

Wrights

Product Specification

Product Code and Product Name: 1001 Meat & Potato Pie

Product Description: Round Meat & Potato Pie made with a traditional short crust pastry base and lid - (Silver Foil)

Ingredients:

Wheat Flour, Water, Potatoes (21%), Beef (11%), Margarine [Palm Oil , Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifier (E471), Acidity Regulator (Citric Acid), Lemon Juice], Beef Fat, Onions, Glaze [Water, Modified Starch, Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Salt, Raising Agents (E450, E500), 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
- 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:

Place on a baking tray in a pre-heated oven at 200 °C / 400 °F / Gas Mark 6 for approximately 15 - 20 minutes.

Ensure product is piping hot throughout before serving.

Nutrition Information:

| | Typical Values per 100g (Analysed) |
|------------------------|------------------------------------|
| Energy kJ | 997 |
| kcal | 238 |
| Fat (g) | 12.2 |
| Of which Saturates (g) | 4.95 |
| Carbohydrates (g) | 25.0 |
| Of which Sugars (g) | 0.7 |
| Fibre (g) | 1.4 |
| Protein (g) | 6.4 |
| Salt (g) | 1.0 |

Micro Standards:

| | Target | Fail |
|----------------|---------------|----------------|
| TVC | <100 | >5000 |
| Enterobacteria | <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: 1 x 265g approximately **Pallet Information: N/A**

Date Code: Julian Date Code (yddd), Use By

Storage Conditions: Store below 8°C. Fragile product, handle with care.

Shelf Life: 5 days from day of bake.

Country of Origin: Produced in the UK with Beef from 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.

Signed: J. Wesolowska

Date: 10.11.2014

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 |
|------------|----------|--|--------------|---------------------|
| 12.02.13 | 3 | Specification review and moved to new specification format | Customer | 17.03.10 |
| 10.11.2014 | 4 | FIR ingredient declaration | R. Bungar | 12.02.2013 |

Issue Date: 23.03.08

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Doc Ref: 1001 Meat & Potato Pie

Re-issue Date: 10.11.2014