

Product Specification

Product Code and Product Name: 2030 Chicken & Mushroom Pie	
Product Description: Oblong Chicken & Mushroom Pies made with a Traditional short crust pastry base and lid - Frozen Unbaked (Silver Foil).	
Barcode: 05018833020305	
Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	Manufacturing Site: Same as supplier address
Health Mark: GB AX028	
RSPO SCC no: BMT-RSPO-000592	
Ingredient Declaration: Water, Wheat Flour, Cooked Chicken (14%) (Chicken, Salt), Vegetable Shortening (Palm Oil, Rapeseed Oil, Palm Stearin), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice concentrate], Mushrooms (3%), Fat Powder [Palm Fat, Lactose (Milk), Milk Solids], Chicken & Mushroom Sauce Powder [Thickener (E1422), Fat Powder (Palm Oil, Lactose (Milk), Milk Protein), Salt, Wheat Flour, Whole Milk Powder, Flavour Enhancer (E621), Hydrolysed Vegetable Protein, Yeast Extract, Flavourings (contains Celery)], Thickener (E1422), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Roast Chicken Stock [Roast Chicken, Chicken Fat, Yeast Extract, Glucose Syrup, Maltodextrin, Natural Flavouring, Salt, Sugar, Concentrated Chicken Extract, Lemon Juice Concentrate, Dried Onion], Raising Agents (E450, E500), Salt, Black Pepper. Wheat Flour contains Calcium carbonate, Iron, Niacin and Thiamin. 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.	

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Ingredient Information:

Ingredient	Country of Origin
Wheat Flour	Milled in the UK
Water	UK
Margarine	Belgium
Cooked Chicken	Brazil / Thailand
Vegetable Shortening	Belgium
Mushrooms	Netherlands, Belgium and Germany.
Fat Powder	Netherlands
Chicken & Mushroom Sauce	UK
Glaze	UK
Thickener (E1422)	Italy, France
Roast Chicken Stock	UK
Salt	UK
Raising Agents	UK
Black Pepper	Vietnam

Suitability:

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	No	
Vegans	No	
Coeliacs	No	
Kosher	No	
Halal	No	

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	
Milk and Milk Products	Yes	Yes	
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	No	Yes	
Celery/ Celeriac	Yes	Yes	
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	
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, E1422, E621, E339iii, E160a, E450, E500
Palm Oil or Derivatives	Yes	MB
GMO materials or derivatives	No	
Irradiated materials	No	

Baking Guidelines:

For best results bake from frozen. Place on a baking tray in a pre - heated oven 200°C / 400°F / Gas Mark 6 for approximately 20 - 25 minutes.
Ensure product is piping hot throughout before serving.

Nutrition Information:

Analysed

	Typical Values per 100g
Energy kJ	1190
kcal	286
Fat (g)	16.8
Of which Saturates (g)	6.86
Carbohydrates (g)	24.8
Of which Sugars (g)	1.3
Fibre (g)	2.6
Protein (g)	7.7
Salt (g)	0.69

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	>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: 30 x 195g
Net Weight: 5.85Kg
Gross Weight: 6.3Kg
Total Pallet Weight: 481Kg
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 (g)
I1402	Foil	Aluminium	130(top out) 87 (base)	103(top out) 60 (base)	21	2.45	30	73.5
I1244	Blue Liner Bag	LDPE	-	-	-	18	1	18
Total weight								91.5

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	Cardboard	362	256	190	246	1	246

	Case							
11248	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, using Chicken from Brazil or Thailand.

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 & Artwork Technologist

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
12.03.2019	11	Review & move to New Format	J. Wesolowska	29.03.2016
12.06.2019	12	Correct product description	J.W.	12.03.2019
12.01.2022	13	Ingredient Dec & Health mark Update	A. Kirton	12.06.2019

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