

Wrights

Product Specification

Product Code and Product Name: 2100 D Shape Pasty

Product Description: A blend of minced beef and vegetables encased in puff pastry – Frozen Unbaked (Approximately 185g).

Ingredients:

Wheat Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Margarine [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (Citric Acid)], Water, Minced Beef (11%), Potatoes (10%), Onions (4%), Carrots (4%), Swede (4%), Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E332), E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Roast Beef Stock [Rehydrated Beef, Natural Flavouring, Water, Beef Stock (Beef Protein, Water), Salt, Potato Flakes, Sugar, Beef Fat, Lemon Juice Concentrate, Malt Extract (**Barley**), Yeast Extract, Dried Onion, Black Pepper], Modified Maize Starch, Dried Potato, Stabiliser (E460), Yeast Extract, Black Pepper, Onion Powder, White Pepper, Caramelised Sugar.

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
- Cooling (CCP 2 <8°C within 4 hours)
- Freezing
- Packing
- Metal Detection (CCP 3)
- Outer case packaging
- Despatch

Baking Guidelines:

Place on a baking tray in a pre-heated oven at 200°C / Fan 180°C / Gas Mark 6 for approximately 25 - 30 minutes.
Ensure product is piping hot throughout before serving.

Nutrition Information: A pasty is 1 portion.

	Typical Values per 100g (A)
Energy kJ	1020
kcal	244
Fat (g)	12.8
Of which Saturates (g)	5.95
Carbohydrates (g)	23.8
Of which Sugars (g)	2.4
Fibre (g)	3.5
Protein (g)	6.7
Salt (g)	1.2

Micro Standards:

	Target	Fail
TVC	<100	>5000
Enterobacteriae	<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:

36 x 185g approximately
(6.66Kg approximately)

Pallet Information :

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

Packaging Measurements:

Blue Tint Liner Bag (LDPE): 18g
Layer Pad (x1): 362 x 240mm, 32g each
Case dimensions: 370 x 250 x 180mm, 226g each
Tape and Label weight: 5g each case
Case weight: 6.94Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 528.36Kg(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 Beef from UK & ROI.

Warning: Although every effort has been taken to remove bones, some small bones may remain.

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: 17.11.2014

Position: 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
29.07.2014	5	New specification format and specification review	R. Bungar	28.10.2011
17.11.2014	6	Beef quid	N. Carruthers	29.07.2014

Issue Date: 23.03.08

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