

Wrights

Product Specification

Product Code and Product Name: 2277 Bakers Choice Beef & Vegetable Pasty	
Product Description: Traditional vegetable and beef pasty filling encased in an armadillo shaped shortcrust pastry case – Frozen Unbaked	
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, Water, Margarine [Palm Oil, Palm Stearin, Water, Salt, Emulsifier (E471), Acidity Regulator (E330)], Beef (10%), Potatoes (8%), Onions (6%), Swede (5%), Carrots (4%), Seasoning [Salt, Flavour Enhancer (E621), Yeast Extract, Spice, Sugar, Wheat Flour, Malt Extract (Barley), Flavouring], Peas, Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Potato Flakes, Thickener (E1422), Potato Fiber, Emulsifier (E464). Wheat Flour contains Calcium carbonate, Iron, Niacin, Thiamin. Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May 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	
Baking Guidelines:	

Bake from Frozen:

Place on a baking tray in a pre-heated oven at 200°C / 400°F / 180°C -Fan /Gas mark 6 for approximately 30 - 40 minutes.

Ensure product is piping hot throughout before serving. These instructions are a guide only, all appliances may vary.

Nutrition Information:

	Typical Values per 100g (A)
Energy kJ	1020
kcal	244
Fat (g)	12.8
Of which Saturates (g)	5.95
Carbohydrates (g)	23.8
Of which Sugars (g)	2.4
Fibre (g)	3.5
Protein (g)	6.7
Salt (g)	1.2

Micro Standards:

	Target	Fail
TVC	<10000	>100000
Enterobacteria	<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
Staphylococcus	<20	>100

Packed:

30 x 220g approximately
(6.6Kg approximately)

Pallet Information:

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

Barcode:

05018833022774

Packaging Measurements:

Blue Tint Liner Bag (LDPE): 18g each
Layer Card: 362 x 240mm, 32g
Case dimensions: 370 x 250 x 190mm, 226g each
Tape and Label weight: 5g each case
Case weight: 6.9Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 524 kg (approximately)
Total pallet height: 1.3m (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. Beef from ROI and 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: A. Kirton	Date: 13.01.2022
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
30.05.2016	1	New issue	P. Jones	n/a
24.10.2016	2	Updated Nutrition to Analysed	R. Bungar	30.05.2016
28.04.2020	3	Review – no changes	C. Creasey	24.10.2016
13.01.2022	4	Health mark & additives updated	A. Kirton	28.04.2020

Issue Date: 03.05.2016	Issue No: 4	Doc Ref: 2277 Bakers Choice Beef & Veg Pasty FU
Re-issue Date: 13.01.2022		