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Specification Document Control	
<b>PRODUCT NAME AND CODE:</b>	<b>Beef &amp; Onion Pie P603</b> <b>Beef &amp; Onion Pie Wrapped P603L</b> <b>Beef &amp; Onion Pie ½ Dozen Wrapped P603H</b>

Issue Date	Revision No.	Supersedes Specification dated	Issued By	Amendments Made
08.09.2010	01		Stacey Dean	
14.12.2010	02	08.09.2010	Gemma Wood	Update of specification format ingredient deck to new Worcester Sauce Gravy.
11.05.2011	03	14.12.2010	Gemma Wood	General update.
21.09.2011	04	11.05.2011	Gemma Wood	Addition of flow diagram and removal of E322.
17.10.2011	05	21.09.2011	Gemma Wood	Update of weights.
27.03.2012	06	17.10.2011	Gemma Wood	Update of product weights to indicate 13% water loss when cooked and micro standards included.  Addition Cooking guidelines, minimum order requirements removed addition of "Is Product Suitable List".  Update of micro standards and addition of Outer Barcode, Natural Colours and Natural flavours in "Free From List".
20.08.2014	07	27.03.2012	Balbir Boparai	Update and amendment of spec.

SUPPLIER INFORMATION				
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<p align="center"><b>Midland Chilled Foods Ltd/ Midland Pie Products</b>  <b>Stringes Lane</b>  <b>Willenhall</b>  <b>West Midlands</b>  <b>WV13 1LX</b></p>
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<b>Technical Department :</b> Eddie Greaves <b>Email:</b> <a href="mailto:eddie.greaves@midlandchilled.co.uk">eddie.greaves@midlandchilled.co.uk</a>
<b>Specification Technologist:</b> Balbir Boparai <b>Email:</b> <a href="mailto:balbir.boparai@midlandchilled.co.uk">balbir.boparai@midlandchilled.co.uk</a>

INGREDIENT INFORMATION			
PRODUCT TITLE:	<b>Beef &amp; Onion Pie</b>		
DESCRIPTION OF PRODUCT:	<b>Short crust pastry with minced beef, diced onions and gravy with a puff pastry topping.</b>		
EEC SITE CODE	<b>WL006P</b>		
PRODUCT SHELF LIFE:	<b>P+11 Days Refrigerated</b> <b>Frozen on day of purchase 1 Month</b>		
INGREDIENT DECLARATION:	<p>Short Crust Pastry (Fortified <b>Wheat</b> Flour, (Calcium Carbonate, Iron, Thiamin, Niacin), Vegetable Oil, (Palm, Rapeseed oil), Water, <b>Soya</b> Flour, (Firming Agent E516, Flour Treatment Agent E920)), Puff Pastry (Fortified <b>Wheat</b> Flour, (Calcium Carbonate, Iron, Thiamin, Niacin), Margarine (Vegetable Oil, (Palm, Rapeseed) Water, Salt, Flavouring, Emulsifier E471, Preservative E202, Acidity Regulator E330, Colour E160a, E160b, E100), Water, <b>Soya</b> Flour, (Firming Agent E516, Flour Treatment Agent E920), Salt), Water, Minced Beef (17%), Diced Onions (8%), Worcester Sauce Gravy (5%) (Thickener E1422 (from Maize), <b>Wheat</b> Flour, Yeast Extract, Salt, Tomato Powder, Colour E150c, Dextrose, Worcester Sauce Powder (<b>Soy</b> Sauce, Maltodextrin, Salt, Sunflower Oil), Onion Powder, Caster Sugar, White Pepper, Spice Extract, Herb Extract), Glaze (Potato Dextrin, Dextrose, Lactose, (milk) Stabiliser E142, Colour E160a).</p> <p>Allergens Advice: For Allergens, including cereals containing gluten, see ingredients in <b>bold</b>.</p> <p>Although every care has been taken to remove all bones, some small bones may remain.</p>		
NUTRITIONAL INFORMATION:	Typical Values	Per 100g	
Source: Nutricalc			
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<p>Values quoted should be used for guidance purposes only.</p> <p>NOTE: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers regarding the nutritional data supplied, manufacturers and/or suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value.</p>	Energy	1022 kJ/ 244 kcal		
	Fat	14g		
	Of which Saturates	5.2g		
	Carbohydrate	24g		
	Of which sugars	1.1g		
	Protein	7.3g		
	Salt	1.5g		
DATE CODING INFORMATION:	Use By DD.MM.YY			
BARCODE:	501694401730 6 <b>P603</b> 501694401734 4 <b>P603L</b> 501694403083 1 <b>P603H</b>			
OUTER BARCODE:	0501694451730 1 <b>P603</b> 0501694451734 9 <b>P603L</b> 0501694453083 6 <b>P603H</b>			
INSTRUCTIONS FOR USE:	Keep Product Refrigerated. Product is ready to eat hot or cold. Suitable for home Freezing. Freeze on day of purchase and use within one month. Defrost thoroughly in refrigerator before use. Eat within 24 Hours of defrosting Do Not Re-Freeze.			
STORAGE CONDITIONS / TEMPERATURE PARAMETERS:	Chilled <5°C Frozen -18°C			
COOKING GUIDELINES:	For Best Results Oven Heat: Remove outer packaging. We suggest you oven heat your pie for 25 to 30 minutes at 190°C/ Gas Mark 5. From frozen: Defrost thoroughly. Remove outer packaging. We suggest you oven heat your pie for 30 to 35 minutes at 190°C/ Gas Mark 5. Alternatively Microwave: Remove all packaging. Microwave for 1 minute 30 seconds. Recommendation based on an 800W microwave. Which ever method you use check your pie is piping hot before eating and please do not re-heat.			


RECIPE INFORMATION				
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Ingredient	Supplier	Weight (g)	%	Country Of Origin
Beef & Onion Filling <ul style="list-style-type: none"> <li>Water</li> <li>Minced Beef</li> <li>Diced Onions</li> <li>Worcester Sauce Gravy</li> </ul>	CONFIDENTIAL	130g	50%	UK, EU, Australia, Africa, Spain, Holland, Morocco, Belgium, The Netherlands, France, USA, Indonesia, Switzerland, India, Mexico.
Short Crust Pastry <ul style="list-style-type: none"> <li>Wheat Flour</li> <li>Vegetable Oil</li> <li>Water</li> <li>Soygold</li> </ul>		80g	30%	UK, Malaysia, Indonesia, Papua New Guinea.
Puff Pastry <ul style="list-style-type: none"> <li>Wheat Flour</li> <li>Water</li> <li>Pastry Margarine</li> <li>Cake Margarine</li> <li>Salt</li> </ul>		52g	20%	UK, EU, Scotland, Germany, France, Denmark, Poland, Australia, Papua New Guinea, New Britain, Solomon Islands, Indonesia, Malaysia, Cameroon, Columbia, Honduras, Peru, Brazil, El Salvador, Ivory Coast, Ghana, Benin, Nigeria, The Netherlands.
Glaze		Trace		UK, Switzerland, Belgium, Pakistan, France.

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FINISHED PACK INFORMATION	
<b>MINIMUM WEIGHT</b> (-13% Water loss through cooking)	262g
<b>MINIMUM FILLING WEIGHT</b> (-13% Water loss through cooking)	130g
<b>NUMBER OF UNITS PER PALLET</b>	1092
<b>LAYERS PER PALLET</b>	13

PRIMARY CONTACT PACKAGING			
Item	Material	Weight	Dimensions
<b>P603, P603L, P603H</b> Food Grade Round Dish Foil Tray	Silver Aluminium Foil Container Strip H24	2.77g	Top Out 109mm, Top In 100mm, Base 78mm, Height 33mm
<b>P603L, P603H</b> Perforated Film	Polypropylene Film	Average 1g	117mmx117mm (Approx.)
Plain Film	Polypropylene Film	Average 1g	117mmx117mm (Approx.)

SECONDARY PACKAGING			
Item	Material	Weight	Dimensions
Cardboard Outer Casing	Cardboard	9.0g	350x300x50mm

MICROBIOLOGICAL CRITERIA				
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Tests	Satisfactory	Acceptable	Unsatisfactory	Unacceptable/ Potential Hazardous
T.V.C	<10 <sup>3</sup>	10 <sup>3</sup> - <10 <sup>4</sup>	≥ 10 <sup>4</sup>	N/A
E. coli	< 20	20 - <100	≥ 100	N/A
S. aureus	< 20	20 - <100	100 - <10 <sup>4</sup>	≥ 10 <sup>4</sup>
Entreos	< 100	100 - <10 <sup>4</sup>	≥ 10 <sup>4</sup>	N/A
C.perfringens	<20	20 - <100	100 - <10 <sup>4</sup>	≥ 10 <sup>4</sup>
Listeria	<20	20 - <100	≥ 100	N/A
Salmonella	Not detected in 25g		Detected in 25g	

ORGANOLEPTIC & PHYSICAL PROPERTIES	
<b>FLAVOUR</b>	A creamy short crust pastry base filled with meaty minced beef mixed with slightly pungent onions in rich Worcester sauce gravy with spiced and herbed back notes, topped with light puff pastry.
<b>TEXTURE</b>	A smooth thick pastry base filled with meaty fibrous minced beef with firm moist onions and smooth viscous gravy topped with a fluffy light pastry top.
<b>APPEARANCE</b>	A light tan pastry base filled with dark brown minced beef, translucent diced onions and dark brown smooth gravy topped with a lightly browned puff pastry lid.
<b>ODOUR</b>	A creamy short crust pastry base filled with meaty minced beef mixed with slightly pungent onions and rich Worcester sauce gravy with spiced and herbed back notes, topped with light puff pastry.

FREE FROM / SUITABILITY INFORMATION:

The Product & Ingredients Used to Manufacture The Product	Delete As	Comments
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Are:	Applicable	
Free from Milk or Milk Derivatives		NO Glaze – Lactose.
Free from Lactose		NO Glaze – Lactose.
Free from Egg and Egg Derivatives	YES	
Free from Animal Products		NO Minced Beef + Glaze.
Free from Gelatine	YES	
Free from Rennet	YES	
Free from Beef & Beef Bi-products		NO Minced Beef
Free from Offal	YES	
Free from Bovine Collagen & Protein Extracts	YES	
Free from Beef Fat & Suet	YES	
Free from Beef Stock and Extracts	YES	
Free from MRM (Mechanically Recovered Meat)	YES	
Free from Pork & Pork Products	YES	
Free from Fish, Crustaceans, Molluscs and their Derivatives	YES	
Free from BHA / BHT	YES	
Free from Azo Colours and Coal Tar Dyes	YES	
Free from Wheat & Wheat Derivatives		NO Short Crust Pastry, Puff Pastry + Worcester Sauce Gravy – Wheat Flour.
Free from Barley	YES	
Free from Oats spelt	YES	
Free from Rye	YES	
Free from Karmut	YES	
Free from Lupin	YES	
Free from Hybrid Strains	YES	
Free from Gluten		NO Short Crust Pastry, Puff Pastry + Worcester Sauce Gravy.
Free from Glutamates e.g. MSG	YES	
Free from Benzoates	YES	
Free from Sulphites	YES	
Free from Nuts, Nut Oils & Nut Derivatives	YES	
Free from Sesame Seeds and Derivatives	YES	
Free from Soya and Soya Derivatives		NO Short Crust Pastry, Puff Pastry – Soya Flour + Worcester Sauce Gravy – Soy Sauce.
Free from Maize and Maize Derivatives		NO Worcester Sauce Gravy – Modified Maize Starch.
Free from Hydrogenated Vegetable Protein or Derivatives	YES	
Free from Fruit & Fruit Derivatives		NO Worcester Sauce



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			Gravy – Tomato Powder.
Free from Vegetable & Vegetable Derivatives		NO	Short Crust Pastry + Puff Pastry – Vegetable Oil, Diced Onions, Worcester Sauce Gravy – Sunflower Oil, Onion Powder + Glaze – Potato Dextrin.
Free from Yeast & Yeast Derivatives		NO	Worcester Sauce Gravy – Yeast Extract.
Free from Garlic	YES		
Free from Honey	YES		
Free from Shellac	YES		
Free from Aspartame	YES		
Free from Celery / Celeriac	YES		
Free from Mustard	YES		
Free from Latex	YES		
Free from Natural Colours		NO	E160(b), E100, E150(c) E160(a).
Free from Artificial Colours	YES		
Free from Natural Flavours		NO	Puff Pastry – Natural Flavouring.
Free from Artificial Flavours	YES		
Free from Added Salt		NO	Puff Pastry + Worcester Sauce Gravy.
Free from Added Sugar		NO	Worcester Sauce Gravy and Glaze
Free from Additives		NO	Short Crust Pastry – Firming Agent: E516, Flour Treatment Agent: E920, Puff Pastry – Emulsifier: E471, Preservative: E202, Acidity Regulator: E330, Colours: E160a, E160(b), E100, Firming Agent: E516, Flour Treatment Agent: E920 + Worcester Sauce Gravy – Thickener: E1422 (from Maize), Colour: E150(c), Stabiliser E142
Free from Irradiated Foodstuffs	YES		
Free from Genetically Modified Organisms	YES		


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Is the Product Suitable For:			
Suitable for Vegetarians		NO	
Suitable for Ova Lacto Vegetarians		NO	
Suitable for Vegans		NO	
Suitable for Coeliacs		NO	
Suitable for Lactose Intolerance		NO	
Suitable for Halal		NO	
Suitable for Kosher		NO	
Suitable for Organic		NO	
Suitable for Nut Allergy Suffers		NO	Although Nuts are not directly handled on site we are unable to guarantee that all products are nut free.

### **LEGAL DECLARATION / WARRANTY**

Under the agreement no changes may be made to this ingredient specification without prior notification and agreement with Midland Chilled Foods Ltd.

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This product, packaging and production factory comply with current U.K and E.U. regulations/legislation and relevant codes of practice.

The packaging materials comply with all current U.K and E.U regulations/legislation relating to materials and articles in contact with food.

This specification is to remain the property of Midland Chilled Foods Ltd and is not to be shown to any unauthorised party.

## SPECIFICATION AND WARRANTY AGREED

MIDLAND CHILLED FOODS LTD

...*Balbir Boparai*.....SPECIFICATIONS TECHNOLOGIST

.....20/08/14.....DATE

FOR SUPPLIER

.....NAME

.....SIGNATURE

.....POSITION

.....DATE

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