

Wrights

Product Specification

Product Code and Product Name: 4908 Dairy Cream Fruit Scone

Product Description: Apple & Raspberry Jam and Dairy Cream sandwiched between two halves of light fruit scone, lightly dusted on top with icing sugar – Frozen Baked.

Supplier Address:

Wrights Food Group
Weston Road
Crewe
CW1 6XQ
01270 504300

Manufacturing Site:

Confectionary Factory
Second Avenue
Weston Road
Crewe
CW1 6BZ

Identification Mark GB AX028

RSPO SCC no: BMT-RSPO-000592

Ingredients:

Wheat Flour (contains Calcium carbonate, Iron, Niacin and Thiamin), Whipped Cream (25%) [Whipping Cream (**Milk**), Sugar, Stabilisers (E450, E401)], Whole **Milk**, Unsalted Butter (**Milk**), Sultanas (7%) [Sultanas, Cotton Seed Oil], Apple and Raspberry Jam (5%) [Sugar, Glucose Syrup, Apple Pulp (Bramley Apples, Preservative (**Sulphur Dioxide**)), Raspberry Puree, Colour (E163), Gelling Agent (E440a), Acidity Regulators (E330, E331), Flavouring], Sugar, **Egg**, Raising Agents (E450i, E500ii), Dusting Powder [Dextrose, Corn Flour, Palm Oil].

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

Defrosting Guidelines:

Remove the required amount of frozen confectionary from your freezer and place on a tray, place the tray into a refrigerated cabinet overnight to defrost. Ensure product is placed away from any produce that will taint or spoil the confectionary. Store chilled below 5°C. Ensure product is completely thawed before serving. Once thawed do not re-freeze and consume within 24 hours.

Nutrition Information:

	Typical Values per 100g (Analysed)
Energy kJ	1455
kcal	348
Fat (g)	17.6
Of which Saturates (g)	11.8
Carbohydrates (g)	40.5
Of which Sugars (g)	17.6
Fibre (g)	1.9
Protein (g)	5.9
Salt (g)	0.87

Micro Standards:

	Target	Fail
Enterobacteria	<100	>1000
TVC	<10000	>1000000
E. Coli	<10	>100
S. Aureus	<20	>100
Bacillus Cereus	<1000	>10000
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Yeast	<500	>5000
Mould	<500	>5000

Packed:

15 x 139g approximately
(2.09Kg approximately)

Pallet Information:

6 Cases per layer
16 Layers per pallet
96 Cases per pallet

Barcode:

05018833049085

Packaging Information:

Blue Siliconised Greaseproof Paper: 6g each
GT Base and Lid Case dimensions: 465 x 360 x 75mm, 312g each
Label weight: 2g each case
Case weight: 2.4Kg
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 386g and pallet wrap 240g)
Total pallet weight: 259.5Kg(approximately)
Total pallet height: 1.36m (approximately)

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: Amanda Kirton

Date: 04.01.2022

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
03.04.08	1	New specification	Pauline Johnson	n/a
16.04.10	2	Specification Update	Pauline Johnson	03.04.04
24.10.2014	3	Update to declaration to include statutory additives in flour. Recipe change to cleaner declaration for jam.	R. Bungar	16.04.10
14.07.15	4	Ingredient declaration and nutrition information updated due to recipe change.	R. Bungar	24.10.14
24.02.16	5	Latest analysed nutrition information added	R. Bungar	14.07.15
06.09.17	6	Cream stabiliser ingredients updated and sultana ingredients updated.	C. Creasey	24.02.16
27.10.20	7	Review – no change	C. Creasey	06.09.17
04.01.2022	8	Sites Identification mark added		

Issue Date: 03.04.08	Issue No: 8	Doc Ref: 4908 Dairy Cream Fruit Scone
Re-issue Date: 04.01.2022		