

# South England Pastries

Woods Farm, Easthampstead Road, Wokingham, RG40 3AE

## Specification

PRODUCT NAME: Frozen Unbaked Scotch Pies (SEP 15)

### OUTER LABEL INFORMATION:

Ingredients, Best before date, Product Code and any other information as required is printed on self-adhesive labels and placed on a cardboard box.

### INGREDIENT LIST:

Water, Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Beef (18%), Margarine [Palm & Rapeseed Oils, Water, Salt], Seasoning [Rusk (**Wheat** Flour, Water, Salt, Raising Agent (E503)), Modified Starch, **Soya** Flour, Salt, Pepper, Corn Flour, Spices, **Wheat** Flour, Natural Colour (E150c), Flavouring], Rice Cones, Maize Starch, Salt, Preservative (E202), Natural Colour (Lutein)

MINIMUM MEAT CONTENT: 18%

### CONSUMER INFORMATION:

Free from Genetically Modified Material.

### HAZARD ANALYSIS:

All products are included in our HACCP plan.

## Nutritional Information

	Per 100g	Per Portion / Serving <small>160 (g)</small>
Energy (kJ)	799	1280
Energy (kcal)	191	306
Protein (g)	10.3	16.4
Carbohydrate (g)	25.0	40.0
of which Sugar	0.4	0.6
Fat (g)	6.2	9.9
of which Saturates	2.3	3.6
Fibre (g)	1.0	1.7
Salt (g)	1.0	1.6
Sodium (g)	0.399	0.639

### Product Life

Day of manufacture + 6 months.

### COOKED PRODUCT ORGANOLEPTIC / APPEARANCE:

#### Product description:

A light pastry shell with a raw minced beef filling.

#### Appearance:

An unbaked circular pie approximately 85mm in diameter, 35mm in height, and  $\frac{3}{4}$  filled topped with a smooth lid slightly textured with rice cones.

#### Flavour:

Upon baking the pastry has a buttery taste which is complimented with a meaty rich full flavoured savouring slightly spiced beef filling.

#### Texture:

Chewy, easily broken, slightly doughy and crispy pastry with a smooth, mouth melting fill.

## DIETARY DECLARATIONS

Does the product contain the following (Yes/No)

Cow's milk and products	No
Animal products and by-Products (except cow's milk/ Cow's milk products)	Yes
Any bovine products and By-products	Yes
Wheat and wheat Derivatives	Yes
Gluten	Yes
Egg and egg derivatives	No
Maize and maize derivatives	No
Soya and soya derivatives	Yes
Sesame Seeds and sesame derivatives	No
Mustard and mustard derivatives	No
Celery and celery derivatives	No
Fish and fish derivatives (except shellfish)	No
Shellfish and shellfish derivatives	No
Crustaceans	No
Lupin	No
Molluscs	No
Azo dyes	No
Artificial flavourings	No
Benzoate (>1ppm)	No
Sulphur Dioxide / Sulphites (>10ppm)	No
BHA/BHT (>1ppm)	No
Glutamate	No
Added sugars	No
Added Salt	Yes

Note: Suppliers of raw materials cannot guarantee any contamination from nuts and/or seeds.

Allergen Information – wheat, gluten, soya

### PACKAGING:

All packaging conforms to current legislation.

### STORAGE INSTRUCTIONS:

Keep frozen at -18°C or below. Defrost thoroughly before use. Do not re-freeze after thawing.

## COOKING INSTRUCTIONS:

The timings given are a guide only as variations can occur between different appliances.

To oven bake: From frozen, remove from packaging and place on a baking tray. Cook in a pre-heated oven at 200°C, 360°F or Gas Mark 5 for approximately 25-30 minutes until cooked thoroughly. For fan assisted or combination ovens adjust heat according to manufacturer's guidelines. Consume immediately, do not reheat.

## MICROBIOLOGICAL TESTING:

PARAMETER	TARGET	MAX	UNITS	METHOD
T.V.C.	< 10	<10,000,000	g	Aerobic incubation @ 30°C for 48 hours pour plate using PCA
Enterobacteriaceae	< 10	< 10,000	g	Overlaid pour plate incubated @ 37°C for 24 hours using VRBA
Yeast & Moulds*	< 100	<10,000	g	Spread plate, incubated @ 25°C for 5 days using Rose Bengal Chloramphenicol Agar
Escherichia coli	<10	500	g	Pour plate incubated @ 44°C for 24 hours using TBX
Staphylococcus aureus	<20	50	g	Spread plate using Baird Parker Agar. Incubate for 48 hours @ 37°C
Listeria**	ND	<i>L. mono</i> 100cfu	g	Listeria LIS using the automated VIDAS system

\* Yeast and mould for Frozen unbaked, there is no legislation for them as they are only spoilage organisms.

As these are unbaked products and are going to be cooked they are only guidelines.

\*\*Listeria - the product is raw and will not be eaten in a raw state that any Listeria detected would be killed on cooking. **Ready to eat guidelines** state that Listeria *monocytogenes* is acceptable up to 100 cfu/g

## METAL DETECTION

All products are metal detected. The metal detector is tested every hour and documented using 3.0 mm Ferrous 3.0 mm Non-Ferrous and 5.0mm Stainless test pieces.

## SHELF LIFE TRIALS

All products are shelf life tested to an arranged schedule

**AUTHORISED ON BEHALF OF SOUTH ENGLAND PASTRIES LTD:**

Signed: *Richard Brown*

Position: Director

Print: Richard Brown

Date: 01.09.23

**AUTHORISED ON BEHALF OF CUSTOMER:**

Signed: .....

Position: .....

Print: .....

Date: .....