

McColgan's

<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
BBF221	4	18.01.21	AMcG	BD

Product Specification

Manufacturing Address & Contact Details	McColgans Quality Foods Ltd Dublin Road Industrial Estate Strabane Co. Tyrone BT82 9EA Tel: 028 71382797
Brand Name	Bakers Best
Product Name	Cheese & Onion Quiche
Product Code	BBF221
Product Description	Shortcrust pastry case filled with an onion, cheddar cheese and egg filling
EC Licence Number	UK(NI) JB014 EC

Ingredient Listing	Water, Wheat Flour, (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Whole Pasteurised Egg (14%), Onion (14%), Margarine (Vegetable Oils (Palm Oil, Rapeseed Oil, Palm Stearin), Water, Salt, Emulsifier: Mono & Di-glycerides of Fatty Acids; Acid: Citric Acid), Cheddar Cheese (7%) (Milk), Maize Starch, Dried Whole Milk , Seasoning [Spices (Black Pepper, Mustard Powder), Salt], Dextrose, Salt
Legal Meat Content	N/A
Country of Origin (Meat)	N/A
Allergen Information	For allergens, including cereals containing gluten, see ingredients in bold . Also, may contain other cereals containing Gluten & Sulphites.

McColgan's

<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
BBF221	4	18.01.21	AMcG	BD

Suitable For	
Lacto-Ovo-Vegetarians (individual eats both dairy & eggs)	NO
Lacto Vegetarians (individual eats dairy but <u>not</u> eggs)	NO
Demi-Vegetarians (individual eats little meat but may eat fish)	NO
Vegans (individual does not eat dairy products, eggs or any other animal products)	NO
Coeliac	NO
Halal Diet	NO
Kosher Diet	NO
Nut Allergy Sufferer	YES
Sesame Seed Allergy Sufferer	YES
Diabetics	YES
Lactose Intolerant	NO

McColgan's

<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
BBF221	4	18.01.21	AMcG	BD

Nutritional Information (Average Values)	
	Per 100g
Energy KJ	931 KJ
Energy Kcal	223 Kcal
Fat	14.2g
Of which saturates	5.9g
Carbohydrates	18.0g
Of which sugars	4.6g
Fibre	1.0g
Protein	6.4g
Salt	0.56g

Heating/ Cooking instructions	<p>Defrost Instructions: Defrost and serve hot or cold.</p> <p>Defrost in a refrigerator overnight.</p> <p>Oven Bake: Pre-heat the oven to 190°C / 375°C / Gas Mark 5. Place the defrosted quiche on a baking tray on the middle shelf of the oven for 20-25 minutes. All appliances vary, these are guidelines only. For fan assisted ovens cooking times should be reduced. Always check that the food is piping hot before serving.</p>
Warning Statement	N/A
Shelf Life from Date of Production	365 days
Date Coding	Best Before End: MM/YYYY
Storage Instructions	Keep frozen at -18°C.

McColgan's

<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
BBF221	4	18.01.21	AMcG	BD

	Do not re-freeze after defrosting
--	-----------------------------------

Packaging Description	Primary	1 quiche in a food grade foil packed into a food grade sleeve
		Foil Weight: 21 Sleeve Weight: 102
	Secondary	10 quiche packed into a cardboard box
		Cardboard Box Weight: 663.5
		Box Dimensions: 570 x 290 x 180
Tertiary	48 boxes placed on a red LPR pallet	
Gross case weight	14.6kg	
Net case weight	12.7kg	
Pack / individual item weight as sold	1.27kg	
Inner Barcode	05014234086438	
Outer Barcode	5014234085431	

Organoleptic product attributes	
the external appearance	Typical of a Cheese & Onion Quiche
the internal appearance	Typical of a Cheese & Onion Quiche
the characteristic aroma	Typical of a Cheese & Onion Quiche
the characteristic texture	Typical of a Cheese & Onion Quiche
the characteristic mouth feel	Typical of a Cheese & Onion Quiche
the characteristic flavour	Typical of a Cheese & Onion Quiche
Microbiological & Analytical Standards	
Meat Content	

McColgan's

<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
BBF221	4	18.01.21	AMcG	BD

Ash & Moisture	Upon Request
Yeasts & Moulds	
TVC & Enterobacteriaceae	
Staphylococcus Aureus	
E.coli & Salmonella	

Final Product Photograph
Upon Request
Final Product Packaging Photograph



<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
BBF221	4	18.01.21	AMcG	BD

Upon Request

Specification Agreement		
Department	Signature	Date
Technical	Amy McGuckin	18.01.21
Specification Approval		
Management Approval	Breda Donaghey	18.01.21