

Product Specification

Product Code and Product Name: 2852 Frozen Baked Dairy Cream Apple Turnovers																			
Product Description: Rehydrated apple flakes encased in a triangular pastry case baked, sliced and filling with cream – Frozen baked.																			
Barcode: 05018833028523																			
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																			
Ingredient Declaration: Whipped Cream (43%) [Whipping Cream (Milk), Cream Stabiliser (Sugar, Modified Maize Starch, Stabilisers (E450iii, E401)], Wheat Flour (contains Calcium carbonate, Iron, Niacin and Thiamin), Apple Filling (16%) [Water, Sugar, Dehydrated Apple Flake, Dextrose, Modified Starch, Acidity Regulator (Citric Acid), Preservative (Potassium Sorbate)], Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (Citric Acid), Lemon Juice from concentrate], Sugar, Water, Sweet Dusting [Dextrose, Cornflour, Palm Oil], Salt.																			
Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May also contain Nuts.																			
Ingredient Information:																			
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Suitability:																			

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

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 Cream
Eggs and Egg Products	No	Yes	
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:

	Present (Yes/No/May contain)	Comments
Artificial Preservatives	No	
Artificial Flavours/Flavour Enhancers	No	
Artificial Colours	No	
Additives	Yes	E450, E401, E471, E330, E202
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. The average defrost time is 6 hours at a storage temperature of 4°C. 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

	Typical Values per 100g
Energy kJ	1494
kcal	359
Fat (g)	25.6
Of which Saturates (g)	15.6
Carbohydrates (g)	27.5
Of which Sugars (g)	11.6
Fibre (g)	1.9
Protein (g)	3.8
Salt (g)	0.64

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 153g
Net Weight: 1.8Kg
Gross Weight: 2.2Kg
Total Pallet Weight: 240Kg
Pallet Height: 1.4m

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 (g)
	Black Insert Tray	HIPS	440	335	30	45	1	45
I1487	Blue Siliconised Greaseproof Paper	Greaseproof Paper	-	-	-	6	1	6
Total weight								51

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
Total weight								317

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: 04.01.2022

Position: Specifications & Artwork 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
02.06.2020	7	Move to new format	J.W.	09.09.2019
20.08.21	8	Nutrition table corrected and Apple Filling ingredients reviewed.	C. Creasey	02.06.20
04.01.2022	9	Site information added	A. Kirton	20.08.2021