

Product Specification

Product Code and Product Name: 2005 Steak Puff Pie

Product Description: Oblong Steak Pies made with a traditional short crust pastry base and puff pastry top - Frozen Unbaked (Silver Foil)

Barcode: 05018833020053

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 (contains Calcium carbonate, Iron, Niacin and Thiamin), Beef (25%), Margarine [Palm Oil, Palm Stearin, Rapeseed Oil, Water, Salt, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice Concentrate], Vegetable Shortening [Palm Oil, Rapeseed Oil, Palm Stearin], Beef Dripping, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Thickener (E1422), Salt, Raising Agents (E450i, E500ii), Malt Extract (**Barley**), 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	ROI and UK
Margarine	Belgium
Vegetable Shortening	Belgium
Beef Dripping	EU
Glaze	UK
Thickener (E1422)	Italy, France
Salt	UK
Raising Agents	UK
Malt Extract	UK
Caramelised Sugar	UK
White Pepper	Vietnam

Suitability:

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	No	Contains Beef
Vegans	No	Contains Beef 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 Proteins
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	
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, E322, E339iii, E160a, E1422
Palm Oil or Derivatives	Yes	MB or SG
GMO materials or derivatives	No	
Irradiated materials	No	

Baking Guidelines:

Bake from Frozen. Place into a pre-heated oven at 200°C / 400°F / 180°C Fan / 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	1180
kcal	285
Fat (g)	17.2
Of which Saturates (g)	6.97
Carbohydrates (g)	22.4
Of which Sugars (g)	0.9
Fibre (g)	1.8
Protein (g)	9.4
Salt (g)	1.5

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
I1135	Foil - Silver	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: Amanda Kirton

Date: 11.01.2022

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
05.06.13	6	New specification format and specification review	R. Bungar	17.03.10
17.10.13	7	FIR Compliant declaration and declaration of statutory additives in flour	R. Bungar	05.06.13
29.07.14	8	Blue Liner bag added to packaging information. Fan oven instructions added to cooking instructions	R. Bungar	17.10.13
09.12.2014	9	Updated ingredients declaration	R. Bungar	29.07.2014
29.03.2016	10	Added Bone Warning	R. Bungar	09.12.14

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26.03.19	11	Specification review – new spec format	C. Creasey	29.03.16
11.01.2022	12	Ingredient dec and Health Mark Updated	A.Kirton	26.03.2019

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