

# Wrights

## Product Specification

<b>Product Code and Product Name: 2040 Potato &amp; Corned Beef Pasty</b>		
<b>Product Description:</b> Potato & Corned Beef pasty filling encased in puff pastry - Frozen Unbaked.		
<b>Supplier Address:</b> Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	<b>Manufacturing Site:</b>	
<b>Identification Mark:</b> GB AX028		
<b>RSPO SCC no:</b> BMT-RSPO-000592		
<b>Barcode:</b> 05018833020404		
<b>Ingredients:</b> Water, <b>Wheat</b> Flour (Contains Calcium Carbonate, Iron, Niacin, Thiamin), Potatoes (21%), Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice concentrate], Corned Beef (12%) [Beef, Salt, Sugar, Preservative (Sodium Nitrite)], Diced Onion, Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, <b>Milk</b> Proteins, Emulsifiers ( <b>Soya</b> Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Seasoning [Salt, Hydrolysed Vegetable Protein ( <b>Soya</b> ), Yeast Extract, Flavouring, Acid (Citric Acid)], Stabiliser (E460).		
<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>• Baking (CCP 1 target minimum temperature 85°C)</li><li>• Cooling (CCP 2 Blast chilled to &lt;8°C)</li><li>• Freezing Blast Frozen to &lt;-12°C)</li><li>• Packing</li><li>• Metal Detection (CCP 3)</li><li>• Outer case packaging</li><li>• Despatch</li></ul>		
<b>Baking Guidelines:</b>		
Issue Date: 30.10.01 Re-issue Date: 12.01.2022	Issue No: 13	Doc Ref: 2040 Potato & Corned Beef Pasty

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:

	Typical Values per 100g (Analysed)
Energy kJ	1265
kcal	303
Fat (g)	19.3
Of which Saturates (g)	9.4
Carbohydrates (g)	24.4
Of which Sugars (g)	1.3
Fibre (g)	1.3
Protein (g)	7.3
Salt (g)	1.26

### 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 185g  
(6.66Kg approximately)

### Pallet Information:

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

### Packaging Measurements:

Blue tint liner bag (LDPE): 18g  
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: 7.04Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 535.6Kg(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 Brazil or Argentina.	
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>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
29.01.13	7	New specification format	Customer	17.03.10
09.06.14	8	FIR-compliant declaration including beef origin. Addition of statutory additives	R. Bungar	29.01.13
01.08.2014	9	Updated allergen as per FIR	R. Bungar	09.06.2014
3.12.2014	10	New ingredients declaration and nutrition	R. Bungar	1.08.2014
29.03.2016	11	Added Bone Warning	R. Bungar	03.12.2014
11.04.2019	12	Specification review	J.W.	29.03.2016
12.01.2022	13	Site information & Heath Mark added	A. Kirton	11.04.2019

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