

**Product Specification**

<b>Product Code and Product Name: 4906 Dairy Cream Finger Doughnut</b>	
<b>Product Description:</b> Soft finger doughnuts hand finished with dairy cream and strawberry jam - Frozen Baked	
<b>Barcode:</b> 05018833049061	
<b>Supplier Address:</b> Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	<b>Manufacturing Site:</b> Confectionary Factory Second Avenue Weston Road Crewe CW1 6BZ
<b>Identification Mark</b> GB AX028	
<b>RSPO SCC no:</b> BMT-RSPO-000592	
<p><b>Ingredient Declaration:</b> Whipping Cream (<b>Milk</b>) (45%), <b>Wheat</b> Flour, Water, Sugar, Palm Oil, Strawberry Jam (2%) [Sugar, Strawberry Puree, Glucose Syrup, Water, Gelling Agent (Pectin), Acidity Regulator (Citric Acid), Colour (E163), Antioxidant (Trisodium Citrate), Natural Flavouring], Dusting Powder [Dextrose, Cornflour, Palm Oil], <b>Egg</b>, Vegetable Shortening [Palm Oil, Rapeseed Oil], Yeast, Improver [<b>Wheat</b> Flour, Emulsifiers (E472e, E471), Anticaking Agent (E516), Flour Treatment Agent (E300), Rapeseed Oil, Water], Salt, Stabilisers (E450, E401), Raising Agents (E450i, E500ii), Natural Vanilla Flavouring.</p> <p>Wheat flour contains Calcium carbonate, Iron, Niacin and Thiamin.</p> <p><b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b>. May also contain Nuts.</p>	
<b>Ingredient Information:</b>	

Ingredient	Country of Origin
Whipping cream	UK
Wheat Flour	Milled in the UK
Water	UK
Sugar	Netherlands
Palm Oil	Processed in Belgium
Strawberry Jam	UK
Dusting Powder	UK
Egg	UK
Vegetable Shortening	Belgium
Yeast	UK
Improver	Belgium, UK
Salt	UK
Stabilisers	UK
Raising Agents	UK
Natural Vanilla Flavouring	UK

**Suitability:**

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	Yes	
Vegans	No	Contains Milk and Egg
Coeliacs	No	Contains Wheat
Kosher	Not certified	
Halal	Not certified	

**Allergen Information:**

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	Contains Wheat Flour
Milk and Milk Products	Yes	Yes	Contains Whipping Cream
Eggs and Egg Products	Yes	Yes	Egg
Fish and Fish Products	No	No	
Mustard	No	No	
Celery/ Celeriac	No	No	
Lupin	No	No	
Soya Beans and Derivatives	No	Yes (within other raw materials)	
Molluscs	No	No	
Crustaceans	No	No	
Sesame Seeds and derivatives	No	No	
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, Hazelnuts, Pecans and Walnuts handled on site.
Peanuts	No	No	

**Other Relevant Information:**

	<b>Present (Yes/No/May contain)</b>	<b>Comments</b>
Artificial Preservatives	No	
Artificial Flavours/Flavour Enhancers	No	
Artificial Colours	No	
Additives	Yes	E440, E330, E163, E331iii, E472e, E471, E516, E300, E450, E401, E500
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

**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:**

Analysis or Calculation: Calculation  
Method of calculation: Nutricalc

	<b>Typical Values per 100g</b>
Energy kJ	1401
kcal	336
Fat (g)	22.9
Of which Saturates (g)	13.5
Carbohydrates (g)	28.1
Of which Sugars (g)	7.7
Fibre (g)	1.2
Protein (g)	3.9
Salt (g)	0.73

**Micro Standards:**

	Target	Fail

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

**Packed:** 12 x 111g  
**Net Weight:** 1.33Kg  
**Gross Weight:** 1.7Kg  
**Total Pallet Weight:** 191.3Kg  
**Pallet Height:** 1.36m

**Pallet Information:**  
 6 Cases per layer  
 16 Layers per pallet  
 96 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
R00154	Tray Insert	HIPS	442	338	30	40	1	40
I1487	Blue Paper	Siliconised Greaseproof	-	-	-	6	1	6
<b>Total weight</b>								46

#### Secondary

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
PO76268 & PO76269	Outer Case – base and lid	Cardboard	465	360	75	312	1	312
I1248	Tape	BOPP solvent	-	-	-	3	1	3
Z00159	Label	Paper	300	75	-	2	1	2
<b>Total weight</b>								317

#### Tertiary

Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)
Blue Chep Pallet	Wood	1200	1000	162	28000
Pallet	LLDPE	-	-	-	240

Wrap					
Pallet Pad	Cardboard	1200	1000		386
<b>Total weight</b>					28626
<b>Date Code:</b> Julian Date Code (yddd), Best Before Date					
<b>Storage Conditions:</b> Store below -18°C. Once defrosted DO NOT re-freeze. Handle with care.					
<b>Shelf Life:</b> 18 months from day of production.					
<b>Minimum Shelf Life:</b> 12 months from day of production.					
<b>Country of Origin:</b> 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.					
<b>Signed:</b> C. Creasey				<b>Date:</b> 08.06.20	
<b>Position:</b> 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](mailto:specifications@wrightsfg.com)

**SYNOPSIS OF CHANGES**

Date	Issue No	Amendment	Requested By	Previous Issue Date
29.12.2014	5	Full review due to change in vegetable oil used to fry doughnuts and packaging information corrected.	R. Bungar	21.07.2014
24.02.2015	6	Updated nutrition to analysed results.	S. Taylor	29.12.2014
27.05.2015	7	Updated to new recipe	R. Bungar	24.02.2015
22.09.2015	8	Added liquid improver to ingredients declaration.	R. Bungar	27.05.2015
24.02.16	9	Latest analysed nutrition information added	R. Bungar	22.09.15
15.03.2016	10	Updated jam to strawberry	R. Bungar	24.02.2016
06.09.17	11	Cream stabiliser ingredients updated	C. Creasey	15.03.16
08.06.20	12	Updated Recipe	D. Handley	06.09.17
04.01.2022	13	Plant Identity code added	A. Kirton	08.06.2020

Issue Date: 3.04.2008	Issue No: 13	Doc Ref: 4906 DC Finger Doughnut
Re-issue Date: 04.01.2020		