

Wrights

Product Specification

Product Code and Product Name: 2309 Breakfast Pasty

Product Description: Cooked sliced Sausages, Cannellini & Haricot beans in a Tomato and Cheese sauce encased in puff pastry – Frozen Unbaked

Ingredients:

Wheat Flour, Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Water, Sausage Coins (9%) [Pork, Water, Rusk (**Wheat** Flour, Salt, Raising Agent E503ii), Beef, Seasoning (**Wheat** Flour, Salt, Dextrose, Stabiliser (E450), Black Pepper, Yeast Extract, Antioxidant (E300), Spice Extract (Nutmeg, Mace, Black Pepper, Cayenne), Rapeseed Oil), **Wheat** Protein, Dextrose, White Pepper, Black Pepper], Cannellini Beans (6%), Haricot Beans (6%), Passata, Red Leicester Cheese (2%) [Leicester Cheese (**Milk**), Colour (E160b)], Bacon (2%) [Pork, Water, Salt, Preservatives (E252, E250), Antioxidant (E301)], Onions, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Tomato Puree, Rapeseed Oil, Modified Maize Starch, Sugar, Vegetable Bouillon [Sea Salt, Potato Starch, Yeast Extract, Palm Oil, Maltodextrin, **Celery**, Onion, Sugar, Parsley, Turmeric, White Pepper, Garlic, Mace, Lovage, Nutmeg], Salt, White Pepper.

Wheat Flour contains Calcium carbonate, Iron, Niacin and Thiamin.

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

Brief outline of Process Steps:

- 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 throughout before serving.

Nutrition Information:

	Typical Values per 100g (Analysed)
Energy kJ	1360
kcal	319
Fat (g)	20.4
Of which Saturates (g)	9.5
Carbohydrates (g)	27.1
Of which Sugars (g)	2.2
Fibre (g)	3.1
Protein (g)	6.8
Salt (g)	1.32

Micro Standards:

	Target	Fail
TVC	<100	>5000
Enterobacteria	<10	>100
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
B. Cereus	<50	>100
Staphylococcus	<50	>100
Yeast	<1000	>10000
Mould	<20	>100

Packed:

36 x 185g approximately
(6.66Kg approximately)

Pallet Information:

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

Packaging**Measurements:**

Blue Tint Liner Bag (LDPE):18g each
Layer Card (x3): 362 x 240mm, 32g each (96g per case)
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 7.0Kg approximately
Pallet dimensions: 1200 x 100 x 162mm, 28000g (plus pallet layer pas 436g and pallet wrap 240g)
Total pallet weight: 533.04Kg approximately
Total pallet height: 1.24m approximately

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

Storage Conditions Store below -18°C. Fragile product, 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 and Pork from EC.

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: 21.11.2014

Position: Specification Technologist

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
02.10.13	5	New specification format and review	R. Bungar	25.08.10

Uncontrolled Copy

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