

Specification Document Control			
PRODUCT NAME:	Bacon, Brie & Cheddar Cheese		
PRODUCT CODE: 1 KG – SO545			

Issue Date	Revision No.	Supersedes	Issued By	Amendments Made
		Specification dated		
20.07.2010	01		Stacey Dean	
16.12.2010	02	20.07.2010	Stacey Dean	Addition of packaging and legal information to specification.
06.10.2011	03	16.12.2010	Gemma Wood	Addition of flow diagram and update of micro.
08.11.2011	04	06.10.2011	Gemma Wood	Addition of 2Kg & 10Kg packaging.
08.12.2014	05	08.11.2011	Balbir Boparai	Update and amendment of spec
14.10.2015	06	08.12.2014	Balbir Boparai	Review of packaging and micro

#### SUPPLIER INFORMATION

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INGRE			
PRODUCT TITLE:	Bacon, Brie & Cheddar Cheese  Diced bacon, grated mild cheddar cheese and brie in mayonnaise.		
DESCRIPTION OF PRODUCT:			
EEC SITE CODE:	WL006P		
PRODUCT SHELF LIFE:	P+10 Days		
INGREDIENT DECLARATION:	Mayonnaise (60%), (Rapeseed Oil, Water, Sugar, Stabiliser: Modified Starch, Acidity Regulator: Acetic Acid, <b>Egg</b> Yolk Powder (Pasteurised <b>Egg</b> Yolks, Salt, Maltodextrin), Stabiliser: Xanthan Gum, Salt, Preservative: Potassium Sorbate, Natural Flavouring), Cooked Bacon (15%) (Pork Bellies, Salt, Preservative: E250, Antioxidant: E301), Mild Cheddar Cheese (15%) (Potato Starch, <b>Milk</b> ), Brie (10%), ( <b>Milk</b> )		
	Although every care has been taken to re bones may remain.	move all bones, some small	
NUTRITIONAL INFORMATION:	Typical Values	Per 100g	
Source: Nutricalc Values quoted should be used for guidance purposes only.	Energy	2420kJ/587kcal	
NOTE: The information stated is given in	Fat	58g	
good faith and is based upon the product	Of which Saturates	14g	
formulation and data provided by raw material suppliers. Whilst we make every	Carbohydrates	1.0g	
effort to obtain assurances from our suppliers regarding the nutritional data	Of which sugars	0.7g	
supplied, manufacturers and/or suppliers do not always test their materials to obtain	Protein	14g	
nutritional data and therefore will not always provide absolute value.	Salt	2.2g	
DATE CODING INFORMATION:	Use B DD.MM.		
BARCODE:	SO545	501694402402 1	
INSTRUCTIONS FOR USE:	Keep Product R		
	Product is rea	•	
	Not suitable for freezing or heating.		
	Eat within 48hrs after opening.		
STORAGE CONDITIONS / TEMPERATURE PARAMETERS:	<5°c		

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RECIPE INFORMATION						
Ingredient	Supplier	Weight (g)	%	Country Of Origin		
Mayonnaise	IAL	600g	60%	UK.		
Cooked Bacon	ENTIA	150g	15%	EU, UK, China.		
Grated Mild Cheddar	NFID	150g	15%	UK		
Diced Brie	CO	100g	10%	France.		

	FINISHED PACK INFORM	ATION				
MINIMUM WEIGHT 1Kg						

PRIMARY CONTACT PACKAGING							
Item Material Weight Dimensions							
1Kg Tub							
		19 . 4.4					
Jets 12 Tub	Polypropylene	42g	192mm x 129mm x 72mm				

SECONDARYPACKAGING				
Item Material Dimensions				
Box (90940) Cardboard (BC 125KT)		570mm x 376mm x 250mm		
Box (86331)	Cardboard (BC 125KT)	567mm x 377mm x 250mm		
Insert (86299)	Insert (B125LT)	377mm x 567mm		

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### **MICROBIOLOGICAL CRITERIA** SANDWICH FILLINGS Tests **Acceptable Target Unacceptable Target** 0 - <100 E. coli <u>></u>100 <u>></u>100 S. aureus 0 - <100 Enteros 0 -<10<sup>4</sup> <u>></u> 10<sup>4</sup> Absent in 25g Present in 25g Salmonella Absent in 25g Present in 25g Listeria

ORGANOLEPTIC & PHYSICAL PROPERTIES				
FLAVOUR	Creamy slightly acidic mayonnaise, clean, typical of mild cheddar cheese, meaty, slightly salty bacon and floury, creamy Brie.			
TEXTURE	Thick, smooth, free flowing mayonnaise, good firm bodied cheddar cheese, slightly chewy bacon, with tender, soft Brie pieces.			
APPEARANCE	Pale cream/off white, thick mayonnaise with pale yellow free flowing grates of cheddar cheese, dark pink pieces of bacon and glossy, plump pieces of Brie.			
ODOUR	Slightly acidic mayonnaise, typical of mild cheddar cheese with no off odours and meaty bacon bits with chunks of creamy Brie.			

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#### FREE FROM / SUITABILITY INFORMATION:

The Product & Ingredients Used to Manufacture The Product Are:	Delet Applic		Comments
Free from Milk or Milk Derivatives	Αρριι	NO	Brie + Mild Cheddar Cheese.– Pasteurised Cows Milk
Free from Lactose		NO	Brie + Mild Cheddar Cheese.– Pasteurised Cows Milk
Free from Egg and Egg Derivatives		NO	Mayonnaise – Pasteurised Egg Yolk.
Free from Animal Products		NO	Bacon
Free from Gelatine	YES		
Free from Rennet	YES		Mild Cheddar Cheese  – Vegetarian Rennet.
Free from Beef & Beef Bi-products	YES		
Free from Offal	YES		
Free from Bovine Collagen & Protein Extracts	YES		
Free from Beef Fat & Suet	YES		
Free from Beef Stock and Extracts	YES		
Free from MRM (Mechanically Recovered Meat)	YES		
Free from Pork & Pork Products		NO	Cooked Bacon
Free from Fish, Crustaceans, Molluscs and their Derivatives	YES		
Free from BHA / BHT	YES		
Free form Azo Colours and Coal Tar Dyes	YES		
Free from Wheat & Wheat Derivatives	YES		
Free from Barley	YES		
Free from Oats spelt	YES		
Free from Rye	YES		
Free from Karmut	YES		
Free from Lupin	YES		
Free from Hybrid Strains	YES		
Free from Gluten	YES		
Free from Glutamates e.g. MSG	YES		
Free from Benzoates	YES		
Free from Sulphites	YES		
Free from Nuts, Nut Oils & Nut Derivatives	YES		
Free from Sesame Seeds and Derivatives	YES		
Free from Soya and Soya Derivatives	YES		
Free from Maize and Maize Derivatives		NO	Mayonnaise – Modified Maize Starch
Free from Hydrogenated Vegetable Protein or Derivatives	YES		
Free from Fruit & Fruit Derivatives	YES		
Free from Vegetable & Vegetable Derivatives		NO	Mayonnaise - Rapeseed Oil + Cheddar Cheese – Potato Starch.
Free from Yeast & Yeast Derivatives	YES		
Free from Garlic	YES		
Free from Honey	YES		
Free from Shellac	YES		

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Free from Aspartame	YES		
Free from Celery / Celeriac	YES		
Free from Mustard	YES		
Free from Latex	YES		
Free from Artificial Colours	YES		
Free from Artificial Flavours	YES		
Free from Natural Colours	YES		
Free from Natural Flavours		NO	In mayonnaise
Free from Added Salt		NO	Mayonnaise,
			Cheddar Cheese,
			Bacon + Brie.
Free from Added Sugar		NO	Mayonnaise.
Free from Additives		NO	Mayonnaise – Acidity
			Regulator: Acetic
			Acid, , Stabiliser:
			Xanthan Gum,
			Preservative:
			Potassium Sorbate,
			Bacon –
			Preservative: E250,
			Anti oxidant: E301.
Free from Irradiated Foodstuffs	YES		, in oxidant. 2001.
Free from Genetically Modified Organisms	YES		

Is the Product Suitable For:					
Suitable for Vegetarians		NO			
Suitable for Ova Lacto Vegetarians		NO			
Suitable for Vegans		NO			
Suitable for Coeliacs	YES				
Suitable for Lactose Intolerance		NO			
Suitable for Halal		NO			
Suitable for Kosher		NO			
Suitable for Organic		NO			
Suitable for Nut Allergy Suffers		NO	Although Nuts are not directly handled on site we are unable to guarantee that all products are nut free.		

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#### **LEGAL DECLARATION / WARRANTY**

Under the agreement no changes may be made to this ingredient specification without prior notification and agreement with Midland Chilled Foods Ltd.

This product, packaging and production factory comply with current U.K and E.U. regulations/legislation and relevant codes of practice.

The packaging materials comply with all current U.K and E.U regulations/legislation relating to materials and articles in contact with food.

This specification is to remain the property of Midland Chilled Foods Ltd and is not to be shown to any unauthorised party.

#### **SPECIFICATION AND WARRANTY AGREED**

MIDLAND CHILLED FOODS LTD

Balbir	Boparai	SPECIFICATIONS TECHNOLOGIST
14/10	0/2015	DATE
FOR CUSTOMER		
		.NAME
		.SIGNATURE
		.POSITION
	DATE	

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