

Wrights

Product Specification

Product Code and Product Name: 2426 Minced Beef & Onion Premium Pies		
Product Description: Round Minced Beef & Onion Pies made with a Shortcrust pastry base and Puff Pastry lid - Frozen Baked. (Blue Foil)		
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Same as supplier address	
Identification Mark: GB AX028		
RSPO SCC no: BMT-RSPO-000592		
Ingredients: Wheat Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Beef (18%), Diced Onion (9%), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (Mono- and Diglycerides of Fatty Acids), Acidity Regulator (Citric Acid), Lemon Juice], Vegetable Shortening [Palm Oil, Rapeseed Oil, Palm Stearin], Thickener (E1422), Glaze [Modified Starch, Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339), Colour (E160a)], Kibbled Onion, Salt, Beef Stock (Beef, Rehydrated Potato, Salt, Molasses, Caramelised Sugar Syrup, Dried Onion, Black Pepper), Onion Powder, Yeast Extract, Carmelised Sugar, Malt Extract (Barley), Raising Agents (E450, E500), White Pepper, Black Pepper. Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May contain Nuts . Bone warning: - Although every care has been taken to remove bones, small bones may remain.		
Brief outline of Process Step: <ul style="list-style-type: none">• 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		
Issue Date: 28.01.14 Re-issue Date: 26.01.2022	Issue No: 9	Doc Ref: 2426 Minced Beef & Onion Pie

Reheating Instructions.

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:

	Typical Values per 100g (Analysed)
Energy kJ	1195
kcal	287
Fat (g)	18.6
Of which Saturates (g)	8.4
Carbohydrates (g)	21.8
Of which Sugars (g)	0.3
Fibre (g)	1.7
Protein (g)	7.2
Salt (g)	0.99

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:

12 x 225g
(2.7Kg approximately)

Pallet Information:

15 Cases per layer
9 Layers per pallet
135 Cases per pallet

Packaging Measurements:

Foil: 109 x 78 x 33mm, 2.76g each (33.12g per case)
Layer card (x1): 26g each
Case dividers: 20g each (40g per case)

<p>Case dimensions: 332 x 224 x 140mm, 181g each Tape and Label weight: 5g each case Case weight: 3.05Kg approximately Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g) Total pallet weight: 439.8Kg(approximately) Total pallet height: 1.42m (approximately)</p>
--

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 Beef from the UK and Republic of Ireland.

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: 26.01.2022

Position: Specification Technologist

Please note: We will consider this specification to be accepted unless otherwise advised

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
28.01.2014	3	Change to new specification format with nutrition declaration. Update to FIR compliant ingredients declaration.	Reshima Bungar	17.03.10
28.07.2014	4	FIR ingredient declaration.	R. Bungar	28.01.2014
31.07.2014	5	Updated allergen as per FIR	R. Bungar	28.07.2014
17.12.2014	6	Updated meat quid	R. Bungar	17.12.2014
30.03.2016	7	Added Bone Warning	R. Bungar	17.12.2016
29.04.20	8	Review – no changes	C. Creasey	30.03.16
26.01.2022	9	Site details and health mark updated. Modified maize starch declared as Thickener (E1422)	A.Kirton	29.04.2020

Issue Date: 28.01.14	Issue No: 9	Doc Ref: 2426 Minced Beef & Onion Pie
Re-issue Date: 26.01.2022		