

**Product Specification**

<b>Product Code and Product Name: 2020 Steak &amp; Kidney Shortcrust Pie</b>																																
<b>Product Description:</b> Oblong Steak & Kidney Pies made with a traditional short crust pastry base and lid – Frozen Unbaked. (Red Foil)																																
<b>Barcode:</b> 05018833020206																																
<b>Supplier Address:</b> Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300		<b>Manufacturing Site:</b> Same as supplier address																														
<b>Health Mark:</b> GB AX028																																
<b>RSPO SCC no:</b> BMT-RSPO-000592																																
<b>Ingredient Declaration:</b> <b>Wheat</b> Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Water, Beef (16%), Kidney (7%), 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], Thickener (E1422), Glaze [Water, Modified Maize Starch, Rapeseed Oil, <b>Milk</b> Proteins, Emulsifiers ( <b>Soya</b> Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Beef Fat, Salt, Raising Agents (E450i, E500ii), Malt Extract ( <b>Barley</b> ), Caramelised Sugar, White Pepper.																																
<b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b> . May also contain Nuts.																																
<b>Bone Warning:</b> Although every care has been taken to remove bones, small bones may remain.																																
<b>Ingredient Information:</b>																																
<table border="1"> <thead> <tr> <th>Ingredient</th> <th>Country of Origin</th> </tr> </thead> <tbody> <tr> <td>Wheat Flour</td> <td>Milled in the UK</td> </tr> <tr> <td>Water</td> <td>UK</td> </tr> <tr> <td>Beef</td> <td>ROI and UK</td> </tr> <tr> <td>Kidney</td> <td>ROI and UK</td> </tr> <tr> <td>Vegetable Shortening</td> <td>Belgium</td> </tr> <tr> <td>Margarine</td> <td>Belgium</td> </tr> <tr> <td>Thickener (E1422)</td> <td>Italy, France</td> </tr> <tr> <td>Glaze</td> <td>UK</td> </tr> <tr> <td>Beef Fat</td> <td>EU</td> </tr> <tr> <td>Salt</td> <td>UK</td> </tr> <tr> <td>Raising Agents</td> <td>UK</td> </tr> <tr> <td>Malt Extract</td> <td>UK</td> </tr> <tr> <td>Caramelised Sugar</td> <td>UK</td> </tr> <tr> <td>White Pepper</td> <td>Vietnam</td> </tr> </tbody> </table>			Ingredient	Country of Origin	Wheat Flour	Milled in the UK	Water	UK	Beef	ROI and UK	Kidney	ROI and UK	Vegetable Shortening	Belgium	Margarine	Belgium	Thickener (E1422)	Italy, France	Glaze	UK	Beef Fat	EU	Salt	UK	Raising Agents	UK	Malt Extract	UK	Caramelised Sugar	UK	White Pepper	Vietnam
Ingredient	Country of Origin																															
Wheat Flour	Milled in the UK																															
Water	UK																															
Beef	ROI and UK																															
Kidney	ROI and UK																															
Vegetable Shortening	Belgium																															
Margarine	Belgium																															
Thickener (E1422)	Italy, France																															
Glaze	UK																															
Beef Fat	EU																															
Salt	UK																															
Raising Agents	UK																															
Malt Extract	UK																															
Caramelised Sugar	UK																															
White Pepper	Vietnam																															
Issue Date: 30.10.01	Issue No: 14	Doc Ref: 2020 Steak & Kidney Shortcrust Pie																														
Re-issue Date: 11.01.2022																																

**Suitability:**

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

**Allergen Information:**

<b>Allergen</b>	<b>Present (Yes/No/May contain)</b>	<b>Handled on site</b>	<b>Comments</b>
Cereals (containing gluten)	Yes	Yes	Contains Wheat and Barley
Milk and Milk Products	Yes	Yes	Contains Milk Proteins
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	
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:**

	<b>Present (Yes/No/May contain)</b>	<b>Comments</b>
Artificial Preservatives	No	
Artificial Flavours/Flavour Enhancers	No	
Artificial Colours	No	
Additives	Yes	E471, E330, E1422, E322, E339iii, E160a, E450i, E500ii, E1422
Palm Oil or Derivatives	Yes	MB or SG
GMO materials or derivatives	No	
Irradiated materials	No	

**Baking Guidelines:**

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

	<b>Typical Values per 100g</b>
Energy kJ	1200
kcal	289
Fat (g)	16.8
Of which Saturates (g)	7.2
Carbohydrates (g)	25.7
Of which Sugars (g)	1.2
Fibre (g)	1.3
Protein (g)	8.1
Salt (g)	1.15

**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:** 32 x 200g  
**Net Weight:** 6.4Kg  
**Gross Weight:** 6.8Kg  
**Total Pallet Weight:** 518.4Kg  
**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
I1134	Foil - Red	Aluminium	123 x 91 (top out)	74 x 48 (base)	24	1.54	32	49.28
I1244	Blue Liner Bag	LDPE	-	-	-	18	1	18
<b>Total weight</b>								<b>67.28</b>

**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
<b>Total weight</b>								<b>335</b>

**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
<b>Total weight</b>					<b>28626</b>

**Date Code:** Julian Date Code (ydd), 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:** Amanda Kirton

**Date:** 11.01.2022

**Position:** Specifications 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](mailto:specifications@wrightsfg.com)

**SYNOPSIS OF CHANGES**

Date	Issue No	Amendment	Requested By	Previous Issue Date
06.09.11	8	Addition of nutrition & country of origin	Customer	17.03.10
07.04.14	9	FIR update. Addition of statutory additives to flour	Re. Bungar	06.09.11
01.08.2014	10	Updated allergen as per FIR	R. Bungar	07.04.2014
12.12.2014	11	Updated Ingredients declaration	R. Bungar	1.08.2014
29.03.2016	12	Added Bone Warning	R. Bungar	12.12.14
08.04.19	13	Specification review – new spec format	C. Creasey	29.03.16
11.01.2022	14	Ingredient dec & health mark updated. Modified maize starch declared as	A.Kirton	08.04.2019

Issue Date: 30.10.01	Issue No: 14	Doc Ref: 2020 Steak & Kidney Shortcrust Pie
Re-issue Date: 11.01.2022		

		Thickener E1422)		
--	--	------------------	--	--

Uncontrolled Copy

Issue Date: 30.10.01	Issue No: 14	Doc Ref: 2020 Steak & Kidney Shortcrust Pie
Re-issue Date: 11.01.2022		