

Wrights

Product Specification

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| Product Code and Product Name: 2107 Frozen Baked Cheese & Onion Pasty | |
| Product Description: Cheese & Onion Filling encased in a traditional Puff Pastry – frozen Baked Wrapped. | |
| 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, Margarine (Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity regulator (E330), Lemon Juice], Mature Cheddar Cheese (Milk) (12%), Potatoes (7%), Onions (3%), Glaze [Water, Modified Starch (Potato Tapioca), Rapeseed Oil, Milk Protein, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339(ii)), Colour (E160a)], Thickener (E1422), Cheese Powder [Cheese (Milk), Salt], Rehydrated Potato Flake, Salt, Dijon Mustard [Water, Mustard Seeds, Spirit Vinegar, Salt], Yeast Extract, Stabiliser (E464), Onion Powder, White Pepper. | |
| Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May also contain Nuts. | |
| 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 | |
| Reheating Guidelines: For best results defrost in temperature-controlled conditions (e.g., overnight in a refrigerator) and cook from chilled. Remove outer film and place on a baking tray in the centre of a pre-heated oven 200°C / 400°F / Fan: 180°C / Gas Mark 6 for approximately 15-20 minutes. Microwave: May be micro-waved but this can impair pastry quality. | |

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| Issue Date: 23.03.08 | Issue No: 10 | Doc Ref: 2107 Cheese & Onion Pasty |
| Re-issue Date: 12.01.2022 | | |

Ensure product is piping hot throughout before serving

Nutrition Information:

| | Typical Values per 100g (Analysed) |
|------------------------|---|
| Energy kJ | 1310 |
| kcal | 314 |
| Fat (g) | 18.7 |
| Of which Saturates (g) | 9.65 |
| Carbohydrates (g) | 27.3 |
| Of which Sugars (g) | 1.3 |
| Fibre (g) | 1.7 |
| Protein (g) | 8.1 |
| Salt (g) | 0.99 |

Micro Standards:

| | Target | Fail |
|----------------|---------------|----------------|
| TVC | <100 | >5000 |
| Enterobacteria | <10 | >100 |
| 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 |
| Yeast | <1000 | >10000 |
| Mould | <20 | >100 |

Packed:

36 x 175g approximately
(6.3kg approx.)

Pallet Information :

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

Packaging Measurements:

Film Weight: 2.4g (86.4g per case)
Case dimensions: 326 x 286 x 200mm, 281g each
Tape and Label weight: 5g each case
Case weight: 6.67Kg (approximately)
Pallet dimensions: 1200 x 1000 x 162 mm, 2800g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 509.0Kg (approximately)
Total pallet height: 1.36m (approximately)

Date Code: Julian Date Code (yddd), Use By

Storage Conditions: Store below -18°C. Fragile product, 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: 12.01.2022

Position: Specifications and Artwork Technologist

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 |
|------------|----------|--|--------------|---------------------|
| 10.11.2014 | 7 | New specification format | R. Bungar | 1.08.2014 |
| 29.11.2014 | 8 | New ingredients for Dijon mustard | R. Bungar | 10.11.2014 |
| 12.04.2019 | 9 | Specification review | J.W. | 29.11.2014 |
| 12.01.2022 | 10 | Site details, health mark & ingredient dec updated | A.Kirton | 12.04. 2019 |

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