

Wrights

Product Specification

Product Code and Product Name: 2103 Bacon & Cheese Puff

Product Description: Pieces of bacon with sliced mild cheddar cheese wrapped in a puff pastry square – Frozen Unbaked

Ingredients:

Bacon (38%) [Pork, Water, Salt, Preservatives (E252, E250), Antioxidant (E301)], Margarine [Palm Oil, Palm Stearin, Rapeseed Oil, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (E330)], **Wheat** Flour (contains Calcium carbonate, Iron, Niacin, Thiamin), Mild Cheddar Cheese (**Milk**) (16%), Water, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Solids, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Raising Agents (E450, E500).

Allergens: For allergens (including cereals containing gluten) see ingredients in **Bold**. May contain **Nuts**.

Brief outline of Process Step:

- 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

Baking Guidelines:

Place on a baking tray in a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 20 - 25 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information: A puff is 1 portion.

	Typical Values per 100g (Analysed)
Energy kJ	1630
kcal	393
Fat (g)	28.9
Of which Saturates (g)	13.9
Carbohydrates (g)	19.1
Of which Sugars (g)	0.7
Fibre (g)	1.0
Protein (g)	13.6
Salt (g)	1.53

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:42 x 175g approximately
(7.35Kg approximately)**Pallet Information:**12 Cases per layer
6 Layers per pallet
72 Cases per pallet**Packaging****Measurements:**Blue Tint Liner Bag (LDPE): 18g each
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 7.6Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 575.8Kg(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 using Pork from EC.

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: J Wesolowska

Date: 24.04.2014

Position: Specifications 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
09.10.13	7	New specification format and review	Customer	17.03.10
24.04.2014	8	Amended ingredient dec to FIR	R. Bungar	9.10.13

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Issue Date: 26.06.08

Issue No: 8

Doc Ref: 2103 Bacon & Cheese Puff

Re-issue Date: 24.04.2014