

<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
BBF222	5	18.01.21	AMcG	BD

## Product Specification

<b>Manufacturing Address &amp; Contact Details</b>	McColgans Quality Foods Ltd Dublin Road Industrial Estate Strabane Co. Tyrone BT82 9EA  Tel: 028 71382797
<b>Brand Name</b>	Bakers Best
<b>Product Name</b>	Mediterranean Vegetable Quiche
<b>Product Code</b>	BBF222
<b>Product Description</b>	Shortcrust pastry case filled with an onion, pepper, courgette, tomato, cheddar cheese & egg filling.
<b>EC Licence Number</b>	UK(NI) JB014 EC

<b>Ingredient Listing</b>	Water, <b>Wheat</b> Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Whole Pasteurised <b>Egg</b> (14%), Margarine (Vegetable Oils (Palm Oil, Rapeseed Oil, Palm Stearin), Water, Salt, Emulsifier: Mono & Di-glycerides Of Fatty Acids; Acid: Citric Acid), Cheddar Cheese ( <b>Milk</b> ) (7%), Onion (3.5%), Red & Green Peppers in Variable Proportions (3.5%), Courgette (3.5%), Tomatoes (3.5%), Maize Starch, Dried Whole <b>Milk</b> , Seasoning [Spices (Black Pepper, <b>Mustard</b> Powder), Salt], Dextrose, Salt.
<b>Legal Meat Content</b>	N/A
<b>Country of Origin (Meat)</b>	N/A
<b>Allergen Information</b>	For allergens, including cereals containing gluten, see ingredients in <b>bold</b> . Also, may contain other cereals containing Gluten & Sulphites.

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<b>Suitable For</b>	
<b>Nutritional Information (Average Values)</b>	
	Per 100g
Energy KJ	926 kJ
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

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Energy Kcal	222 kcal
Fat	14.2g
Of which saturates	5.9g
Carbohydrates	17.7g
Of which sugars	4.7g
Fibre	1.0g
Protein	6.3g
Salt	0.56g

<b>Heating/ Cooking instructions</b>	<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>
<b>Warning Statement</b>	N/A
<b>Shelf Life from Date of Production</b>	365 days
<b>Date Coding</b>	Best Before End: MM/YYYY
<b>Storage Instructions</b>	<p>Keep frozen at -18°C.</p> <p>Do not re-freeze after defrosting</p>

<b>Packaging Description</b>	<b>Primary</b>	1 quiche in a food grade foil packed into a food grade sleeve	
		Foil Weight: 21	Sleeve Weight: 102
	<b>Secondary</b>	10 quiche packed into a cardboard box	
		Cardboard Box Weight: 663.5	
		Box Dimensions: 570 x 290 x 180	
<b>Tertiary</b>	48 boxes placed on a red LPR pallet		
<b>Gross case weight</b>	14.6kg		
<b>Net case weight</b>	12.7kg		

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<b>Pack / individual item weight as sold</b>	1.27kg
<b>Inner Barcode</b>	5014234085448
<b>Outer Barcode</b>	05014234086445

<b>Organoleptic product attributes</b>	
the external appearance	Typical of a Mediterranean Vegetable Quiche
the internal appearance	Typical of a Mediterranean Vegetable Quiche
the characteristic aroma	Typical of a Mediterranean Vegetable Quiche
the characteristic texture	Typical of a Mediterranean Vegetable Quiche
the characteristic mouth feel	Typical of a Mediterranean Vegetable Quiche
the characteristic flavour	Typical of a Mediterranean Vegetable Quiche

<b>Microbiological &amp; Analytical Standards</b>	
Meat Content	
<b>Final Product Photograph</b>	
Yeasts & Moulds	Upon Request
TVC & Enterobacteriaceae	
Staphylococcus Aureus	
E.coli & Salmonella	



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Upon Request

**Final Product Packaging Photograph**

Upon Request

**Specification Agreement**

<b>Department</b>	<b>Signature</b>	<b>Date</b>
<b>Technical</b>	<b>Amy McGuckin</b>	<b>18.01.21</b>

**Specification Approval**

<b>Management Approval</b>	<b>Breda Donaghey</b>	<b>18.01.21</b>
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