

# Wrights

## Product Specification

<b>Product Code and Product Name: 2084 Peppered Steak Slice – Frozen Unbaked</b>	
<b>Product Description:</b> Peppered Steak Filling encased in a traditional Puff Pastry– Frozen Unbaked	
<b>Supplier Address:</b> Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	<b>Manufacturing Site:</b> Same as supplier address
<b>Identification Mark:</b> GB AX028	
<b>RSPO SCC no:</b> BMT-RSPO-000592	
<b>Ingredients:</b> <b>Wheat</b> Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Beef (19%), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity regulator (E330), Lemon Juice concentrate], Water, Onions, Thickener (E1422), Whipping Cream ( <b>Milk</b> ), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, <b>Milk</b> Proteins, Emulsifiers ( <b>Soya</b> Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Roast Beef Stock [Rehydrated Beef, Natural Flavouring, Water, Beef Stock (Beef Protein, Water), Salt, Potato Flakes, Sugar, Beef Fat, Lemon Juice Concentrate, Malt Extract ( <b>Barley</b> ), Yeast Extract, Dried Onion, Black Pepper], Cracked Black Pepper, Emulsifier (E464), Malt Extract ( <b>Barley</b> ), Caramelised Sugar.	
<b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b> . May also contain Nuts.	
Bone warning:- Although every care has been taken to remove bones, small bones may remain.	
<b>Brief outline of Process Step:</b> <ul style="list-style-type: none"><li>• Raw Material Intake</li><li>• Product ingredient batch weighing</li><li>• Filling Cooking (CCP 1 target minimum temperature 85°C)</li><li>• Cooling (CCP 2 &lt;8°C within 4 hours)</li><li>• Pastry manufacturing</li><li>• Product Assembly</li><li>• Cooling (CCP 2 &lt;8°C within 4 hours)</li><li>• Packing</li><li>• Metal Detection (CCP 3)</li><li>• Outer case packaging</li><li>• Freezing</li><li>• Despatch</li></ul>	
<b>Baking Guidelines:</b> Place onto 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 throughout before serving.

### Nutrition Information:

	Typical Values per 100g (A)
Energy kJ	1150
kcal	276
Fat (g)	17.6
Of which Saturates (g)	9.1
Carbohydrates (g)	20.2
Of which Sugars (g)	1.7
Fibre (g)	1.9
Protein (g)	8.2
Salt (g)	0.95

### 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:

36 x 176g approximately  
(6.34Kg approximately)

### Pallet Information :

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

### Packaging Measurements:

Blue Tint Liner (LDPE): 18g  
Layer cards (x 4): 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: 6.71Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)

Total pallet weight: 511.8Kg(approximately) Total pallet height: 1.24m (approximately)	
<b>Date Code:</b> Julian Date Code (yddd), Best Before Date	
<b>Storage Conditions:</b> Store below -18°C. Once defrosted DO NOT re-freeze. Handle with care.	
<b>Shelf Life:</b> 18 months from day of production.	
<b>Minimum Shelf Life:</b> 12 months from day of production.	
<b>Country of Origin:</b> Produced in the UK using Beef from the UK, ROI or EU.	
<b>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.</b>	
<b>Signed:</b> Amanda Kirton	<b>Date:</b> 12.01.2022
<b>Position:</b> 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
14.11.2012	9	New specification format and review	R. Bungar	12.07.12
25.03.2014	10	FIR compliant declaration & addition of statutory additives	R. Bungar	14.11.12
01.08.2014	11	Updated allergen as per FIR	R. Bungar	25.03.2014
29.11.2014	12	New nutrition	R. Bungar	1.08.2014
29.03.2016	13	Added Bone Warning	R. Bungar	29.11.14
27.09.2016	14	Updated analysed nutrition	R. Bungar	29.03.16
12.04.2019	15	Specification review	J.W.	27.09.2016
12.01.2022	16	Site details, health mark & ingredient dec updated	A. Kirton	12.04.2019

Issue Date: 26.03.04	Issue No: 16	Doc Ref: 2084 Peppered Steak Slice
Re-issue Date: 12.01.2022		