

Wrights

Product Specification

Product Code and Product Name: 2430 Steak Premium Pies

Product Description: Round Steak Pies made with a Shortcrust pastry base and Puff Pastry lid - Frozen Unbaked. (Copper Foil)

Ingredients:

Diced Beef (31%), **Wheat** Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (Mono-and Diglycerides of Fatty Acids), Acidity Regulator (Citric Acid), Lemon Juice concentrate], Vegetable Shortening [Rapeseed Oil, Palm Oil, Palm Stearin], Beef Fat, Modified Maize Starch, Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339), Colour (E160a)], Salt, Raising Agents (E450, E500), 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
- 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 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	1056
kcal	253
Fat (g)	15.0
Of which Saturates (g)	6.4
Carbohydrates (g)	20.4
Of which Sugars (g)	0.9
Fibre (g)	2.0
Protein (g)	8.1
Salt (g)	1.04

Micro Standards:

	Target	Fail
TVC	<10000	>100000
Enterobacteriae	<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 240g approximately
(5.76Kg approximately)

Pallet Information :

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

Packaging Measurements:

Foil dimensions: 109 x 78 x 33mm, 2.76g each (66.24g per case)
Blue Tint Liner Bag: 18g each
Layer Pad (x2): 362 x 240mm, 32g each (64g per case)
Case dimensions: 370 x 250 x 180mm, 246g each
Tape and Label weight: 5g each case
Case weight: 6.16Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 472.14Kg(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.

Issue Date: 23.03.08

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Doc Ref: 2430 Steak Premium Pies

Re-issue Date: 11.04.19

Country of Origin: Produced in the UK using Beef from UK and EU.

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: 11.04.2019

Position: Specification 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
20.06.13	3	New specification format and specification review	R. Bungar	17.03.10
17.10.13	4	FIR compliant declaration including declaration of statutory additives in flour	R Bungar	20.06.13
31.07.2014	5	Updated allergen as per FIR	R. Bungar	17.10.2013
15.12.2014	6	Updated ingredients declaration and nutrition	R. Bungar	31.07.2014
9.12.2015	7	Added potato & Tapioca to modified starch,	R. Bungar	15.12.2015
30.03.2016	8	Added Bone Warning	R. Bungar	09.12.2015
11.04.2019	9	Specification review	J.W.	30.03.2016

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