

# Wrights

## Product Specification

**Product Code and Product Name: 2345 Cheese & Onion Lattice Finger**

**Product Description:** A blend of Cheddar cheese and onions in a cheese sauce on a puff pastry base with a lattice pastry top – Frozen Unbaked.

**Ingredients:**

Water, **Wheat** Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin) Margarine [Palm Oil, Palm Stearin, Rapeseed Oil, Water, Salt, Emulsifier (E471), Acidity Regulator (E330), Lemon Juice concentrate], Grated Mature Cheddar Cheese (**Milk**) (9%), Onions (7%), Spring Onions (4%), Thickener (E1422), Glaze [Water, Modified Starch (Potato, Tapioca), Rapeseed Oil, **Milk** Proteins, Emulsifiers (**Soya** Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)], Cheese Stock [Cheese (**Milk**), Cheddar Cheese Powder (**Milk**), Salt, Natural Flavouring (**Milk**), Acid (Lactic Acid), **Mustard** Flour, Black Pepper], Skimmed **Milk** Powder, Full Cream **Milk** Powder, Cheese Powder [Cheese (**Milk**), Salt], Emulsifier (E464), Salt, White Pepper, Parsley, Yeast Extract.

**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

**Baking Guidelines:**

Bake from frozen. Place on a baking tray in a pre-heated oven at 190°C / 390°F / Gas Mark 5 for approximately 15 - 20 minutes. Ensure product is piping hot throughout before serving.

**Nutrition Information:**

	Typical Values per 100g (C)
Energy kJ	1155
kcal	278
Fat (g)	18.6
Of which Saturates (g)	10.4
Carbohydrates (g)	21.0
Of which Sugars (g)	1.7
Fibre (g)	1.7
Protein (g)	5.6
Salt (g)	1.12

**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 78g approximately  
(2.81Kg approximately)

**Pallet Information :**

28 Cases per layer  
12 Layers per pallet  
336 Cases per pallet

**Packaging Measurements:**

Layer Pad (x5): 262 x 130mm approx, 18g each (90g per case)  
Case dimensions: 270 x 140 x 127mm, 96g each  
Tape and Label weight: 5g each case  
Case weight: 2.99Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 1036.34Kg(approximately)  
Total pallet height: 1.69m (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.

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:** C. Creasey

**Date:** 08.10.2024

**Position:** Technical Services 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
19.06.13	5	New specification format and specification review	R. Bungar	20.01.12
17.12.13	6	FIR compliant declaration. Inclusion of statutory additives in flour.	R. Bungar	19.06.13
06.02.14	7	Product suitability added	S.Taylor	06.02.14
31.07.2014	8	Updated allergen as per FIR	R. Bungar	06.02.2014
2.08.2017	9	Updated to new recipe	J.W.	31.07.2014
28.04.20	10	Review – no changes	C. Creasey	02.08.17
01.02.2022	11	Modified maize starch declared as thickener E1422	A.Kirton	28.014.2020
08.10.2024	12	Mustard Powder removed from recipe – ingredient declaration updated (Mustard still present in cheese stock)	S.Taylor	01.02.2022

Uncontrolled

Issue Date: 19.06.13	Issue No: 12	Doc Ref: 2345 Cheese & Onion Lattice Finger
Re-issue Date: 08.10.2024		