Jamaican Patties Limited

264 Water Road, Wembley, London, HA0 1HX Tel: 0208 89981306 Fax: 0208 89971537



PRODUCT SPECIFICATION

Specification	Product	Original Issue	This Issue	Revision
Number		Date	Date	Number
PR60.02	Lamb Pattie	26 April 2002	26th January 2017	9

Description	This is a pastry product containing Halal Lamb potato and spices coand prepared in a curry sauce. The individual Pattie weighs 150 grams baked.			
	The product is supp		andre halden hafers are in	
	 Frozen and uncooked and requires baking before serving Baked and supplied chilled or frozen in individual wraps 			
	The product is a convenience snack or meal whic consumption by all groups except young children althou to be consumed by adults.			
Weight Declaration	140grams			
Ingredients as stated on the label THIS PRODUCT CONTAINS HALAL	Wheat Flour, Water, Minced Lamb (12%), Onion, Potato, Vegetable Shortening (non hydrogenated rape and palm oil), Margarine (palm oil, rapeseed oil, sunflower oil, water; salt; emulsifier: mono- and diglycerides of fatty acids; acidity regulator: citric acid, colour: beta carotene), Vegetable Stock (Salt, Maltodextrin, Sugar, Dried Onion, Flavouring, Celery Extract, Tomato Powder, Herb, Sunflower Oil). Sugar Salt, Garlic, White Pepper, Scotch Bonnet Pepper, Spices, Cornstarch, Vegetable Oil, Natural Colours: Curcumin and Annatto, Preservative: Potassium Sorbate.			
MEAT	process some sman bones may remain.			
Allergens	Contains Wheat, Gluten, and celery The company does not use nuts in any form in any of its products.			
Instructions	To Bako from frozon	Prohoat oven t	a 150°C and cook for 35 minutes	
iiisti uctions	To Bake from frozen: Preheat oven to 150°C and cook for 35 minutes. To reheat from Chilled: remove from packaging; reheat for 15-20 minutes at 200 C (400F) or gas mark 6.			
Microbiological	TVC's		< 5 x 10 ²	
3	Coliforms		100/gm	
	Enterobacteriaceae		>50 per g	
	E. Coli		absent in 1gm	
	Staph Aureus Salmonella Listeria Campylobacter (chicken products)		< 50/gm	
			absent in 50gm	
			absent in 25gm	
			absent in 25gm	
Physical	Foreign matter: Absent		1	
Nutritional Information per 100g	Energy	1084 kJ, 259 kcal		
-	Fat	13.1g		
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Calculated on dry weight		Of which Saturates Carbohydrate Carbohydrate Of which sugars	6.0g 28.0g 2.1g		
		Fibre (Englyst) Protein Salt	1.3g 6.7g 1.0g		
Reference intak average adult (kJ/ 2 000 kcal)'	8 400	Cuit			
Labels		Box label shows F Weight, Ingredients Each Patty has mar If wrapped, individua	Contact Details, I ks on upper pastry	EU Meat Import Nu	mber.
Packaging		Individually wrapped in Food Grade cellulose film complying with the requirements of EU Council Directives 90/128/EEC, 92/039/EEC, 93/9/EEC and USA Food and drugs Administration Regulation 21 CPR 177.1520 'Olefin Polymers'. The film and printing inks used meet the requirements of EU Packaging Waste Directive 94/62/EEC with regard to heavy metal inclusion during manufacture			
Storage		Stored at minus 18°C to minus 24°C and distributed in temperature controlled vehicles. Store frozen. Chilled-: Stored at not more than 5°C and distributed in temperature controlled vehicles. Store chilled.			
Shelf Life		Frozen – 12 Mont conditions	hs from date of	production under	correct storage

storage conditions

Pack Size

Chilled - 10 days from date of production under correct storage

Wrapped & Chilled - 21 days from date of production under correct

Frozen unbaked: available in boxes of 20 patties

Baked: available in boxes of 20 patties

Wrapped: available in boxes of 20 patties

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Approved by E Johnston, Managing Director			e: 26th January 2017	