

# Wrights

## Product Specification

**Product Code and Product Name: 2084 Peppered Steak Slice – Frozen Unbaked**

**Product Description:** Peppered Steak Filling encased in a traditional Puff Pastry– Frozen Unbaked

**Ingredients:**

Water, **Wheat** Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm Oil, Palm Fat, Rapeseed Oil, Water, Salt, Emulsifier (E471), Acidity Regulator (E330) Lemon Juice], Beef (17%), Onions, Modified Maize Starch, Glaze [Water, Modified Maize Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Whipping Cream (**Milk**), Salt, Roast Beef Stock [Beef, Natural Flavouring, Water, Beef Stock, Salt, Potato Flakes, Sugar, Beef Fat, Lemon Juice Concentrate, Malt Extract (**Barley**), Yeast Extract, Dried Onion, Black Pepper], Cracked Black Pepper, Emulsifier (E464), Malt Extract (**Barley**), 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)
- Packing
- Metal Detection (CCP 3)
- Outer case packaging
- Freezing
- Despatch

**Baking Guidelines:**

Place onto 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: A slice is 1 portion.****As consumed:**

	<b>Typical Values per 100g (A)</b>
Energy kJ	1240
kcal	296
Fat (g)	18.1
Of which Saturates (g)	8.54
Carbohydrates (g)	24.1
Of which Sugars (g)	1.3
Fibre (g)	1.7
Protein (g)	8.4
Salt (g)	0.98

**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 176g approximately  
(6.34Kg approximately)**Pallet Information :**12 Cases per layer  
6 Layers per pallet  
72 Cases per pallet**Packaging****Measurements:**

Blue Tint Liner (LDPE): 18g  
 Layer cards (x 4): 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: 6.71Kg approximately  
 Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
 Total pallet weight: 511.8Kg(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.

<b>Country of Origin:</b> Produced in the UK using Beef from the UK and ROI	
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.	
<b>Signed:</b> Reshima Bungar	<b>Date:</b> 01.08.2014
<b>Position:</b> 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
14.11.12	9	New specification format and review	R. Bungar	12.07.12
25.03.14	10	FIR compliant declaration & addition of statutory additives	R. Bungar	14.11.12
01.08.2014	11	Updated allergen as per FIR	R. Bungar	25.03.2014