

Product Specification

Product Code and Product Name: 2250 Chicken & Mushroom Puff Pie	
Product Description: Oval Chicken & Mushroom Pies made with a Traditional short crust pastry base and a puff pastry lid – Frozen Baked Wrapped (Silver Foil)	
Barcode: 05018833022507	
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	
Ingredient Declaration: Water, Wheat Flour, Cooked Chicken (13%) [Chicken Breast, Salt], Vegetable Shortening [Palm Oil, Rapeseed Oil, Palm Stearin], Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Mushrooms (3%), High Fat Powder [Palm Fat, Lactose (Milk), Milk Proteins], Chicken & Mushroom Powder [Modified Waxy Maize Starch, Fat Powder (Palm Oil, Lactose (Milk), Milk Protein), Salt, Wheat Flour, Whole Milk Powder, Flavour Enhancer (E621), Hydrolysed Vegetable Protein, Yeast Extract, Flavorings (contains Celery)], Thickener (E1422), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a) , Roast Chicken Stock [Roast Chicken, Chicken Fat, Yeast Extract, Glucose Syrup, Maltodextrin, Natural Flavouring, Salt, Sugar, Concentrated Chicken Extract, Lemon Juice Concentrate, Dried Onion], Salt, Raising Agents (E450, E500), Black Pepper. Wheat Flour contains Calcium Carbonate, Iron, Niacin, Thiamin. 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.	

Issue Date: 23.02.2008	Issue No: 10	Doc Ref: 2250 FBW Chicken & Mushroom Puff Pie
Re-issue Date: 16.02.2022		

Ingredient Information:

Ingredient	Country of Origin
Wheat Flour	Milled in the UK
Water	UK
Margarine	Belgium
Cooked Chicken	Brazil / Thailand
Vegetable Shortening	Belgium
Mushrooms	Netherlands, Belgium and Germany.
Fat Powder	Netherlands
Chicken & Mushroom Sauce	UK
Glaze	UK
Thickener (E1422)	Italy, France
Roast Chicken Stock	UK
Salt	UK
Raising Agents	UK
Black Pepper	Vietnam

Suitability:

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	No	
Vegans	No	
Coeliacs	No	
Kosher	No	
Halal	No	

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	
Milk and Milk Products	Yes	Yes	
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	No	Yes	
Celery/ Celeriac	Yes	Yes	
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	
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	Yes	E621
Artificial Colours	No	
Additives	Yes	E471, E330, E1422, E471, E339iii, E450, E500, E160a
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

Reheating Guidelines:

Defrost in temperature-controlled conditions (e.g., overnight in a refrigerator). Place on a baking tray in a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 15 - 20 minutes. Ensure product is piping hot throughout before serving.

Nutrition Information:

Analysed

	Typical Values per 100g
Energy kJ	1159
kcal	278
Fat (g)	17.6
Of which Saturates (g)	7.8
Carbohydrates (g)	21.2
Of which Sugars (g)	1.5
Fibre (g)	1.5
Protein (g)	7.9
Salt (g)	0.93

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	<100	>5000
Enterobacteria	<10	>100
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
Yeast	<1000	>10000
Mould	<20	>100

Packed: 30 x 185g
Net Weight: 5.55Kg
Gross Weight: 6.0Kg
Total Pallet Weight: 463Kg
Pallet Height: 1.4m

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 (g)
I1402	Foil	Aluminium	130(top out) 87 (base)	103(top out) 60 (base)	21	2.45	30	73.5
I2309	Film	OPP	-	-	-	2.2	30	66
Total weight								139.5

Secondary

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
P076126	Outer Case	Cardboard	332	292	210	266	1	266
I1248	Tape	BOPP solvent	-	-	-	3	1	3

Z00159	Label	Paper	300	75	-	2	1	2
Total weigh								271

Tertiary

Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)
Blue Chop 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, using Chicken from Brazil or Thailand.

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: Amanda Kirton

Date: 16.02.2022

Position: Specifications & Artwork Coordinator

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
13.02.2019	9	Review & move to New Format	J. Wesolowska	30.03.2016
16.02.2022	10	Health Mark & additives updated	A. Kirton	13.02.2019

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