

Product Specification

Product Code and Product Name: 2478 - Meatball Marinara Lattice

Product Description: A Rich Tomato sauce with Meatballs and pockets of melted Cheese in a puff pastry lattice (10% Beef). – Frozen Unbaked

Barcode: 05018833024785

Supplier Address:	Manufacturing Site:
Wrights Food Group	Same as supplier address
Weston Road	
Crewe	
CW1 6XQ	
01270 504300	
Health Mark: GB AX028	
RSPO SCC no: BMT-RSPO-000592	

Ingredient Declaration:

Water, Wheat Flour, Margarine [Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice], Meatballs (14%) [Beef (78%), Water, Rusk (Wheat Flour, Raising Agent E503ii), Dried Onion, Tomato Puree, Salt, Garlic Puree, Parsley, Oregano, Rosemary, Black Pepper, Bay Leaf], Chopped Tomatoes, Medium Fat Ripened Cheese (Milk) (5%), Onions, Tomato Puree, Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, Milk Proteins, Emulsifiers (Soya, Lecithin, E471), Acidity Regulator (E339), Colour (E160a)], Thickener (E1422), Sundried Tomato Puree [Sundried Tomatoes, Sunflower Oil, Salt, White Wine Vinegar, Herbs (Garlic, Rosemary, Basil), Black Pepper], Chicken Stock (Chicken, Yeast Extract, Salt, Chicken Fat, Leek Powder, Onion Powder, Onion Powder, Sugar, Lemon Juice concentrate, Natural Flavouring, Sage Oil), Smokey Bacon [Streaky Bacon, Salt, Antioxidant (E301), Preservative (E250)], Sugar, Balsamic Vinegar [Wine Vinegar, Concentrated Grape Must, Colour (Caramel)], Garlic Puree, Salt, Beef Stock (Beef, Rehydrated Potato, Salt, Molasses, Carmelised Sugar Syrup, Dried Onion, Natural Flavouring), Rapeseed Oil, Vegetable Stock Mix [Vegetable] Stock (Water, Onion, Carrot Extract, Celeriac, Herbs, Garlic, Spice), Salt, Glucose Syrup, Maltodextrin, Yeast Extracts, Sugar, Flavourings, Rapeseed Oil], Basil, Milled Red Chillies, Carmelised Sugar, Paprika Powder, Cracked Black Pepper, Ground White Pepper.

Wheat Flour contains Calcium Carbonate, Iron, Niacin, Thiamin.

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

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Ingredient Information:

Ingred		Country of Origin	
Wate	er	UK	
Wheat	Flour	Milled in the UK	
Marga	rine	Belgium	
Meatb	alls	UK	
Chopped T	omatoes	Greece	
Medium Fat Rip	ened Cheese	UK	
Onio	ns	UK, Holland, Poland, China	
		& Ukraine	
Tomato	Puree	Greece	
Glaz	e	UK	
Thicke	ner	France, Germany,	
		Hungary, Italy and	
		Spain	
Sundried Ton		Turkey	
Chicken	Stock	UK	
Baco	on	Denmark	
Suga		Netherlands	
Balsamic		Italy	
Garlic F		China	
Sal		UK	
Beef S		UK	
Rapesee	ed Oil	France, UK, Belgium,	
		Netherlands, Germany,	
		Rumania, Bulgaria, Latvia,	
		other countries near black	
		Sea (Moldavia, Ukraine).	
		Russia, Kazakhstan. Less	
		Likely, Australia, Argentina	
Vegetable S		UK	
Bas Milled Ded		France, India, Peru, Italy	
Milled Red		China	
Carmelise		UK	
Paprika F		Spain	
Cracked Blac		Vietnam	
Ground Whi	e Pepper	Vietnam	

Suitability:

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Wrights Food Group

	Yes/No/Not Certified	Comments
Vegetarians (Ovo-Lacto)	No	
Vegans	No	
Coeliacs	No	
Kosher	No	
Halal	No	

Allergen Information:

Allergen	Present (Yes/No/May contain)	Handled on site	Comments
Cereals (containing gluten)	Yes	Yes	
Milk and Milk Products	Yes	Yes	
Eggs and Egg Products	No	Yes	
Fish and Fish Products	No	Yes	
Mustard	No	Yes	
Celery/ Celeriac	Yes	Yes	
Lupin	No	No	
Soya Beans and Derivatives	Yes	Yes	
Molluscs	No	Yes	
Crustaceans	No	Yes	
Sesame Seeds and derivatives	Νο	Yes	
Sulphites/Sulphur Dioxide	No	Yes (within other raw materials)	
Nuts ((Almond, Brazil Nuts, Cashew Nuts, Hazelnut, Macadamia Nuts, Pecan Nuts, Pistachio Nuts, Walnuts) or nut derivatives	May contain	Yes	Almonds and cashews handled on site
	No	No	
Peanuts	No	No	

Other Relevant Information:

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		Present (Yes/No/May contain)	Comme	ents
	Artificial Preservatives	No		
	Artificial Flavours/Flavour	No		
	Enhancers			
	Artificial Colours	No		
	Additives	Yes	E503ii, E300 E322, E330 E160a, E E301, E	E339ii, 1422,
	Palm Oil or Derivatives	Yes	MB	
	GMO materials or	No		
	derivatives			
Bake from fr Place on a b minutes. Ensure prod	Irradiated materials idelines: ozen. baking tray in a pre-heate		F / Gas mark 6 for	approximately 25 -35
Place on a b minutes. Ensure prod	Irradiated materials idelines: ozen. oaking tray in a pre-heate	ed oven 200°C / 420°	Typical	approximately 25 -35
Bake from fr Place on a b minutes. Ensure prod	Irradiated materials idelines: ozen. baking tray in a pre-heate	ed oven 200°C / 420°		approximately 25 -35
Bake from fr Place on a b minutes. Ensure prod	Irradiated materials idelines: ozen. baking tray in a pre-heate	ed oven 200°C / 420° out before serving.	Typical Values	approximately 25 -35
Bake from fr Place on a b minutes. Ensure prod	Irradiated materials idelines: ozen. baking tray in a pre-heated luct is piping hot through nformation: Energy Fat (g	ed oven 200°C / 420° out before serving.	Typical Values per 100g 1150 276 18.2	approximately 25 -35
Bake from fr Place on a b minutes. Ensure prod	Irradiated materials idelines: ozen. baking tray in a pre-heated luct is piping hot through nformation: Energy Fat (g Of v	ed oven 200°C / 420° out before serving. gy kJ kcal g) which Saturates (g)	Typical Values per 100g 1150 276 18.2 9.8	approximately 25 -38
Bake from fr Place on a b minutes. Ensure prod	Irradiated materials idelines: ozen. baking tray in a pre-heate luct is piping hot through nformation: Energy Fat (g Of v Carbo	ed oven 200°C / 420° out before serving. gy kJ kcal g) which Saturates (g)	Typical Values per 100g 1150 276 18.2 9.8 19.9	approximately 25 -35
Bake from fr Place on a b minutes. Ensure prod	Irradiated materials idelines: ozen. baking tray in a pre-heated luct is piping hot through nformation: Energy Fat (g Of v Carbo	ed oven 200°C / 420° out before serving. gy kJ kcal g) which Saturates (g) ohydrates (g)	Typical Values per 100g 1150 276 18.2 9.8 19.9 1.0	approximately 25 -38
Bake from fr Place on a b minutes. Ensure prod	Irradiated materials idelines: ozen. baking tray in a pre-heate luct is piping hot through nformation: Energy Fat (g Of v Carbo	ed oven 200°C / 420° out before serving. gy kJ kcal g) which Saturates (g) ohydrates (g) of which Sugars (g) (g)	Typical Values per 100g 1150 276 18.2 9.8 19.9	approximately 25 -38

Raw Material Intake

L

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- 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

Micro Standards: (Delete as appropriate) (Unbaked)

	Target	Fail
TVC	<10000	>5000000
Enterobacteria	<500	>1000
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

Packed: 36 x 175g	Pallet Information:
Net Weight: 6.3Kg	12 Cases per layer
Gross Weight: 6.6Kg	6 Layers per pallet
Total Pallet Weight: 508Kg	72 Cases per pallet
Pallet Height: 1.3m	

Packaging Breakdown:

Primary								
Wrights	Description	Material	Length	Width	Height	Weight	Quantity	Total
code			(mm)	(mm)	(mm)	(g)	per	Weight
							case	per
								case
11244	Blue Liner	LDPE	-	-	-	18	1	18
	Bag							
						Tot	al weight	

Secondary

	Wrights	Description	Material	Length	Width	Height	Weight	Quantity	Total
	code			(mm)	(mm)	(mm)	(g)	per	Weight
								case	per
									case
	PO76421	Layer card	Cardboard	362	240	-	28	3	84
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R00003	Outer Case	Caedboa	ard	376	25	6	190	246	1	246
11248	Таре	BOPP		-	-		-	3	1	3
		solvent								
Z00159	Label	Paper		300	7	5	-	2	1	2
Total weight 335						335				
Tertiary										
Description	Material	Length	Widt		0		eight			
		(mm)	(mm	/ · · ·			g)			
Blue Chep Pallet	Wood	1200	1000) 16	62	28000)
Pallet	LLDPE	-	-	-		240				
Wrap										
Pallet Pad	Cardboard	1200	1000				86			
Total weight 28626										
Date Code: Julian Date Code (yddd), Best Before Date										
Storage Co	nditions: Sto	ore below	-18ºC	. Onc	e de	fros	ted DO	NOT re-fr	eeze.	
Storage Conditions: Store below -18°C. Once defrosted DO NOT re-freeze. Handle with care.										
Shelf Life:	18 months fro	m day of	produ	iction						
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 and Pork from 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						.2022				
	Position: Specifications & Artwork Coordinator									
Please note: We will consider this specification to be accented unless otherwise advised										

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

For any specification queries please contact us at: <u>specifications@wrightsfg.com</u>

SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
16.08.2019	4	Specification review & move to new format	Customer	07.07.2016
27.01.2022	5	Specification review – health mark updated	A.Kirton	16.08.2019
24.05.2023	6	Quid percentage added for the Beef in the	A.Kirton	27.01.2022
		Meatball.		

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