

Wrights

Product Specification

Product Code and Product Name: 2303 Large Hand Raised Pork Pie

Product Description: A pastry case filled with coarsely chopped and seasoned pork with added water, pork fat and rusk - Frozen Unbaked.

Ingredients:

Pork (45%), **Wheat** Flour, Pork Fat, Water, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin -E332, E471), Acidity Regulators (E339iii), Colour (E160a)], Salt, Rusk [**Wheat** Flour, Water, Salt, E503(ii)], Seasoning [Spices (Pepper, Nutmeg, Mace), Salt, Rusk (**Wheat** Flour, Salt, Raising Agent (E503ii)), **Wheat** Flour, Flavour Enhancer (E621), Emulsifier (E451), Bouillon (Salt, Maltodextrin, Yeast Extract, Potato Starch, Palm Oil, Natural Flavouring, Dextrose, Garlic Powder, Spices, Herb, Herb Extract)], **Wheat** Starch, Pea Starch, Preservative (E250).

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

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
- Baking (CCP 1 target minimum temperature 85°C)
- Cooling (CCP 2 <8°C within 4 hours)
- Packing
- Metal Detection (CCP 3)
- Outer case packaging
- Despatch

Baking Guidelines:

Place in a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 1 hour. For a high gloss finish remove from oven 15 minutes before end of bake and give a second glaze. Allow to stand for 20 minutes before gelling.

Nutrition Information:

	Typical Values per 100g (A)
Energy kJ	1386
kcal	333
Fat (g)	22.4
Of which Saturates (g)	8.5
Carbohydrates (g)	20.7
Of which Sugars (g)	2.3
Fibre (g)	2.1
Protein (g)	11.1
Salt (g)	1.66

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:

18 x 479g approximately
(8.6Kg approximately)

Pallet Information :

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

Barcode:

05018833023030

Packaging Measurements:

Blue tint liner bag (LDPE): 18g
Layer card (x2): 32g each (64g per case)
Case dimensions: 326 x 286 x 200mm, 281g each
Tape and Label weight: 5g each case
Case weight: 9Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 676Kg(approximately)
Total pallet height: 1.36m (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 using Pork from UK, ROI 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: 28.01.2016

Position: Specifications and Artwork Coordinator

Please note: We will consider this specification to be accepted unless otherwise advised

For any specification queries please contact us at:

specifications@wrightsfg.com

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
01.02.13	4	Specification review and moved to new specification format	M. Watson	17.03.10
28.05.14	5	FIR-compliant declaration. Inclusion of Statutory additives in Flour.	R. Bungar	01.02.13
29.12.2014	6	Updated ingredients declaration and nutrition	R. Bungar	28.05.2014
14.01.2015	7	Updated nutrition and meat quid.	R. Bungar	29.12.2014
28.01.2016	8	Updated Bouillon ingredients declaration.	R. Bungar	14.01.2015