



<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
MFS060	7	25.03.21	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	McColgans
Product Name	Ham and Cheese Jambons
Product Code	MFS060
Product Description	A well filled, star shaped puff pastry product, comprising pieces of smoked ham with a cheese based sauce.
EC Licence Number	UK(NI) JB014 EC

Ingredient Listing	Water, Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Vitamin B3, Vitamin B1), Ham (14%) [Pork (80%), Water, Salt, Stabiliser: Sodium Tripolyphosphate; Antioxidant: Sodium Ascorbate; Preservative: Sodium Nitrate], Margarine (Palm Oil, Water, Rapeseed Oil, Salt, Emulsifier: Mono & Di-Glycerides of Fatty Acids; Acid: Citric Acid), Emmental Cheese (Milk)(8%), Egg , Dried Whole Milk , Modified Maize Starch, Seasoning [Lactose, Flavourings, Spices (Mustard , Nutmeg, Black Pepper), Salt, Sugar, Flavour Enhancer: Monosodium Glutamate; Dextrose, Gelling Agent: Sodium Alginate; Stabiliser: Xanthan Gum], Glaze (Water, Wheat Protein), Stabiliser: Methylcellulose, Salt.
Legal Meat Content	-
Country of Origin (Meat)	Pork – EU

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Allergen Information	For allergens, including cereals containing gluten, see ingredients in bold. May also contain other cereals containing Gluten and Sulphites.
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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

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Lactose Intolerant	NO
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Nutritional Information (Average Values)	
	Per 100g
Energy KJ	1048kJ
Energy Kcal	251Kcal
Fat	14.1g
Of which saturates	7.0g
Carbohydrates	20.7g
Of which sugars	0.7g
Fibre	1.1g
Protein	9.6g
Salt	0.71g
Heating/ Cooking instructions	<p>TO HEAT IN A CONVENTIONAL OVEN.</p> <p>For best results bake from frozen</p> <ol style="list-style-type: none"> (1) Preheat oven to 200⁰C/400⁰F/Gas Mark 6 (2) Remove product from packaging and place product on a baking tray (3) Bake for approx. 20 - 23 minutes until golden brown <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>
Warning Statement	Although every effort has been made to remove all bones, some may remain
Shelf Life from Date of Production	365 days
Date Coding	Best Before End: MM/YYYY
Storage Instructions	Store at -18 ⁰ C. Once product has been defrosted DO NOT refreeze

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Packaging Description	Primary	36 Jambons packed into a blue tint food grade liner.
		Liner Weight: 12g
	Secondary	1 Liner packed into a cardboard box
		Cardboard Box Weight: 138g Box Dimensions: 335 x 172 x 134
Tertiary	150 boxes placed on a wooden pallet	
Gross case weight	4.1kg	
Net case weight	4.0kg	
Pack / individual item weight as sold	110g	
Inner Barcode	n/a	
Outer Barcode	05014234080214	

Organoleptic product attributes	
the external appearance	Typical of a Cheese and Ham Jambon
the internal appearance	Typical of a Cheese and Ham Jambon
the characteristic aroma	Typical of a Cheese and Ham Jambon
the characteristic texture	Typical of a Cheese and Ham Jambon
the characteristic mouth feel	Typical of a Cheese and Ham Jambon
the characteristic flavour	Typical of a Cheese and Ham Jambon

Microbiological & Analytical Standards	
	Satisfactory
Meat Content	Upon Request
Ash & Moisture	Upon request
Yeasts & Moulds	<10cfu/cm ²
TVC	≤1000,000cfu/g (1.0x 10 ⁶)
Enterobacteriaceae	≤1000

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Staphylococcus Aureus	≤100
E.coli	≤100
Salmonella	Absent

Final Product Photograph



Final Product Packaging Photograph



Specification Agreement

Department	Signature	Date
Technical	Amy McGuckin	25.03.21

Specification Approval

Management Approval	Breda Donaghey	25.03.21
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