

**Product**

Mince Crown

**Product Code**

SC01

**Product description**

Shortcrust pastry crown with a luxury sweet mince filling.

**Intended use**

Suitable for the general population consumption with the exception of individuals with certain allergies. See Allergy Advice section for details on allergens.

**Legal Name**

Shortcrust Mince Crown

**Certification Details**

BRC Accreditation

**Country of Manufacture**

Ireland

**Physical & chemical Parameters**

<b>weight:</b>	65g min	<b>size:</b>		<b>pH:</b>	5.5
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**Ingredient Declaration**

Ingredients: Pastry [Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Raising Agents (Disodium Diphosphate, Sodium Bicarbonate), Margarine (Vegetable Oil (Palm, Rapeseed), Water, Salt, Emulsifier (Mono-and Diglycerides of Fatty Acids), Natural Flavouring, Colours (Annatto, Curcumin)), Sugar, Water, Buttermilk Powder (Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Whey Powder (**Milk**), Dextrose, Raising Agent (Sodium Aluminium Phosphate), Emulsifier (**Soya** Lecithin)), Flavouring, Colour (Carotenes)], Mincemeat Filling (35%) [Apple, Sultanas, Glucose Syrup, Sugar, Currants, Water, Mixed Peel (Glucose-Fructose Syrup, Orange Peel, Lemon Peel, Sugar, Acidity Regulator (Citric Acid)), Modified Waxy Maize Starch, Mixed Spice (Coriander, Cinnamon, Ginger, Nutmeg, Fennel, Clove, Cardamom), Vegetable Suet (Palm Oil, Sunflower Oil, Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)), Brandy (1.0%), Acidity Regulator (Acetic Acid), Preservative (Potassium Sorbate)].

**Allergy Advice**

For allergens, including cereals containing gluten, see ingredients in **bold**. Also, may contain Egg.

**Allergen Information**

	Present in Product	Used on the line	Used on site
Cerals Containing Gluten*	<b>Yes</b>		
Crustaceans	No	No	No
Fish	No	No	No
<b>Egg</b>	No	<b>Yes</b>	<b>Yes</b>
Peanuts	No	No	No
<b>Soya</b>	<b>Yes</b>		
<b>Milk</b>	<b>Yes</b>		
Tree Nuts **	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame Seeds	No	No	No
Sulphites >10mg/kg	No	<b>Yes</b>	<b>Yes</b>
Molluscs	No	No	No
Lupin	No	No	No

\* Wheat, Rye, Barley, Oats, Spelt, Kamut, or their hybridised strains

\*\* Almond, Brazil, Cashew, Hazelnut, Macadamia Nut, Pecan, Pistachio, Walnut

**Packaging Information / Barcode outer case** 05099339002019 **SAP No.** N/A

Corrugated board outer case lined with a blue, food grade liner

No. Product per case: **100** units

Case Gross Weight: **6.8kg**

Case Net Weight: **6.5kg**

Packaging Type	Code	Description	Material	Dimesions / Gauge [mm]	Weight [g]
Secondary		Blue liner	Polytene MD	580 x 990 x 610	20
Secondary	GB09	Outer case	Corrugated board	393 x 293 x 142	323
Secondary		White tape	Polypropylene	28 x 35	5

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<b>Batch Coding</b>	Production lot code and best before date printed on side of outer.
<b>Packaging conforms to all current legislation</b>	Regulation (EC) No. 1935/2004 Commision Regulation (EC) No. 2023/2006 Commision Regulation (EU) No. 10/2011

**Palletisation**

<b>Cases per layer</b>	10
<b>Layers per pallet</b>	8
<b>Total per pallet</b>	80

**Storage / Shelf Life**

**Storage:** Product stored frozen: Temperature min. -18°C. Do not refreeze once thawed  
**Shelf Life:** 18 Months from date of manufacture.

**Cooking Instructions**

All ovens may vary. The following are guidelines only. Best baked from frozen. Once defrosted do not refreeze. Pre-heat oven to 210°C. Place pastry crown on a baking tray 1 cm apart. Bake for 15-17 mins at 190°C.

**Organoleptic standard**

<b>Apperance</b>	Shortcrust crown shaped pastry / Pale cream colour
<b>Flavour</b>	No adverse flavour / Characteristic of shortcrust pastry and fruity mincemeat filling
<b>Texture</b>	Smooth shortcrust pastry with a moist mincemeat filling containing vine fruits

**Nutritional Information**

Typical Values per 100g of baked product

	Per 100g	Per Serving
Energy (kJ)	1643	1038
Energy (kcal)	392	255
Fat (g)	16.5	10.7
of which saturates (g)	6.1	4
Carbohydrate (g)	54.1	35.2
of which sugars (g)	25.6	16.6
Fibre (g)	2.6	1.7
Protein (g)	5.36	3.48
Salt (g)	0.526	0.342

**Microbiological Analysis**

Test	Target Level [c.f.u./g]	Max Level [c.f.u./g]
TVC@30°C, 48hrs	<1.0 x 10 <sup>6</sup>	1.0 x 10 <sup>7</sup>
Lactic Acid Bacteria	<1.0 x 10 <sup>6</sup>	1.0 x 10 <sup>7</sup>
Staph. aureus	<1.0 x 10 <sup>2</sup>	5.0 x 10 <sup>2</sup>
Yeasts	<1.0 x 10 <sup>3</sup>	1.0 x 10 <sup>5</sup>
Moulds	<1.0 x 10 <sup>3</sup>	1.0 x 10 <sup>4</sup>
Bacillus cereus	<1.0 x 10 <sup>3</sup>	1.0 x 10 <sup>4</sup>

**GMO Information**

This product does not contain any genetically modified organisms or GM derivatives.

**Dietary Information**

Product suitable		
Vegetarian	Yes	
Vegans	No	
Coeliacs	No	
Kosher	Yes	Not certified
Halal	Yes	Not certified

**Irradiation Information**

This product does not contain irradiated ingredients.

**Metal detection**

Product passed through a metal detector capable of detecting to a sensitivity of 2.0mm ferrous, 2.5mm non ferrous and 3.0mm stainless steel.

**Transportation**

Freezer Transport: Temperature ≤ -18°C.

**Serving Suggestions**

Sprinkle with a light dusting of icing sugar.