

# McColgan's

| <u>Reference</u> | <u>Revision</u> | <u>Issue Date</u> | <u>Issued By</u> | <u>Authorised By</u> |
|------------------|-----------------|-------------------|------------------|----------------------|
| MFS050           | 6               | 25.03.21          | AMcG             | BD                   |

## Product Specification

|  |   |
|--|---|
| <b>Manufacturing Address &amp; Contact Details</b> | McColgans Quality Foods Ltd<br>Dublin Road Industrial Estate<br>Strabane<br>Co. Tyrone<br>BT82 9EA<br><br>Tel: 028 71382797 |
| <b>Brand Name</b>                                  | McColgans   |
| <b>Product Name</b>                                | Cottage Pies Unbaked x 24   |
| <b>Product Code</b>                                | MFS050  |
| <b>Product Description</b>                         | A well filled unbaked pie, comprising pieces of minced beef and onion in rich gravy with a delicious potato topping.        |
| <b>EC Licence Number</b>                           | UK(NI) JB014 EC   |

|                                 |  |
|---------------------------------|--|
| <b>Ingredient Listing</b>       | Water, Beef (11%), Potato Flakes (Potatoes 99%, Emulsifier: Mono- and Di-Glycerides of Fatty Acids; Stabilizer: Di Sodium Pyrophosphate; Acidity Regulator: Citric Acid), Margarine (Palm Oil, Water, Rapeseed Oil, Salt, Emulsifier: Mono & Di-Glycerides of Fatty Acids; Acid: Citric Acid), Onions, Modified Maize Starch, Fortified <b>Wheat</b> Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Vitamin B3, Vitamin B1), Dried Whole Milk, Salt, Seasoning [Malt Extract ( <b>Barley</b> ), Tomato Powder, Spice (Ground Black pepper), Yeast Extract, Lactose ( <b>Milk</b> ), Onion Powder], Stabiliser: Hydroxypropylmethylcellulose. |
| <b>Legal Meat Content</b>       | 11%  |
| <b>Country of Origin (Meat)</b> | EU Beef  |
| <b>Allergen Information</b>     | For allergens, including cereals containing gluten, see ingredients in <b>bold</b> . May also contain other cereals containing Gluten, Egg, Mustard and Sulphites.   |

| <b>Suitable For</b>   |    |
|---|----|
| 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     | NO |

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|  |     |
|--|-----|
| fish)  |     |
| 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  |

### Nutritional Information (Average Values)

|                    | Per 100g |
|--------------------|----------|
| Energy KJ          | 568KJ    |
| Energy Kcal        | 132kcal  |
| Fat                | 7.2g     |
| Of which saturates | 3.2g     |
| Carbohydrates      | 11.4g    |
| Of which sugars    | 0.3g     |
| Fibre              | 0.9g     |
| Protein            | 4.8g     |
| Salt               | 0.59g    |

|   |  |
|---|--|
| <b>Heating/ Cooking instructions</b>      | <p>TO HEAT IN A CONVENTIONAL OVEN:</p> <p>As ovens vary these are guidelines only:</p> <ol style="list-style-type: none"> <li>For best results bake from frozen</li> <li>Preheat oven to 180°C/350°F/Gas Mark 4</li> <li>Remove from packaging and place on baking tray</li> <li>Bake for 30-35 minutes until golden brown</li> </ol> <p>For fan assisted ovens reduce baking times as per the manufacturer's instructions.</p> <p>Always ensure product is piping hot prior to serving.</p> |
| <b>Warning Statement</b>                  | Although every effort has been made to remove all bones, some may remain.  |
| <b>Shelf Life from Date of Production</b> | 365 days   |
| <b>Date Coding</b>                        | Best Before End: MM/YYYY   |
| <b>Storage Instructions</b>               | Keep frozen at -18°C. Once product has been defrosted DO NOT refreeze  |

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|  |                                     |   |
|--|-------------------------------------|---|
| <b>Packaging Description</b>                 | <b>Primary</b>                      | 24 cottage pies packed into a blue tint liner.                |
|  |                                     | Foil Weight: 2g   |
|  | <b>Secondary</b>                    | One Liner of pies packed into a cardboard box                 |
|  |                                     | Cardboard Box Weight: 155g<br>Box Dimensions: 350 x 240 x 130 |
| <b>Tertiary</b>                              | 156 boxes placed on a wooden pallet |   |
| <b>Gross case weight</b>                     | 4.8kg                               |   |
| <b>Net case weight</b>                       | 4.6kg                               |   |
| <b>Pack / individual item weight as sold</b> | 190g                                |   |
| <b>Inner Barcode</b>                         | n/a                                 |   |
| <b>Outer Barcode</b>                         | 05014234080191                      |   |

| <b>Organoleptic product attributes</b> |                          |
|--|--------------------------|
| the external appearance                | Typical of a Cottage Pie |
| the internal appearance                | Typical of a Cottage Pie |
| the characteristic aroma               | Typical of a Cottage Pie |
| the characteristic texture             | Typical of a Cottage Pie |
| the characteristic mouth feel          | Typical of a Cottage Pie |
| the characteristic flavour             | Typical of a Cottage Pie |

| <b>Microbiological &amp; Analytical Standards</b> |              |
|---|--------------|
| Meat Content                                      | Upon Request |
| Ash & Moisture                                    |              |
| Yeasts & Moulds                                   |              |

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|                          |  |
|--------------------------|--|
| TVC & Enterobacteriaceae |  |
| Staphylococcus Aureus    |  |
| E.coli & Salmonella      |  |

**Final Product Photograph**



**Final Product Packaging Photograph**



**Specification Agreement**

| Department       | Signature           | Date            |
|------------------|---------------------|-----------------|
| <b>Technical</b> | <b>Amy McGuckin</b> | <b>25.03.21</b> |

**Specification Approval**

|                            |                       |                 |
|----------------------------|-----------------------|-----------------|
| <b>Management Approval</b> | <b>Breda Donaghey</b> | <b>25.03.21</b> |
|----------------------------|-----------------------|-----------------|