

Product Specification

Product Code and Product Name: 2001 Meat & Potato Pies	
Product Description: Round Meat & Potato Pies made with a Traditional short crust pastry base and lid - Frozen Unbaked. (Silver Foil)	
Barcode: Outer case: 05018833020015	
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: Wheat Flour (contains Calcium carbonate, Iron, Niacin and Thiamin), Potatoes (21%), Water, Beef (11%), Vegetable Shortening (Palm Oil, Rapeseed Oil, Palm Stearin), Margarine [Palm Oil , Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (Citric Acid), Lemon Juice], Beef Fat, Onions, Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Raising Agents (E450, E500), White Pepper, Caramelised Sugar.	
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.	
Ingredient Information:	

Ingredient	Country of Origin
Wheat Flour	Milled in the UK
Potatoes	UK
Water	UK
Beef	ROI
Vegetable Shortening	Belgium
Margarine	Belgium
Beef Fat	UK
Onions	UK, Holland, Poland, Ukraine
Glaze	UK
Salt	UK
Raising Agents	UK
White Pepper	Vietnam
Caramelised Sugar	UK

Suitability:

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	No	Contains Beef
Vegans	No	Contains Beef and Milk
Coeliacs	No	Contains Wheat
Kosher	No	
Halal	No	

Allergen Information:

Issue Date: 18.05.2004	Issue No: 18	Doc Ref: 2001 Meat and Potato Pie
Re-issue Date: 11.01.2022		

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	Wheat Flour
Milk and Milk Products	Yes	Yes	Milk proteins in glaze
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	No	Yes	
Celery/ Celeriac	No	Yes	
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	Soya lecithin in glaze
Molluscs	No	Yes	
Crustaceans	No	Yes	
Sesame Seeds and derivatives	No	Yes	
Sulphites/Sulphur Dioxide	No	Within other ingredients not as a raw material	
Nuts ((Almond, Brazil Nuts, Cashew Nuts, Hazelnut, Macadamia Nuts, Pecan Nuts, Pistachio Nuts, Walnuts) or nut derivatives	May contain	Yes	Almonds and Cashews handled in the factory
Peanuts	No	No	

Other Relevant Information:

Issue Date: 18.05.2004	Issue No: 18	Doc Ref: 2001 Meat and Potato Pie
Re-issue Date: 11.01.2022		

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

BAKING GUIDELINES.

Bake from Frozen. Place on a baking tray in a pre - heated oven 200°C / 400°F/ Gas mark 6 for approximately 25 - 30 minutes. Ensure product is piping hot throughout before serving.

Nutrition Information:

Analysis or Calculation: Analysis

	Typical Values per 100g
Energy kJ	1010
kcal	242
Fat (g)	14.4
Of which Saturates (g)	6.2
Carbohydrates (g)	23.0
Of which Sugars (g)	1.4
Fibre (g)	2.5
Protein (g)	6.4
Salt (g)	0.97

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	<100	>5000
Enterobacteria	<10	>100
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
Yeast	<1000	>10000
Mould	<20	>100

Packed: 30 x 245g
Net Weight: 7.35Kg
Gross Weight: 7.7Kg
Total Pallet Weight: 585.4Kg
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)
I1400	Foil	Aluminium	109 (top out)	78 (base)	33	2.53	30	75.9
Total weight								75.9

Secondary

Wrights code	Description	Material	Length (mm)	Width (mm)	Height (mm)	Weight (g)	Quantity per case	Total Weight per case (g)
I1244	Blue Bag	LDPE Polythene	610	762		18	1	18
PO76421	Layer card	Cardboard	362	240		28	2	56
PO76419	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								307

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 Irish Beef.

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: 11.01.2022

Position: Specifications and 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
25.01.2019	16	Specification review & move to new format	J.W.	29.03.2016
06.01.2021	17	Updated baking instructions	J.W.	25.01.2019
11.01.2022	18	Updated Health Mark	A. Kirton	06.01.2021

Issue Date: 18.05.2004	Issue No: 18	Doc Ref: 2001 Meat and Potato Pie
Re-issue Date: 11.01.2022		

Uncontrolled Copy

Issue Date: 18.05.2004	Issue No: 18	Doc Ref: 2001 Meat and Potato Pie
Re-issue Date: 11.01.2022		