



## **Product Specification**

**Product Title:**

Battered Pasties

**Product Description:**

A blend of the finest meat, potato and spices.

**Country of Origin:**

Northern Ireland

**Manufacturing Address:**

Macs Quality Foods

Unit 3

Dunmurry Industrial Estate

Belfast

BT17 9HU

T: 028 90622725

F: 028 90622842

**Independent Accreditation:**

E.C. JA007

**Raw Material Suppliers:**

Potato – L Rogers & sons

Beef – Lakeview farm meats

Spice - Spices Nice

**Ingredient Declaration:**

Potato, beef (6%),water, **WHEAT** flour(calcium carbonate,iron,niacin, thiamin), refined palm fat, salt, raising agent (E450(i) E500(ii)E450),maize flour, **WHEAT** starch, dextrose, **WHEAT** gluten, flavoring ,rapeseed vegetable oil, yeast, skimmed **MILK** powder , rusk(prepared from **WHEAT** flour, raising agent (E503ii), rice flour, onion powder, preservative (E223) **SULPHUR DIOXIDE OR SULPHITES**),spice extracts, herb extracts, colour(120), palm oil, hydrolysed vegetable protein, anticaking agent (E551), maltodextrin, spice, parsley.

<b>Nutritional Information</b>		
Typical Values (oven baked) per 100g		
Energy	kJ	1250
	Kcal	300
Fat		18g
	<i>Of which saturates</i>	4.8g
Carbohydrates		28g
	<i>Of which sugars</i>	1.2g
Fibre		2.4g
Protein		4.7g
Salt		1.8g

**Weight:**

4KG

**Packaging:**

Pasties are placed in a cardboard box which has ingredients, weight and meat content written on. Greaseproof paper is placed on the bottom of the box and top of pasties. The box is then sealed with tape showing the E.E.C number, batch coded and dated.

**Storage and Distribution:**

Product must be stored at -18

Product is to be transported in a refrigerated lorry at -18

**Metal Detection:**

The metal detection is checked on an hourly basis. Two test pieces are passed through the detector, 2.5mm Ferrous and 3.0mm Non-Ferrous. All boxes of product are passed through the metal detector individually. If a box is found to have metal present the entire box is discarded and a non - conformance form is completed.

#### **Visual Checks:**

The entire process is constantly checked visually. Raw materials are checked on arrival. All staff are trained on what to look for on the production line.

#### **Organoleptic Testing:**

On a daily basis random pasties are cooked for the following purposes:

Colour of pasties before and after cooking.

Texture and flavour of the pasties after cooking.

#### **Microbiological Testing:**

Microbiological testing is carried out on a weekly basis by:

ALS Life sciences

Unit 38 & 39 CIDO Business complex

Carn Drive

Portadown

BT63 5WH

#### **Quality Control Measures:**

There is a HACCP System in place within the factory. The records that are kept as part of this system are:

##### **Daily**

Fresh intake record sheet

Sausage casings

Raw materials

Metal detector record

Product temperature

Freezer temperature sheet

Cleaning schedules

Organoleptic Testing

Staff hygiene sheet

**Weekly**

Maintenance sheet

Scale & tare sheet

Glass audit

Microbiological results

**Whenever Required**

Non-conformance

Customer complaint

Dated: 5/9/22