

<u>Reference</u>	<u>Revision</u>	<u>Issue Date</u>	<u>Issued By</u>	<u>Authorised By</u>
MFS037	6	11.03.2021	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	Chicken and Ham Pie Unbaked 150g
Product Code	MFS037
Product Description	A well filled, glazed unbaked frozen pie, comprising both pieces of chicken and ham with a rich sauce in a light puff pastry case.
EC Licence Number	UK(NI) JB014 EC

Ingredient Listing	Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Vitamin B3, Vitamin B1), Water, Margarine (Palm Oil, Water, Rapeseed Oil, Salt, Emulsifier: Mono & Di-Glycerides of Fatty Acids; Acid: Citric Acid), Chicken (11%), Ham (5%) [Pork Leg (80%), Water, Salt, Stabiliser: Sodium Tripolyphosphate; Antioxidant: Sodium Ascorbate; Preservative: Sodium Nitrate], Onion, Dried Whole Milk , Modified Maize Starch, Salt, Glaze (Water, Wheat Protein), Seasoning (Spice, Maltodextrin, Flavouring, Sugar, Yeast Powder).
Legal Meat Content	11%
Country of Origin (Meat)	EU Chicken + EU Pork
Allergen Information	For allergens, including cereals containing gluten, see ingredients in bold . May also contain other cereals containing Gluten, Egg, Mustard, Fish and Sulphites.



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Nutritional Information (Average Values)	
	Per 100g
Energy KJ	1028KJ
Energy Kcal	246Kcal
Fat	13.6g
Of which saturates	5.7g
Carbohydrates	21.3g
Of which sugars	0.7g
Fibre	1.0g
Protein	9.0g
Salt	0.52g

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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

Heating/ Cooking instructions	TO HEAT IN A CONVENTIONAL OVEN.
	<p>As ovens vary these are guidelines only:</p> <ol style="list-style-type: none"> (1) For best results bake from frozen (2) Preheat oven to 200°C/400°F/Gas Mark 6 (3) Remove from packaging and place product on a baking tray (4) Bake for approx. 25-30 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>

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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°C. Once product has been defrosted DO NOT refreeze

Packaging Description	Primary	24 Pies in a foil packed into a blue food grade tint	
		Liner Weight: 12g	Foil Weight: 3g
	Secondary	1 Liner packed into a cardboard box	
		Cardboard Box Weight: 155g	
		Box Dimensions: 350 x 240 x 130	
Tertiary	156 boxes placed on a wooden pallet		
Gross case weight	3.8kg		
Net case weight	3.6g		
Pack / individual item weight as sold	150g		
Inner Barcode	n/a		
Outer Barcode	05014234080597		

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

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Microbiological & Analytical Standards	
Meat Content	Upon Request
Ash & Moisture	
Yeasts & Moulds	
TVC & Enterobacteriaceae	
Staphylococcus Aureus	
E.coli & Salmonella	

Final Product Photograph		
Upon Request		
Final Product Packaging Photograph		
Upon Request		
Specification Agreement		
Department	Signature	Date
Technical	Amy McGuckin	11.03.21
Specification Approval		
Management Approval	Breda Donaghey	11.03.2021