	3	Updated Weight	S. Taylor	21.08.2014
06.12.18	4	Full specification review and moved to new format.	C. Creasey	24.03.15
21.06.2019	5	Correct barcode	P.Jones	06.12.2018
04.11.2019	6	Updated to new recipe	J.W.	21.06.2019
12.05.20	7	Updated to new recipe	C. Creasey	04.11.19

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