

Wrights

Product Specification

Product Code and Product Name: 2044 Cheese & Onion Pasty		
Product Description: Cheese & Onion Filling encased in a traditional Puff Pastry - 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		
Barcode: 05018833020442		
Ingredients: Water, Wheat Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Margarine (Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity regulator (E330), Lemon Juice concentrate), Grated Mature Cheddar Cheese (Milk) (12%), Flaked Potato (8%), Diced Onion (3%), Thickener (E1422) , Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339 ii), Colour (Carotenes)], Cheese Powder (Milk), Dijon Mustard [Water, Mustard Seeds, Spirit Vinegar , Salt], Salt, Yeast Extract, Emulsifier (E464), Onion Powder, White Ground Pepper		
Allergens: For allergens (including cereals contains gluten) see ingredient 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•		
Baking Guidelines: Bake from Frozen		
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Place on a baking tray in a pre-heated oven at 210°C / 420°F / Gas Mark 6 for approximately 25 / 30 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information:

	Typical Values per 100g (A)
Energy kJ	1343
kcal	323
Fat (g)	22.0
Of which Saturates (g)	11.2
Carbohydrates (g)	23.0
Of which Sugars (g)	1.3
Fibre (g)	1.7
Protein (g)	7.3
Salt (g)	1.14

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:

48 x 127g approximately
(6.1Kg approximately)

Pallet Information:

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

Packaging Measurements:

Blue Tint Liner bag (LDPE): 18g each
Layer card (x4): 362 x 240mm, 32g each (128g per case)
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 6.47 Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)

Total pallet weight: 501.72Kg(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.	
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: 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
7.07.2014	3	New specification format and specification review.	R. Bungar	17.03.2010
1.12.2014	4	FIR update	R. Bungar	7.07.2014
11.04.2019	5	Specification review	J.W.	1.12.2014
12.01.2022	6	Site Details, Health Mark & Ingredient Dec Updated	A. Kirton	11.04.2019

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