

Reference	Revision	Issue Date	Issued By	Authorised By
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: Xantham Gum], Glaze (Water, Wheat Protein), Stabiliser: Methylcellulose, Salt.
Legal Meat Content	-
Country of Origin (Meat)	Pork – EU

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

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
Eactoco intolorant	

Nutritional Information (Average Values)				
		Per 100g		
		1 61 166g		
		1048kJ		
Energy KJ				
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		
	TO HEAT IN A	CONVENTIONAL OVEN.		
	For best results bake from frozen			
	(1) Preheat	oven to 200°C/400°F/Gas Mark 6		
	(2) Remove	e product from packaging and place product		
Heating/ Cooking instructions	on a baking trag			
	(3) Bake fo	r approx. 20 - 23 minutes until golden brown		
	For fan assisted manufacturer's	d ovens reduce baking times as per the instructions.		
	Always ensure	product is piping hot prior to serving.		
	Althorny	- Mart has been used to		
Warning Statement	Although every effort has been made to remove all bones, some may remain			
Shelf Life from Date	365 days			
of Production				
Date Coding	Best Before End: MM/YYYY			
Storage Instructions		Once product has been defrosted DO NOT		
	refreeze			

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	Primary	36 Jambons packed into a blue tint food grade liner.		
Packaging			Liner Weight: 12g	
Description	Secondary	1 Liner packed into a car	rdboard box	
	occorraa. y	Cardboard Box Weight:	138g	
		Box Dimensions: 335 x 172 x 134		
	Tertiary	Tertiary 150 boxes placed on a wooden pallet		
Gross case weight	4.1kg			
Net case weight	4.0kg			
Pack / individual	110g			
item weight as sold				
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/cm2			
TVC	≤1000,000cfg/g (1.0x 106)			
Enterobacteriaceae	≤1000			

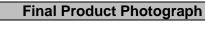
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Staphylococcus Aureus	≤100
E.coli	≤100
Salmonella	Absent





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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