

Wrights

Product Specification

Product Code and Product Name: 2406 Steak & Kidney Premium Pies	
Product Description: A Round Steak & Kidney Pie made with a Traditional short crust pastry base a puff pastry top - 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 (contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Beef (17%), Kidney (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)], Salt, Malt Extract (Barley), Carmelised Sugar, Raising Agents (E450, E500), White 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	
Baking Guidelines: Place on a baking tray in a pre - heated oven 200°C / 400°F / Gas mark 6 for approximately 25 -	

Issue Date: 06.12.07

Issue No: 8

Doc Ref: 2406 Steak & Kidney Premium Pies

Re-issue Date: 25.01.2022

30 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information:

	Typical Values per 100g (Analysed)
Energy kJ	1063
kcal	255
Fat (g)	14.3
Of which Saturates (g)	6.3
Carbohydrates (g)	20.5
Of which Sugars (g)	0.7
Fibre (g)	2.6
Protein (g)	9.7
Salt (g)	1.04

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:

24 x 240g approximately
(5.76Kg approximately)

Pallet Information :

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

Packaging Measurements:

Foil dimensions: 109 x 78 x 33mm, 2.76g each (66.24g per case)
Blue Tint Liner Bag (LDPE): 18g each
Layer Pad (x2): 362 x 240mm, 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, UK or EU.	
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: 25.01.2022
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
20.06.13	3	New specification format and specification review	R. Bungar	17.03.10
31.07.2014	4	Updated allergen as per FIR	R. Bungar	20.06.2013
16.12.2014	5	Updated ingredients declaration and nutrition	R. Bungar	31.07.2014
30.03.2016	6	Added Bone Warning	R. Bungar	16.12.2014
11.04.2019	7	Specification review	J.W.	30.03.2016
25.01.2022	8	Specification review and site health mark updated. Modified maize starch declared as thickener E1422.	Amanda Kirton	11.04.2019

Issue Date: 06.12.07	Issue No: 8	Doc Ref: 2406 Steak & Kidney Premium Pies
Re-issue Date: 25.01.2022		