

Wrights

Product Specification

Product Code and Product Name: 2499 Steak Slice

Product Description: A rich Steak Filling encased in a traditional Puff Pastry - Frozen Unbaked

Ingredients:

Water, **Wheat** Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (E330)], Beef (20%), Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Modified Maize Starch, Salt, Emulsifier (E464), Malt Extract (**Barley**), Caramelised Sugar [Colour (Caramel), Maltodextrin], White Pepper.

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 Metal Detection (CCP 3)
- Packing
- Despatch

Baking Guidelines:

Place on a baking tray in a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 25 - 30 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information:

	Typical Values per 100g (Analysed)
Energy kJ	1220
kcal	293
Fat (g)	16.8
Of which Saturates (g)	7.9
Carbohydrates (g)	25.0
Of which Sugars (g)	1.9
Fibre (g)	1.6
Protein (g)	9.7
Salt (g)	0.97

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 175g
(6.3Kg 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 (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: 509.4Kg(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 ROI or UK

Warning: Although every care 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: Judy Briscoe

Date: 01.08.2014

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
03.06.13	3	New specification format and review	R. Bungar	17.03.10
05.02.14	4	Amend to include statutory additives in flour and Fir-compliant declaration	R. Bungar	05.02.14
31.07.14	5	Updated allergen as per FIR	R. Bungar	05.02.2014
01.08.14	6	Added country of origin for meat and warning text.	R. Bungar	31.07.14

Issue Date: 23.03.08

Issue No: 6

Doc Ref: 2499 Steak Slice

Re-issue Date: 01.08.2014