

Product Specification

Product Code and Product Name: 2083 Chicken & Mushroom Slice	
Product Description: Chunks of succulent chicken in a creamy mushroom sauce encased in puff pastry - Frozen Unbaked	
Barcode: 05018833020831	
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Same as supplier address
Health Mark: UK AX028 EC	
Ingredient Declaration: Water, Wheat Flour, Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (Citric acid), Lemon Juice], Cooked Chicken (13%) [Chicken Breast, Salt], Mushroom (3%), Fat Powder [Palm Oil, Lactose (Milk), Milk Protein], Onions, Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithins, E471), Acidity Regulator (E339iii), Colour (Carotenes)], Sauce Mix [Modified Maize Starch, Fat Powder (Palm Oil, Lactose (Milk), Milk Proteins), Wheat Flour, Whole Milk Powder, Salt, Yeast Extract, Hydrolysed Vegetable Protein, Flavourings (Pepper, Celery , Onion, Bouquet Garni)], Chicken Stock [Chicken, Yeast Extract, Salt, Chicken Fat, Rehydrated Vegetable Powders (Leek, Onion), Sugar, Concentrated Lemon Juice, Natural Black Pepper Flavour, Sage Oil], Thickener (E1422), Roast Chicken Stock [Roast Chicken, Chicken Fat, Maltodextrin, Yeast Extract, Glucose Syrup, Salt, Natural Flavouring, Sugar, Concentrated Chicken Extract, Concentrated Lemon Juice, Onion Powder], Salt, Emulsifier (E464), Onion Powder, Yeast Extract, White Pepper, Black Pepper. Wheat Flour contains Calcium carbonate, Iron, Niacin, Thiamin. Allergens: For allergens (including cereals containing gluten), see ingredients in Bold . May contain Nuts. Bone warning: Although every care has been taken to remove bones, small bones may remain.	

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Ingredient Information:

Ingredient	Country of Origin
Water	UK
Wheat Flour	Milled in the UK
Margarine	Belgium
Cooked Chicken	Thailand//Brazil
Mushrooms	Netherlands, Belgium, Germany
Fat Powder	Germany
Onions	UK, Holland, Poland, China & Ukraine
Glaze	UK
Sauce Mix	UK
Chicken Stock	UK
Thickener	France
Roast Chicken Stock	Netherlands
Salt	UK
Emulsifier (E464)	Germany
Onion Powder	India
Yeast Extract	Ireland
White Pepper	Vietnam
Black Pepper	Vietnam

Suitability:

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	No	Contains Chicken
Vegans	No	Contains Chicken and Milk
Coeliacs	No	Contains Wheat
Kosher	No	
Halal	No	

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	Contains Wheat Flour
Milk and Milk Products	Yes	Yes	Contains Milk Proteins and Lactose
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	No	Yes	
Celery/ Celeriac	Yes	Yes	Contains Celery
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	Contains Soya Lecithin
Molluscs	No	Yes	
Crustaceans	No	Yes	
Sesame Seeds and derivatives	No	Yes	
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 and cashews handled on site
Peanuts	No	No	

Other Relevant Information:

	Present (Yes/No/May contain)	Comments
Artificial Preservatives	No	
Artificial Flavours/Flavour Enhancers	No	
Artificial Colours	No	
Additives	Yes	E471, E330, E322, E339iii, E160a, E1422, E464
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

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:

Analysis or Calculation: Calculation

Method of calculation: Nutricalc

	Typical Values per 100g
Energy kJ	1176
kcal	282
Fat (g)	18.6
Of which Saturates (g)	9.9
Carbohydrates (g)	21.2
Of which Sugars (g)	1.2
Fibre (g)	1.3
Protein (g)	7.0
Salt (g)	1.08

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

Micro Standards:

	Target	Fail
TVC	<10000	>5000000
Enterobacteria	<500	>1000
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

Packed: 36 x 175g

Net Weight: 6.3Kg

Gross Weight: 6.7Kg

Total Pallet Weight: 507.6Kg

Pallet Height: 1.3m

Pallet Information:

12 Cases per layer

6 Layers per pallet

72 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
I1244	Blue Liner Bag	LDPE	-	-	-	18	1	18
Total weight								18

Secondary

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
PO76421	Layer card	Cardboard	362	240	-	28	3	84
R00003	Outer Case	Cardboard	376	256	190	246	1	246
I1248	Tape	BOPP	-	-	-	3	1	3

		solvent						
Z00159	Label	Paper	300	75	-	2	1	2
Total weight								335

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
Total weight					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.

Minimum Shelf Life: 12 months from day of production.

Country of Origin: 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.

Signed: C. Creasey

Date: 27.01.20

Position: 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

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
03.06.13	3	New specification format and review	R. Bungar	17.03.10
25.03.14	4	FIR-compliant declaration and addition of statutory additives	R. Bungar	03.06.13
01.08.2014	5	Updated allergen as per FIR	R. Bungar	25.03.2014
2.12.2014	6	Updated ingredients declaration	R. Bungar	1.08.2014
1.07.2015	7	Added Thailand as meat coo.	R. Bungar	2.12.2014
29.03.2016	8	Added Bone Warning	R. Bungar	01.07.15
9.02.2017	9	Updated to no MSG recipe	JW.	29.03.2016
27.01.20	10	Specification review – new format and full review of information including recalculation of nutrition.	C. Creasey	09.02.17

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