

## Newbridge Foods Product Data Specifications Sheets: NF5

Date: 05.07.23 Rev No: 011 Section: PDS Page 1 of 2 Prepared By: Daniel Lawler. Approved By: I. Gonzalez

Product Name: Catering Minced Beef & Onion 150g Pie

Code Reference: NF5

### Product Description/Composition:

Meat Pies are composed of a savoury pastry base, meat filling and a puff pastry lid with a pie glaze finish  
Savoury Pastry base: 53+/-2g, Meat Filling: 65+/-2g, Puff Pastry Lid: 35+/-2g

Product Weight: 153g+/-6g

Length: N/A

Width: 115mm



### Ingredients

Water, **Wheat** Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Vegetable Oils (Palm, Rapeseed), Beef (15%), Onions (4%), Seasoning [Caramelised Sugar Powder, Salt, **Wheat** Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Onion Powder, Hydrolysed Vegetable Powder, Dextrose, Yeast Extract, Natural Flavourings (Bay, (Maltodextrin, Salt, **Soy** Sauce (Water, **Soy** Beans, **Wheat**, Salt), Malt Vinegar (**Barley**), Malt Extract (**Barley**), Sugar)), Sugar, Gelling Agent (Methylcellulose), Spice (White Pepper), Mushroom Powder], Corn Flour, Tomato Paste, Flour Treatment Agent (**Wheat** Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin], L-Cysteine), Worcester Sauce [Brown Malt Vinegar (**Barley**), Black Treacle (Molasses, Invert Sugar Syrup), Water, Onion, Salt, Tamarind Extract, Garlic, Spices (Ground Cloves, Ground Black Pepper), Lemon Oil], Salt, Gelling Agent (Methylcellulose), Glaze (Dextrin, Dextrose), Emulsifier (Mono & Di-Glycerides of Fatty Acids).

### Allergen Information:

For allergens, including cereals containing gluten, see ingredients in **bold**  
May also contain Milk.

### Baking Instructions:

Cooking Guidelines will vary according to the equipment used. For best results refer to shop bake off summary chart.

Remove product from packaging prior to baking. Best cooked from frozen. Place product onto baking tray at least one inch apart and place into a pre-heated oven and bake at 190°C for 25- 30 minutes until the product is golden brown. Always ensure the product is piping hot throughout before serving. Do not reheat.

**Not suitable for microwave cooking.**

### Nutritional Information

Typical Values	Per 100g (Baked)	Per 150g Product (Baked)
Energy	1244kJ/296kcal	1866kJ/444kcal
Fat (Of which Saturates)	19.0g (9.3g)	28.5g (14.0g)
Carbohydrate (Of which Sugars)	23.8g (1.5g)	35.7g (2.3g)
Fibre	1.1g	1.7g
Protein	7.3g	11.0g
Salt	0.8g	1.2g

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### Microbiological testing program

Name of Product (Finished Products)	Test	Limit cfu/g< or = 'm'	Sampling Plan	Dilutions	Sampling Frequency Per Batch Production Run
Beef Based Pies	E.coli	<500/g	n 5 c 0	10(-1)	Bimonthly: 5 samples
	S.aureus	<500/g	n 5 c 0	10(-1)	Bimonthly: 5 samples
	Salmonella	Absent in 10g	n 5 c 0	N/A	Bi-Monthly: 5 Samples of one meat fill type on Rotation
	E.coli 0157	Absent in 25g	n 5 c 0	N/A	Bi-Monthly: 5 Samples of one meat fill type on Rotation

### Packaging Details:

Product packaged in **Blue** foil trays.

Foil trays packaged in cardboard outer box.

### Case Details (L x W x H):

348 mm x 235 mm x 130 mm

Case Barcode: **05098783001036**

### Case Quantity:

24 units per case

### Pallet Details (L x W):

1000mm x 1200mm

12 Boxes/Row x 10 Rows = 120 Boxes/Pallet

### Storage & Handling Conditions:

Frozen Storage: -18°C or colder

Once defrosted, do not refreeze

Best Baked from Frozen

### Shelflife details:

Uncooked: Until Best Before Date if kept frozen (18 months post manufacture).

Cooked: Consume on day of purchase.

### Best Before Dates/Traceability:

Outer box has a printed code detailing time packaged and a best before date.

### Consumer/End Use:

- Sold to Catering Companies in bulk quantities normally in pallet form. The Catering companies then distribute and sell the products to retail outlets around the country, for baking before selling to the final customer normally the consumer.
- Not suitable for vegetarians, vegans or coeliacs.

Signed:



Date: 05.07.2023

QA & Food Safety Manager

*Unless otherwise notified, Newbridge foods Ltd assumes all information contained within this specification to be agreed by the recipient.*