

Suitability:

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	Yes	
Vegans	No	Contains Cow's Milk
Coeliacs	No	
Kosher	No	
Halal	No	

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	Contains Pasta (Wheat)
Milk and Milk Products	Yes	Yes	Contains Cow's Milk
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	Yes	Yes	Contains Dijon Mustard
Celery/ Celeriac	No	Yes	
Lupin	No	No	
Soya Beans and Derivatives	No	Yes	
Molluscs	No	Yes	
Crustaceans	No	Yes	
Sesame Seeds and derivatives	No	Yes	
Sulphites/Sulphur Dioxide	No	Yes (within other raw materials)	ppm (calculated/tested)
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	Thickener (E1422)
Palm Oil or Derivatives	No	
GMO materials or derivatives	No	
Irradiated materials	No	

Reheating Guidelines:

For best results oven cook from frozen.

Oven from Frozen: Pierce the film and heat for 15mins at 180°C Fan/200°C, remove the film and heat for a further 15mins.

Oven from Chilled: Pierce the film and heat for 10mins at 160°C Fan/180°C, remove the film and heat for a further 10mins.

Microwave from Frozen (750-950watt): Pierce or pull back the film and heat for 5mins, leave to stand for 1min, remove the film and heat for a further 5 mins.

Microwave from Chilled (750-950watt): Pierce or pull back the film and heat for 3mins, leave to stand for 1min, remove the film and heat for a further 3mins.

Ensure product is piping hot throughout before serving.

Nutrition Information:

Analysis or Calculation:

Method of calculation (if applicable):

	Typical Values per 100g
Energy kJ	172
kcal	719
Fat (g)	10.1
Of which Saturates (g)	6.3
Carbohydrates (g)	13.3
Of which Sugars (g)	2.3
Fibre (g)	0.7
Protein (g)	6.8
Salt (g)	0.61

Brief outline of Process Steps:

- Raw Material Intake
- Product ingredient batch weighing
- Sauce Cooking (CCP 1 target minimum temperature 85°C)
- Cooling (CCP 2 <8°C within 4 hours (max.))
- Product Assembly
- Freezing
- Packing
- Metal Detection (CCP 3)
- Outer case packaging
- Despatch

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: 12 x 400g

Net Weight: 4.8Kg

Gross Weight: 5.28Kg

Total Pallet Weight: 236.67Kg

(approximately)

Pallet Height: 0.94m (approximately)

Pallet Information:

10 Cases per layer

5 Layers per pallet

50 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 (g)
I0014	CPET		170.60	126.60	49.0	17.78	12	231.36
I1556	Film		-	-	-	2	12	24.0
Total weight								237.36

Secondary

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case (g)
I0356	Outer Case	Cardboard	365	266	155	231	1	231
I1248	Tape	BOPP solvent	-	-	-	3	1	3
Z00159	Label	Paper	300	75	-	2	1	2
Total weight								236.0

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: 08.06.2022

Position: Specifications Team Manager

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
23.05.2022	1	New issue	S. Morris	N/A
08.06.2022	2	RSPO SCC no removed as no palm oil in product	C. Creasey	23.05.22

Uncontrolled Copy

Issue Date: 23.05.2022	Issue No: 2	Doc Ref: Y01817 Mac & Cheese
Re-issue Date: 08.06.2022		