

# Wrights

## Product Specification

<b>Product Code and Product Name:</b> 2160 Steak & Kidney Pudding 32 x 190g FB		
<b>Product Description:</b> Steamed Steak & Kidney Puddings made with a Suet Pastry (Frozen, Baked)		
<b>Ingredients:</b> Water, <b>Wheat</b> Flour , Beef (19%), Kidney (9%), Beef Suet (Beef Fat, <b>Wheat</b> Flour), Vegetable Fats & Oils [Palm Oil, Rapeseed Oil], Modified Maize Starch, Salt, Raising Agents (E450, E500), Malt Extract ( <b>Barley</b> ), Carmelised Sugar, White Pepper.  Wheat flour (contains Calcium carbonate, Iron, Niacin, Thiamin) <b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b> . May contain <b>Nuts</b> .  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>• Freezing (<i>If applicable</i>)</li><li>• Baking (<i>if applicable</i>) (CCP 1 target minimum temperature 85°C)</li><li>• Cooling (CCP 2 &lt;8°C within 4 hours)</li><li>• Packing (<i>If applicable</i>)</li><li>• Metal Detection (CCP 3)</li><li>• Outer case packaging (<i>If applicable</i>)</li><li>• Despatch</li></ul>		
<b>Reheating Guidelines:</b> Defrost product in temperature controlled conditions or overnight in a refrigerator. Place into a steamer and steam for approximately 30 minutes. Ensure product is piping hot throughout before serving.		

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**Nutrition Information:**

	Typical Values per 100g (Analysed)
Energy kJ	1134
kcal	273
Fat (g)	19.0
Of which Saturates (g)	7.9
Carbohydrates (g)	17.7
Of which Sugars (g)	0.1
Fibre (g)	1.2
Protein (g)	7.1
Salt (g)	1.17

**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:**

32 x 190g  
(6.08 Kg approximately)

**Pallet Information:**

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

**Packaging Measurements:**

Silver Foil dimensions: 73x46x53mm, 4g each (128g per case)  
Blue Tint Liner Bag (LDPE): 18g each  
Case dimensions: 326 x 286 x 200mm, 281g each  
Tape and Label weight: 5g each case  
Case weight: 6.51 Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 497.5 Kg (approximately)  
Total pallet height: 1.36m (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.

<b>Minimum Shelf Life:</b> 12 months from day of production.	
<b>Country of Origin:</b> Produced in the UK using Beef from ROI.	
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> J. Wesolowska	<b>Date:</b> 30.03.2016
<b>Position:</b> Specification Technologist	

**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
28.01.2014	6	Transfer to new specification format and FIR-compliant declaration	Reshima Bungar	12.07.12
28.07.2014	7	Add pallet configuration and meat country of origin, add Malt extract to ingredient dec.	R. Bungar	28.01.2014
15.12.2014	8	Updated ingredients declaration	R. Bungar	28.07.2014
30.03.2016	9	Added Bone Warning	R. Bungar	15.12.2014

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