

Wrights

Product Specification

Product Code and Product Name: 2227 Steak & Ale Suet Pudding

Product Description: Frozen, Steamed Steak & Ale Puddings made with a Suet Pastry

Ingredients:

Wheat Flour, Water, Beef (21%), Beef Suet [Beef Fat, **Wheat** Flour], Vegetable Fats & Oils [Palm, Rapeseed], Ale (5%) [contains **Barley**, **Wheat**], Onions, Mushrooms (4%), Gravy Mix [Modified Starch, **Wheat** Flour, Potato Starch, Reduced Sodium Salt, Salt, Yeast Extract, Colour (E150c), Hydrolysed Vegetable Protein (**Soya**), Flavour Enhancer (E621), Spice, Spice Extract], Tomato Puree, 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, Raising Agents (E450, E500), Salt, Black Pepper.

Wheat Flour contains Calcium carbonate, Iron, Niacin, Thiamin

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

Reheating Guidelines:

Microwave from Frozen

(Based on a 1000 watt microwave)

1. Place pudding in microwave upside down in its pot. Heat on full power for 3 minutes
2. Turn pudding upright and heat again for 3-4 minutes
3. Rest for 2 minutes, decant from pot and serve.

Ensure product is piping hot throughout before serving.

Nutrition Information:

	Typical Values per 100g (Analysed)
Energy kJ	1190
kcal	286
Fat (g)	18.9
Of which Saturates (g)	6.54
Carbohydrates (g)	20.8
Of which Sugars (g)	1.2
Fibre (g)	1.4
Protein (g)	8.2
Salt (g)	0.78

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:8 x 390g approximately
(3.12Kg approximately)**Pallet Information :**10 Cases per layer
12 Layers per pallet
120 Cases per pallet**Packaging Measurements:**Plastic pot: 130 x 117 x 66mm, 16.3g each (130.4g per case)
Case dimensions: 385 x 260 x 75mm, 186g each
Tape and Label weight: 5g each case
Case weight: 3.44Kg approximately
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)
Total pallet weight: 441.5Kg(approximately)
Total pallet height: 1.1m (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.

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: Reshima Bungar

Date: 01.08.2014

Position: Technical Manager

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
18.03.13	2	Specification review – change to gravy mix composition	R. Bungar	24.03.10
01.08.2014	3	Updated allergen as per FIR	R. Bungar	18.03.2013