

# Wrights

## Product Specification

**Product Code and Product Name: 2107 Cheese & Onion Pasty**

**Product Description:** Cheese & Onion filling encased in a traditional Puff Pastry – Frozen Baked, Wrapped

### **Ingredients:**

Water, **Wheat** Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity regulator (E330)], Grated Mature Cheddar Cheese (**Milk**) (12%), Potatoes [Potato, Preservative (Sodium **Bisulphite**)], Diced Onions (3%), Glaze [Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin -E322, E471), Acidity Regulator (E339iii), Colour (E160a)], Modified Maize Starch, Cheese Powder [Cheddar Cheese (**Milk**), Salt], Dried Potato, Salt, Dijon Mustard [Spirit Vinegar, Water, **Mustard**, Thickener (Xanthan Gum), Preservative (Sodium **Metabilsuphite**)], Yeast Extract, Emulsifier (E464), Onion Powder, White 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
- 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

### **Reheating Guidelines:**

Defrost in temperature controlled conditions (e.g. overnight in a refrigerator). Remove outer film and place on a baking tray in a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 15 - 20 minutes. Ensure product is piping hot throughout before serving

**Nutrition Information: A pasty is 1 portion.**

	<b>Typical Values per 100g (Analysed)</b>
Energy kJ	1310
kcal	314
Fat (g)	18.7
Of which Saturates (g)	9.65
Carbohydrates (g)	27.3
Of which Sugars (g)	1.3
Fibre (g)	1.7
Protein (g)	8.1
Salt (g)	0.99

**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 175g approximately  
(5.25Kg approximately)

**Pallet Information:**

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

**Packaging Measurements:**

Film: 2g each (72g per case)  
Blue Tint Liner Bag (LDPE): 18g each  
Layer Card (x 4): 32g each (128g per case)  
Case dimensions: 326 x 286 x 253mm, 345g each  
Tape and Label weight: 5g each case  
Case weight: 5.8Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 447.4Kg(approximately)  
Total pallet height: 1.68m (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.

<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> J. Wesolowska	<b>Date:</b> 13.08.2014
<b>Position:</b> 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
13.08.2014	6	New specification format and review	S. Taylor	1.08.2014

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Issue Date: 23.03.2007	Issue No: 6	Doc Ref: 2107 Cheese & Onion Pasty
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