

Product Specification

Product Code and Product Name: 2099 Creamy Vegetable Lattice Slice			
Product Description: A puff pastry lattice topped slice with a creamy vegetable filling – Frozen Unbaked			
Barcode: 05018833020992			
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300		Manufacturing Site: Same as supplier address	
Identification Mark: GB AX028			
Ingredient Declaration: Water, Wheat Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (Citric Acid), Lemon Juice], Mature Cheddar Cheese (Milk), Potatoes (5%), Courgette (4%), Broccoli (2%), Carrots (2%), Green Beans (2%), Full Fat Soft Cheese (Milk), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, Milk Protein, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Onions, Thickener (E1422), Celery , Unsalted Butter (Milk), Leeks, Fat Powder [Palm Fat, Lactose (Milk), Milk Protein], Cheese Powder (Milk), Vegetable Stock Powder [Dried Vegetables (Onion & Leek), Salt, Sugar, Sunflower Oil, Turmeric, Natural Flavouring], Salt, Emulsifier (E464), Yeast Extract, Mustard Powder, Ground White Pepper.			
Allergens: For allergens (including cereals containing gluten) see ingredients in Bold . May also contain Nuts.			
Ingredient Information:			
Ingredient	Country of Origin	Ingredient	Country of Origin
Water	UK	Thickener (E1422)	Italy, France
Wheat Flour	Milled in the UK	Celery	UK, Spain
Margarine	Belgium	Unsalted Butter	UK and Ireland
Mature Cheddar Cheese	UK	Leeks	Kenya, Spain, UK, Holland, France, Turkey
Potatoes	UK	Fat Powder	Germany
Courgette	Holland, France, Spain, UK, Morocco	Cheese Powder	Denmark
Broccoli	Spain	Vegetable Stock Powder	UK
Carrots	UK, Spain, Holland, France	Salt	UK
Green Beans	Belgium	Emulsifier (E464)	Germany
Full Fat Soft Cheese	UK	Yeast Extract	Ireland
Glaze	UK	Mustard Powder	Canada
Onions	Poland, UK, Holland, Spain, Germany, China & Ukraine	Ground White Pepper	Vietnam, Indonesia

Suitability:

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	Yes	
Vegans	No	Contains milk
Coeliacs	No	Contains Wheat Flour
Kosher	Not certified	
Halal	Not certified	

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	Wheat Flour
Milk and Milk Products	Yes	Yes	Cheese, Glaze, Fat Powder, Cheese Powder
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	Yes	Yes	Mustard powder
Celery/ Celeriac	Yes	Yes	Celery
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	Soya Lecithin
Molluscs	No	Yes	
Crustaceans	No	Yes	
Sesame Seeds and derivatives	No	Yes	
Sulphites/Sulphur Dioxide	No	Yes (within other raw materials)	
Nuts ((Almond, Brazil Nuts, Cashew Nuts, Hazelnut, Macadamia Nuts, Pecan Nuts, Pistachio Nuts, Walnuts) or nut derivatives	May contain	Yes	Almonds and cashews handled on site
Peanuts	No	No	

Other Relevant Information:

	Present (Yes/No/May contain)	Comments
Artificial Preservatives	No	
Artificial Flavours/Flavour Enhancers	No	
Artificial Colours	No	
Additives	Yes	E471, E330, E322, E339iii, E160a, E1422, E464
Palm Oil or Derivatives	Yes	
GMO materials or derivatives	No	
Irradiated materials	No	

Baking Guidelines:

Place on a baking tray in a pre-heated oven at 200°C / 400°F/ Gas mark 6 for approximately 25 - 30 minutes.

Ensure product is piping hot before serving.

Nutrition Information:

Analysis or Calculation: Calculation

Method of calculation: Nutricalc

	Typical Values per 100g
Energy kJ	1130
kcal	272
Fat (g)	19.2
Of which Saturates (g)	10.8
Carbohydrates (g)	18.9
Of which Sugars (g)	1.8
Fibre (g)	1.6
Protein (g)	5.0
Salt (g)	1.1

Brief outline of Process Steps:

- 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 (If applicable)
- Baking (if applicable) (CCP 1 target minimum temperature 85°C)
- Cooling (CCP 2 <8°C within 4 hours)
- Packing (If applicable)
- Metal Detection (CCP 3)
- Outer case packaging (If applicable)
- Despatch

Micro Standards:

	Target	Fail
TVC	<10000	>5000000
Enterobacteria	<500	>1000
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

Packed: 36 x 175g
Net Weight: 6.3Kg
Gross Weight: 6.65Kg
Total Pallet Weight: 507.6Kg
Pallet Height: 1.3m

Pallet Information:
 12 Cases per layer
 6 Layers per pallet
 72 Cases per pallet

Packaging Breakdown:

Primary

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
I1244	Blue Liner Bag	LDPE	-	-	-	18	1	18
Total weight								18

Secondary

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case
PO76421	Layer card	Cardboard	362	240	-	28	3	84
R00003	Outer Case	Cardboard	376	256	190	246	1	246
I1248	Tape	BOPP solvent	-	-	-	3	1	3
Z00159	Label	Paper	300	75	-	2	1	2
Total weight								335

Tertiary

Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)
Blue Chep Pallet	Wood	1200	1000	162	28000
Pallet Wrap	LLDPE	-	-	-	240
Pallet Pad	Cardboard	1200	1000		386
Total weight					28626

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: C. Creasey

Date: 15.02.22

Position: Specifications Team Manager

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
28.01.13	9	Changed to new specification format	Customer	12.07.12
26.03.13	10	Spec reviewed to highlight celery and add to allergen list	R. Bungar	28.01.13
29.01.14	11	Statutory additives added to flour. Allergen highlighting to FIR format	R. Bungar	29.01.14
18.04.14	12	Amend High Fat Powder to new recipe.	R. Bungar	29.01.14
01.08.2014	13	Updated allergen as per FIR	R. Bungar	18.04.2014
29.11.2014	14	New ingredient declaration	R. Bungar	1.08.2014
27.09.2016	15	Updated analysed nutrition	R. Bungar	29.11.2014
12.04.2019	16	Specification review	J.W.	27.09.2016
12.01.2022	17	Site details, health mark & ingredient dec update	A. Kirton	12.04.2019
15.02.2022	18	Moved to new format specification. Recipe updated – Stabiliser (E415) replaced with Emulsifier (E464) – ingredient declaration and nutrition updated	H. Sedgley/ C. Creasey	12.01.2022

Issue Date: 18.05.04	Issue No: 18	Doc Ref: 2099 Creamy Vegetable Lattice Slice
Re-issue Date: 15.02.22		