



### Product Specification

<b>Product Code and Product Name:</b> 2035 Chicken & Vegetable Puff Pie (Approx 195g)		
<b>Product Description:</b> Oblong Chicken & Vegetable Pies made with a Traditional short crust pastry base a puff pastry top – Frozen Unbaked (Silver Foil)		
<b>Ingredients:</b> Water, <b>Wheat</b> Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Vegetable Fats & Oils [Palm, Rapeseed, Water, Salt, Lemon Juice, Emulsifier (E471), Acidity Regulator (E330)], Cooked Chicken (15%) (Chicken Breast, Salt), Broccoli Florets (2%), Carrots (2%), Onions (2%), Sweetcorn, Peas, Glaze [Water, Modified Starch, Rapeseed Oil, <b>Milk</b> Proteins, Emulsifiers ( <b>Soya</b> Lecithin (E322), E471), Acidity Regulator (E339iii), Colour (E160a)], Modified Maize Starch, Roast Chicken Stock [Roast Chicken, Chicken Fat, Yeast Extract, Glucose Syrup, Maltodextrin, Natural Flavouring, Salt, Sugar, Concentrated Chicken Extract, Lemon Juice Concentrate, Dried Onion], Salt, Raising Agents (E450, E500), White Pepper, Malt Extract ( <b>Barley</b> ), Caramelised Sugar.  <b>Allergens:</b> For allergens (including cereals containing gluten) see ingredients in <b>Bold</b> . May contain <b>Nuts</b> .		
<b>Brief outline of Process Step:</b> <ul style="list-style-type: none"><li>• Raw Material Intake</li><li>• Product ingredient batch weighing</li><li>• Filling Cooking (CCP 1 target minimum temperature 85°C)</li><li>• Cooling (CCP 2 &lt;8°C within 4 hours)</li><li>• Pastry manufacturing</li><li>• Product Assembly</li><li>• Cooling (CCP 2 &lt;8°C within 4 hours)</li><li>• Packing</li><li>• Metal Detection (CCP 3)</li><li>• Outer case packaging</li><li>• Freezing</li><li>• Despatch</li></ul>		
<b>Reheating Guidelines:</b> Defrost in temperature controlled conditions or overnight in a refrigerator. Place on a baking tray in a pre-heated oven at 210°C / 420°F / Gas Mark 6 for approximately 25 / 30 minutes. For best result glaze before baking. Ensure product is piping hot throughout before serving.		

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**Nutrition Information:** As consumed

	Typical Values per 100g (A)
Energy kJ	1150
kcal	269
Fat (g)	15.0
Of which Saturates (g)	6.8
Carbohydrates (g)	25.4
Of which Sugars (g)	0.5
Fibre (g)	2.6
Protein (g)	8.1
Salt (g)	1.05

**Micro Standards:**

	Target	Fail
TVC	<10000	>100000
Enterobacteria	<500	>1000
E. Coli	<10	>100
Salmonella	Absent in 25g	Present in 25g
Listeria	Absent in 25g	Present in 25g
Cl. Perfringens	<50	>100
B. Cereus	<50	>100
Staphylococcus	<50	>100

**Packed:**

30 x 195g approximately  
(5.85kg approximately)

**Pallet Information:**

12 Cases per layer  
6 Layers per pallet  
72 Cases per pallet

**Packaging Measurements:**

Foil: 2g each (60g per case)  
Blue Tint Liner Bag (LDPE): 18g each  
Case: 370 x 250 x 190mm 226g each  
Tape and Label weight: 5g each case  
Case weight: 6.2 Kg approximately  
Pallet dimensions: 1200 x 1000 x 162 mm, 28000g (plus pallet layer pad 436g and pallet wrap 240g)  
Total pallet weight: 417.8Kg (approximately)  
Total pallet height: 1.3m (approximately)

**Date Code:** Julian Date Code (yddd), Use By

**Storage Conditions:** Store below -18°C. Once defrosted DO NOT re-freeze. Handle with care.

**Shelf Life:** 18 months from day of production.

**Minimum Shelf Life:** 12 months from day of production.

**Country of Origin:** Produced in the UK using Chicken from Brazil.

I hereby declare that the ingredients, and its constituent parts, meet all relevant UK and EEC Regulations (e.g. Food Safety Act 1990, Pesticide Residue Levels, Plastic Materials in contact with Food etc), must not be irradiated or contain genetically modified materials.

**Signed:** J. Wesolowska

**Date:** 13.08.2014

**Position:** Specification technologist

**Please note: We will consider this specification to be accepted unless otherwise advised**

#### SYNOPSIS OF CHANGES

Date	Issue No	Amendment	Requested By	Previous Issue Date
15.09.11	4	Recalculated ingredients declaration for Bako submission	A. King	17.03.10
21.11.13	5	FIR- compliant declaration	Reshima Bungar	15.09.11
13.08.2014	6	Updated packaging information	R. Bungar	21.11.2013

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