

Wrights

Product Specification

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| Product Code and Product Name: 2605 Minced Beef & Onion Pie | |
| Product Description: Round Minced Beef & Onion Pie with shortcrust pastry base and puff pastry lid (Lid pattern: Plain) - Frozen Unbaked, in gold foil. | |
| Supplier Address: Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300 | Manufacturing Site: Same as supplier address |
| Identification Mark: GB AX028 | |
| RSPO SCC no: BMT-RSPO-000592 | |
| Ingredients: Wheat Flour (contains Calcium Carbonate, Iron, Niacin, Thiamin), Water, Beef (11%), Margarine [Palm Oil, Palm Stearin, Water, Rapeseed Oil, Salt, Emulsifier (Mono-and Diglycerides of Fatty Acids), Acidity Regulator (Citric Acid), Lemon Juice concentrate], Vegetable Shortening [Palm Oil, Rapeseed Oil, Palm Stearin], Onion (5%), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, Milk Proteins, Emulsifiers (Soya Lecithin, E471), Acidity Regulator (E339), Colour (E160a)], Thickener (E1422), Salt, Kibbled Onion, Beef Stock [Beef, Rehydrated Potato, Salt, Molasses, Caramelised Sugar Syrup, Dried Onion, Black Pepper], Onion Powder, Raising Agents (E450, E500), Yeast Extract, Carmelised Sugar, Malt Extract (Barley), White Pepper, Black Pepper. | |
| 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. | |
| Brief outline of Process Step: <ul style="list-style-type: none">• 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• Cooling (CCP 2 <8°C within 4 hours)• Packing• Metal Detection (CCP 3)• Freezing• Outer case packaging• Despatch | |
| Baking Guidelines: | |

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Place on 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 As sold (A) |
|------------------------|--|
| Energy kJ | 1300 |
| kcal | 312 |
| Fat (g) | 17.2 |
| Of which Saturates (g) | 7.62 |
| Carbohydrates (g) | 31.6 |
| Of which Sugars (g) | 1.6 |
| Fibre (g) | 2.1 |
| Protein (g) | 6.6 |
| Salt (g) | 0.72 |

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 170g
(6.12 Kg approximately)

Pallet Information :

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

Packaging Measurements:

Foil dimensions: 111 x 62 x 20mm, 1.7g each (61.2g per case)
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: 7.5Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 472.63Kg(approximately)
Total pallet height: 1.302m (approximately)

Date Code: Julian Date Code (yddd), Best Before Date

Storage Conditions: Store below -18°C. Once defrosted DO NOT re-freeze. Handle with care.

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| 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 beef from the UK, ROI or EU. | |
| 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: A.Kirton | Date: 27.01.2022 |
| Position: 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 |
|------------|----------|---|--------------|---------------------|
| 01.05.13 | 4 | New specification format and ingredient declaration updated due to recipe change to remove TVP. | R. Bungar | 17.03.10 |
| 24.04.14 | 5 | Updated ingredient declaration to FIR | R. Bungar | 1.05.13 |
| 23.05.14 | 6 | Amend product weight. Add country of origin of meat. Add lid decoration | R. Bungar | 24.04.14 |
| 30.07.2014 | 7 | Updated allergen as per FIR | R. Bungar | 23.05.2014 |
| 13.11.2014 | 8 | Updated weight to 170g | S. Taylor | 30.07.2014 |
| 23.12.2014 | 9 | Updated ingredients declaration and nutrition | R. Bungar | 13.11.2014 |
| 30.03.2016 | 10 | Added Bone Warning | R. Bungar | 23.12.2014 |
| 12.04.2019 | 11 | Specification review | J.W. | 30.03.2016 |
| 27.01.2022 | 12 | Specification review – Site details and health mark added. Modified maize starch declared as Thickener (E1422). | A.Kirton | 12.04.2019 |

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