

<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
BBF223	8	25.11.21	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	Bakers Best
Product Name	Quiche Lorraine
Product Code	BBF223
Product Description	Shortcrust pastry case filled with a ham, cheddar cheese & egg filling.
EC Licence Number	UK(NI) JB014 EC

Ingredient Listing	Water, Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Whole Pasteurised Egg (14%), Ham With Added Water (14%) (Pork (80%), Water, Salt, Stabiliser: Sodium Triphosphate; Antioxidant: Sodium Ascorbate; Preservative: Sodium Nitrite), Margarine (Vegetable Oils (Palm Oil, Rapeseed Oil, Palm Stearin), Water, Salt, Emulsifier: Mono & Di-glycerides Of Fatty Acids; Acid: Citric Acid), Cheddar Cheese (Milk) (7%), Maize Starch, Dried Whole Milk , Seasoning [Spices (Black Pepper, Mustard Powder), Salt], Dextrose, Salt, Smoke Flavouring.
Legal Meat Content	Ham: 14%
Country of Origin (Meat)	Ireland
Allergen Information	For allergens, including cereals containing gluten, see ingredients in bold . Also, may contain other cereals containing Gluten & 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
Lactose Intolerant	NO

Nutritional Information (Average Values)	
	Per 100g
Energy KJ	967kJ
Energy Kcal	232kcal
Fat	14.7g
Of which saturates	6.0g
Carbohydrates	16.8g
Of which sugars	3.9g
Fibre	0.8g
Protein	8.6g
Salt	0.74g

Heating/ Cooking instructions	Defrost Instructions: Defrost and serve hot or cold. Defrost in a refrigerator overnight, once defrosted use with 24 hours.
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	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.
Warning Statement	Whilst 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	Keep frozen at -18 ⁰ C. Do not re-freeze after defrosting

Packaging Description	Primary	1 quiche in a food grade foil packed into a food grade sleeve	
		Foil Weight: 21g	Sleeve Weight: 102g
	Secondary	10 quiche packed into a cardboard box	
		Cardboard Box Weight: 663.5	
		Box Dimensions: 570 x 290 x 180	
Tertiary	48 boxes placed on a red LPR pallet		
Gross case weight	14.6kg		
Net case weight	12.7kg		
Pack / individual item weight as sold	1.27kg		
Inner Barcode	5014234085455		
Outer Barcode	05014234086452		

Organoleptic product attributes

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the external appearance	Typical of a Quiche Lorraine. Pale in the centre. Visible ham. Golden bake around the edges. Free from damage. Decoration as expected.
the internal appearance	Smooth texture, good contrast between the filling and ham. Visible ham throughout the filling.
the characteristic aroma	Aroma typical of a Lorraine quiche product, no off taints. Stronger cheese aroma. Slight hint of the ham.
the characteristic texture	Flaky pastry, smooth filling, all ingredients evenly distributed. No visible doughy layer
the characteristic mouth feel	Smooth and creamy texture with a soft bite to the ham and the pastry base.
the characteristic flavour	Balanced flavour profile without tasting bland or over seasoned. Typical of a Lorraine quiche. No sour or metallic taints.

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
Staphylococcus Aureus	≤100
E.coli	≤100
Salmonella	Absent

Final Product Photograph

Upon Request



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Final Product Packaging Photograph

Upon Request

Specification Agreement

Department	Signature	Date
Technical	Amy McGuckin	25.11.21

Specification Approval

Management Approval	Breda Donaghey	25.11.21
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