

Product Specification

Product Code and Product Name: 2002 Steak & Kidney Puff Pie

Product Description: Shortcrust pastry base, filled with steak & kidney in a rich gravy and topped with a puff pastry lid. – Frozen, Unbaked, Oblong (Red Foil) 32 x 195g

Barcode: 05018833020022

Supplier Address:

Wrights Food Group
 Weston Road
 Crewe
 CW1 6XQ
 01270 504300

Manufacturing Site:

Same as supplier address

Health Mark: UK AX028 EC

RSPO SCC no: BMT-RSPO-000592

Ingredient Declaration:

Water, **Wheat** Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Beef (17%), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice Concentrate], Kidney (7%), Vegetable Shortening [Palm Oil, Rapeseed Oil, Palm Stearin], Modified Maize Starch, Glaze [Water, Modified Maize Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin , E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Malt Extract (**Barley**), Raising Agents (E450i, E500ii), Caramelised Sugar, White Pepper.

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

Bone warning: Although every care has been taken to remove bones, small bones may remain.

Ingredient Information:

Ingredient	Country of Origin
Water	UK
Wheat Flour	Milled in the UK
Beef	Ireland and UK
Margarine	Belgium
Kidney	Ireland
Vegetable Shortening	Belgium
Modified Maize Starch	France
Glaze	UK
Salt	UK
Malt Extract	UK
Raising agents	UK
Caramelised Sugar	UK
White Pepper	Vietnam

Issue Date:18.05.04

Issue No:13

Doc Ref: 2002 Steak & Kidney Puff Pie

Re-issue Date: 11.03.19

Suitability:

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	No	Contains Beef and Kidney
Vegans	No	Contains Beef, Kidney and Milk.
Coeliacs	No	Contains Wheat and Barley
Kosher	No	
Halal	No	

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	Contains Wheat and Barley
Milk and Milk Products	Yes	Yes	Contains Milk Protein
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	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, E332, E339iii, E160a, E450i, E500ii
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

Baking Guidelines:

Place into 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: Analysis

	Typical Values per 100g
Energy kJ	1100
kcal	267
Fat (g)	15.5
Of which Saturates (g)	6.7
Carbohydrates (g)	21.9
Of which Sugars (g)	3.5
Fibre (g)	1.9
Protein (g)	9.0
Salt (g)	1.09

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: 32 x 195g
Net Weight: 6.24Kg
Gross Weight: 6.64Kg
Total Pallet Weight: 506.9Kg
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
I1134	Foil – Red	Aluminium	123 x 91 (top out)	74 x 48 (base)	24	1.54	32	49.28
I1244	Blue Liner Bag	LDPE	-	-	-	18	1	18
Total weight								67.28

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 solvent	-	-	-	3	1	3
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: 11.03.19

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
12.07.12	8	Recipe review	R. Bungar	30.10.10
17.03.14	9	New specification format. Update to FIR compliant declaration. Addition of nutrition	R. Bungar	12.07.12
1.07.02014	10	Add Barley as an allergen – from malt extract	R. Bungar	17.03.2014
01.08.2014	11	Updated allergen as per FIR	R. Bungar	01.07.2014
29.03.2016	12	Added Bone Warning	R. Bungar	01.08.14
11.03.19	13	Specification review and update	C. Creasey	29.03.16

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