

Wrights

Product Specification

Product Code and Product Name: 2425 Minced Beef & Onion Premium Pie		
Product Description: Round Minced Beef & Onion Pies made with a Shortcrust pastry base and Puff Pastry lid - Frozen Unbaked. (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 concentrate], Vegetable Shortening [Palm Oil, Rapeseed Oil, Palm Stearin], Thickener (E1422), Glaze [Water, Modified Starch (Potato, Tapioca), 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, Caramelised Sugar, Malt Extract (Barley), Raising Agents (E450, E500), White Pepper, Black 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.		
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 (<i>If applicable</i>)• Baking (<i>if applicable</i>) (CCP 1 target minimum temperature 85°C)• Cooling (CCP 2 <8°C within 4 hours)• Packing (<i>If applicable</i>)• Metal Detection (CCP 3)• Outer case packaging (<i>If applicable</i>)• Despatch		
Issue Date: 23.03.08 Re-issue Date: 26.01.2022	Issue No: 10	Doc Ref: 2425 Minced Beef & Onion Premium Pie

Baking Guidelines:

For best results bake from frozen. Place on a baking tray in a pre - heated oven 200°C / 400°F / Gas mark 6 for approximately 25 - 30 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	<10000	>100000
Enterobacteriae	<500	>1000
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Cl. Perfringens	<20	>100
B. Cereus	<20	>100
Stahylococcus	<20	>100

Packed:

24 x 240g approximately
(5.76Kg approximately)

Pallet Information :

12 Cases per layer
6 Layers per pallet
72 Cases per pallet

Packaging Measurements:

Foil: 109 x 78 x 33mm, 2.76g each (66.24g per case)
Blue Tint Liner Bag (LDPE): 18g
Layer card (x2): 362 x 240, 32g each (64g per case)
Case dimensions: 370 x 250 x 180mm, 246g each
Tape and Label weight: 5g each case
Case weight: 6.16Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer)

pad 436g and pallet wrap 240g) Total pallet weight: 472.14Kg(approximately) Total pallet height: 1.24m (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 using Beef from ROI.	
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: Specifications and Artwork Coordinator	

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
25.04.13	3	Specification review due to recipe amendment.	R. Bungar	17.03.10
24.04.2014	4	Updated ingredient dec to FIR	R. Bungar	25.04.13
31.07.2014	5	Updated allergen as per FIR	R. Bungar	24.04.2014
29.11.2014	6	New nutrition	R. Bungar	31.07.2014
17.12.2014	7	Updated ingredients declaration	R. Bungar	29.11.2014
30.03.2016	8	Added Bone Warning	R. Bungar	17.12.2014
11.04.2019	9	Specification review	J.W.	30.03.2016
26.01.2022	10	Specification review – Site details and health mark update. Modified maize starch declared as Thickener (E1422)	A. Kirton	11.04.2019

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