



Product Specification

Product Code and Product Name: Y01817 Mac & Cheese

Product Description: Spirals of pasta in a rich cheesy sauce.

Barcode: 5060108218177

Supplier Address:
Wrights Food Group
Weston Road
Crewe
CW1 6XQ
01270 504300

Identification Mark: GB AX028

Ingredient Declaration: Pasta (32%) (Water, Durum Wheat Semolina), Whole Milk, Water, White Mature Cheddar (11%) (Milk), Whipping Cream (Milk), Grated Mozzarella (3%) (Milk), Thickener (E1422), Unsalted Butter (Milk), White Wine, Medium Hard Fat Cheese (1%) (Milk), Dijon Mustard (Water, Mustard Seeds, Vinegar, Salt), Salt, Ground White Pepper, Ground Bay Leaf, Ground Nutmeg.

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

Ingredient Information:

Ingredient	Country of Origin
Macaroni Pasta (Wheat)	Germany, UK
Whole Milk	UK
Water	UK
White Mature Cheddar (Milk)	Ireland, UK
Whipping Cream (Milk)	UK
Grated Mozzarella (Milk)	UK, Netherlands, Denmark
Thickener (E1422)	Italy
Unsalted Butter (Milk)	UK
White Wine	Italy
Med Hard Fat Cheese (Milk)	UK, Netherlands, Denmark
Dijon Mustard	France, UK
Salt	UK
Ground White Pepper	Vietnam
Ground Bay Leaf	Turkey
Ground Nutmeg.	Indonesia, India, UK

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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	(Yes/No/May contain)		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			

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Other Relevant Information:

	Present (Yes/No/May contain)	Comments
Artificial	No	
Preservatives		
Artificial	No	
Flavours/Flavour		
Enhancers		
Artificial Colours	No	
Additives	Yes	Thickener (E1422)
Palm Oil or	No	
Derivatives		
GMO materials or	No	
derivatives		
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):

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	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 400gPallet Information:Net Weight:4.8Kg10 Cases per layerGross Weight:5.28Kg5 Layers per palletTotal Pallet Weight:236.67Kg50 Cases per pallet

(approximately)

Pallet Height: 0.94m (approximately)

Packaging Breakdown:

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Primary								
Wrights	Description	Material	Length	Width	Height	Weight	Quantity	Total
code			(mm)	(mm)	(mm)	(g)	per	Weight
						(0)	case	per case (g)
10014	CPET		170.60	126.60	49.0	17.78	12	231.36
I1556	Film		-	-	-	2	12	24.0
Total weight						237.36		

Secondary

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Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
10356	Outer Case	Cardboard	365	266	155	231	1	(g) 231
I1248	Таре	BOPP solvent	-	-	-	3	1	3
Z00159	Label	Paper	300	75		2	1	2
Total weight						236.0		

Tertiary

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Description	Material	Length	Width	Height	Weight
		(mm)	(mm)	(mm)	(g)
Blue Chep	Wood	1200	1000	162	28000
Pallet					
Pallet	LLDPE	\-		-	240
Wrap					
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.

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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

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