

# Wrights

## Product Specification

<b>Product Code and Product Name: 2085 Cheese &amp; Onion Slice</b>	
<b>Product Description:</b> Cheese & Onion filing encased in a light puff pastry – Frozen Unbaked	
<b>Supplier Address:</b> Wrights Food Group Weston Road Crewe CW1 6XQ 01270 504300	<b>Manufacturing Site:</b> Same as supplier address
<b>Identification Mark:</b> GB AX028	
<b>RSPO SCC no:</b> BMT-RSPO-000592	
<b>Barcode -</b> 05018833020855	
<b>Ingredients:</b> Water, <b>Wheat</b> Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Margarine [Palm Oil, Palm Fat, Rapeseed Oil, Water, Salt, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Grated Mature Cheddar Cheese ( <b>Milk</b> ) (14%), Potatoes, Onions (4%), Glaze [Water, Modified Starch, Rapeseed Oil, <b>Milk</b> Proteins, Emulsifiers ( <b>Soya</b> Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Thickener (E1422), Cheese Powder [Cheese ( <b>Milk</b> ), Salt], Dehydrated Potato, Dijon Mustard [Water, <b>Mustard</b> Seeds, Spirit Vinegar, Salt], Salt, Yeast Extract, Emulsifier (E464), Onion Powder, White Pepper.	
<b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b> . May contain Nuts.	
<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>• Cooling (CCP 2 &lt;8°C within 4 hours)</li><li>• Freezing</li><li>• Metal Detection (CCP 3)</li><li>• Packing</li><li>• Despatch</li></ul>	
<b>Baking Guidelines:</b> Place on a baking tray in a pre-heated oven at 210°C / 420°F Gas mark 6 for approximately 25 - 30 minutes. Ensure product is piping hot before serving.	
<b>Product Status:</b> Suitable for vegetarians.	

Issue Date: 14.02.06

Issue No: 16

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Re-issue Date: 22.02.2022

**Nutrition Information:**

	Typical Values per 100g (A)
Energy kJ	1360
kcal	326
Fat (g)	22.7
Of which Saturates (g)	11.8
Carbohydrates (g)	26.7
Of which Sugars (g)	1.3
Fibre (g)	2.1
Protein (g)	3.9
Salt (g)	1.39
This product is 1 portion.	

**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 176g  
(6.34Kg 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: 6.7Kg (approximately)  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 511.8Kg (approximately)  
Total pallet height: 1.24m (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.

**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:** 22.02.2022

**Position:** Specifications Technologist

**Please note: We will consider this specification to be accepted unless otherwise advised**

#### **SYNOPSIS OF CHANGES**

<b>Date</b>	<b>Issue No</b>	<b>Amendment</b>	<b>Requested By</b>	<b>Previous Issue Date</b>
04.10.12	8	Transferred to new issue specification and ingredient declaration reviewed.	R. Bungar	14.02.06
18.02.14	9	Addition of Statutory additives in Wheat Flour. Allergen declaration amended to be FIR compliant.	R. Bungar	04.10.2012
24.04.2014	10	Amended Ingredients dec to FIR	R. Bungar	18.02.2014
01.08.2014	11	Updated allergen as per FIR	R. Bungar	24.02.2014
3.12.2014	12	Removed Sulphites from ingredients, updated Dijon mustard ingredients.	R. Bungar	1.08.2014
18.04.17	13	Specification reviewed – no changes	R. Bungar	03.12.14
27.04.20	14	Review – no changes	C.Creasey	18.04.17
12.01.2022	15	Site Details, Health Mark & Ingredient dec updated	A. Kirton	27.04.2020
22.02.2022	16	Case Barcode added.	A.Kirton	12.02.2022

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