

Product Specification

Product Code and Product Name: 2889 Vegan Peppered Steak Slice		
Product Description: Vegan Peppered Steak Filling encased in light puff pastry- Frozen Unbaked		
Barcode: 05018833028899		
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Same as supplier address	
Health Mark: GB AX028		
RSPO SCC no: BMT-RSPO-000592		
<p>Ingredient Declaration: Wheat Flour (Contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Margarine (Palm Oil, Palm Stearin, Water, Rapeseed Oil, Salt, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice), Vegan Beef Pieces (Water, Wheat & Pea Protein, Sunflower Oil, Thickeners: Methyl Cellulose, Carrageenan; Potato Starch, Flavouring, Barley Malt Extract, Potato Protein, Yeast Extract, Sea Salt, Maltodextrin, Plant and Fruit Concentrates), Onion Concentrate, Onions, Plant Based White Sauce (Vegetable Stock (Water, Salt, Yeast Extract, Maltodextrin, Sugar, Onion, Carrot, Vegetable Oil (Sunflower), Herb), Palm Oil, Modified Starch, Soya Flour, Salt, Emulsifier (Soya Lecithin), Rapeseed Oil , Plant Based Glaze (Water, Rapeseed Oil, Sugar, Cornflour, Vegetable Protein, Starch), Thickener (E1422), Vegan Beef Flavoured Stock (Chicory Extract, Yeast Extracts, Salt, Sugar, Onion Powder, Natural Flavouring, Carrot Powder, Garlic Powder, Rapeseed Oil, White, Pepper, Bay Leaf Powder, Thyme), Salt, Garlic Puree, Tomato Paste, Red Wine Vinegar, Cracked Black Pepper, Yeast Extract, Emulsifier (E461), Brown Sugar, Porcini Mushroom Powder, Ground Black Pepper, Ground White Pepper, Caramelised Sugar, Thyme, Ground Bay Leaf.</p> <p>Allergens: For allergens (including cereals containing gluten) see ingredients in Bold. May also contain Nuts.</p>		
Suitability:		
	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	Yes	
Vegans	Yes	
Coeliacs	No	
Kosher	No	
Halal	No	

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	Wheat & Barley
Milk and Milk Products	No	Yes	
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	No	Yes	
Celery/ Celeriac	No	Yes	
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	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, E1422, E461
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

Baking Guidelines:

OVEN COOKING GUIDELINES FROM FROZEN

Place product on a baking tray in the centre of a pre-heated oven at 200°C/ Fan 180°C/ Gas mark 6 for approximately 30-40 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information:

Calculated (Nutricalc)

	Typical Values per 100g
Energy kJ	1197
kcal	287
Fat (g)	18.2
Of which Saturates (g)	8.7
Carbohydrates (g)	24.6
Of which Sugars (g)	2.4
Fibre (g)	2.3
Protein (g)	5.5
Salt (g)	1.46

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: 6.68Kg

Total Pallet Weight: 480Kg

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	4	112
PO76419	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								363

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: A.Kirton

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
01.06.2022	1	New issue	S. Morris	n/a
08.06.2022	2	Ingredient declaration updated – vegetable oil source added, outer case updated to external dimensions.	C. Creasey	01.06.2022
04.08.2022	3	Unit weight updated.	S.Morris	04.08.2022

Issue Date: 01.06.2022	Issue No: 3	Doc Ref: 2889 FU Vegan Peppered Steak Slice
Re-issue Date: 04.08.2022		