

PAGE NO. ISSUE DATE ISSUED BY DEPARTMENT Page 1 of 0 Midland Chilled Foods Ltd Finished Pie Specification

Specification Document Control				
PRODUCT NAME:	Sliced ?	100% Beef		
PRODUCT CODE AND WEIGHT:	Z303Y	100g		
	Z303M	125g		
	Z303X	250g		
	Z303H	227g		
	Z303L	454g		
	Z303	500g		
	Z303J	500g Thick Sliced		
	Z303JK	1Kg Thick Sliced		
	Z303K	1Kg		
	Z303A	1Kg x 3mm		
	Z303AB	2 Slices – Various		
	Z3034	4 Slices - Various		

Issue Date	Revision No.	Supersedes Specification dated	Issued By	Amendments Made
16/10/14	01		Balbir Boparai	

SUPPLIER INFORMATION
Midland Chilled Foods Ltd/ Midland Pie Products Stringes Lane Willenhall West Midlands WV13 1LX
Main Office Tel No: 01902 366004 (24hrs)
Main Office Fax No: 01902 634598
Technical Department : Eddie Greaves Email: <u>eddie.greaves@midlandchilled.co.uk</u>
Specification Technologist: Balbir Boparai Email: <u>balbir.boparai@midlandchilled.co.uk</u>

INGREDIENT INFORMATION				
Technical				





INGREDIENT DECLARATION: INGREDIENT DECLARATION: Beef, Water, Salt, Glucose syup, Dextrose, Pea starch, Tapioca starch Stabiliser E451, E450, Potato fibre Allergens Advice: No Allergens present. Although every care has been taken to remove all bones, some small b may remain. 100g of cooked beef is prepared with 100g of raw beef. Typical Values guidance purposes only. NOTE: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value. DATE CODING INFORMATION: BARCODE: Z303A S01694402880 6 Z303J S01694402880 1 Z303J S01694402880 1 Z303J S01694402880 1 Z303J S01694402880 1 Z303J S01694402880 2 Z303J S01694402880 1 Z303J S01694402880 1 Z303J S0169440280 1 Z303J S0169440280 1 Z303J S01694	PRODUCT TITLE:	Sliced 100%	% Beef
PRODUCT SHELF LIFE: P+18 days INGREDIENT DECLARATION: Beef, Water, Salt, Glucose syrup, Dextrose, Pea starch, Tapioca starch Stabiliser E451, E450-potato fibre Allergens Advice: No Allergens present. Athough every care has been taken to remove all bones, some small b may remain. 100g of cooked beef is prepared with 100g of raw beef. Typical Values Per 100g Energy Source: Supplier Values quoted should be used for guidance purposes only. NOTE: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value. Use By DD.MM.YY BARCODE: Z303 501694402890 6 Z303A 501694402891 3 Z303A Z303A 501694402892 0 Z303A Z303A 501694402892 0 Z303A Z303A 501694402893 7 Z303A Z303A 501694402893 7 Z303A Z303A 501694402895 1 Z303A Z303A 501694402895 1 Z303A Z303A 501694402895 1 Z303A Z303A 501694402895 1 Z303A	DESCRIPTION OF PRODUCT:	Cooked Silverside of Beef	
INGREDIENT DECLARATION: INGREDIENT DECLARATION: Beef, Water, Salt, Glucose syrup, Dextorse, Pea starch, Tapioca starch Stabiliser E451, E450, Potato fibre Allergens Advice: No Allergens present. Although every care has been taken to remove all bones, some small b may remain. 100g of cooked beef is prepared with 100g of raw beef. Typical Values guidance purposes only. NOTE: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value. DATE CODING INFORMATION: BARCODE: Z303A S01694402890 6 Z303J S01694402891 3 Z303J S01694402892 0 Z303J S01694402893 7 Z303J S01694402893 7 S01694402893 7 S0169440289 7 S0169440289 S0169440289 S0169440289 S0169440289 S0169440289 S0169440289 S0169440289 S0169440289 S0169440289 S0169440289 S01694	EEC SITE CODE	WL006	P
Stabiliser E451, E450,Potato fibre Allergens Advice: No Allergens present. Atthough every care has been taken to remove all bones, some small b may remain. 100g of cooked beef is prepared with 100g of raw beef. NUTRITIONAL INFORMATION: Source: Supplier Values quoted should be used for guidance purposes only. NOTE: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers equaring the nutritional data avaltherefore will not always provide absolute value. 1.5g DATE CODING INFORMATION: Use By DD.MM.YY BARCODE: Z303 501694402890 6 Z303J 501694402890 1 Z303J Z303J 501694402891 3 Z303J Z303J 501694402892 0 Z303J Z303J 501694402892 1 Z303J	PRODUCT SHELF LIFE:	P+18 da	iys
Allergens Advice: No Allergens present. Atthough every care has been taken to remove all bones, some small b may remain. 100g of cooked beef is prepared with 100g of raw beef. NUTRITIONAL INFORMATION: Source: Supplier Values quoted should be used for guidance purposes only. NOTE: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers regarding the nutritional data supplied, manufacturers and/or suppliers do not always provide absolute value. 1.5g DATE CODING INFORMATION: Use By DATE CODING INFORMATION: Use By DATE CODING INFORMATION: Use By Z303A 501694402890 6 Z303A 501694402891 3 Z303A 501694402891 3 Z303A 501694402891 3 Z303A 501694402892 6 Z303A 501694402891 3 Z303A 501694402891 3 Z303A 501694402891 3 Z303A 501694402892 6 Z303A 501694402892 6 Z303A 501694402892 7 Z303A 501694402893 7 Z303A 501694402894 4 Z303A	INGREDIENT DECLARATION:	Beef, Water, Salt, Glucose syrup, Dextrose	e, Pea starch, Tapioca starch,
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Typical Values Per 100g Source: Supplier Source: Supplier Values quoted should be used for guidance purposes only. Energy 539kJ/ 128kcal NOTE: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers regarding the nutritional data supplied, manufacturers and/or suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value. Carbohydrates 1.5g DATE CODING INFORMATION: Use By DD.MM.YY BARCODE: Z303 501694402890 6 Z303A 501694402890 13 Z303A 501694402892 0 Z303J 501694402892 0 Z303J 501694402892 0 Z303J 501694402892 0 Z303J 501694402892 0 Z303JK 501694402892 7 Z303J 501694402893 7 Z303J 501694402895 1 Z30			
Source: Supplier Source		100g of cooked beef is prepared with 100g	of raw beef.
Values quoted should be used for guidance purposes only. Fat 3.9g NOTE: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers regarding the nutritional data supplied, manufacturers and/or suppliers to ont always test their materials to obtain nutritional data and therefore will not always provide absolute value. 0f which sugars 1.5g DATE CODING INFORMATION: Use By DD.MM.YY BARCODE: Z3033 501694402890 6 Z303A 501694402892 0 Z303A Z303A 501694402892 0 Z303A Z303A 501694402892 0 Z303A Z303A 501694402892 0 Z303A Z303AB 501694402892 0 Z303A Z303AB 501694402892 0 Z303A Z303AB 501694402892 0 Z303A Z303AB 501694402892 0 Z303AK Z303AK 501694402893 7 Z303A Z303AK 501694402895 1 Z303X Z303AK 501694402895 1 Z303X Solite94402895 1 Z303X 501694402895 1 Z303X 501694402895 1 Z303X 501694402895 1	NUTRITIONAL INFORMATION:	Typical Values	Per 100g
Values quites	Source: Supplier	Energy	539kJ/ 128kcal
guidance purposes only. Of which saturates 1.6g NOTE: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value. 1.5g DATE CODING INFORMATION: Use By DATE CODING INFORMATION: Use By DATE CODING INFORMATION: Use By Z3034 501694402890 6 Z303A 501694402891 3 Z303A 501694402892 0 Z303J 501694402893 7 Z303J 501694402895 1 Z303J 50	Values quoted should be used for	Fat	3.9g
good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers regarding the nutritional data supplied, manufacturers and/or suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value. Of which sugars 1.2g DATE CODING INFORMATION: Use By DATE CODING INFORMATION: Use By DATE CODING INFORMATION: Use By Z3034 501694402890 6 Z3034 501694402890 13 Z3034 501694402890 2 Z3034 501694402891 3 Z3034 501694402892 0 Z3033 501694402892 0 Z3034 501694402892 0 Z3033 501694402892 0 Z3033 501694402892 0 Z3033 501694402893 7 Z3033 501694402895 1 Z3033 501694402895 1 Z3		Of which saturates	1.6g
product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers regarding the nutritional data supplied, manufacturers and/or suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value. Protein 22g DATE CODING INFORMATION: Use By DD.MM.YY BARCODE: Z3033 501694402890 6 Z303A 501694402891 3 Z303A 501694402892 0 Z303A 501694402892 0 Z303A 501694402892 0 Z303A 501694402892 0 Z303JK 501694402895 1 Z303JK 501694402895 1 Z303JK 501694402895 1 Z303Y 501694402895 1 Z303Y 501694402897 5 INSTRUCTIONS FOR USE:		Carbohydrates	1.5g
make every effort to obtain assurances from our suppliers regarding the nutritional data supplied, manufacturers and/or suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value. Protein 22g DATE CODING INFORMATION: Use By DD.MM.YY BARCODE: Z303 501694402890 6 Z303A 501694402890 6 Z303A 501694402890 6 Z303A 501694402890 6 Z303A 501694402891 3 Z303A 501694402892 0 Z303A 501694402892 0 Z303J 501694402892 0 Z303JK 501694402893 7 Z303JK 501694402893 7 Z303A 501694402895 1 Z303X 501694402895 1 Z303X 501694402895 1 Z303X 501694402896 8 Z303Y 501694402897 5 INSTRUCTIONS FOR USE: Ready to eat Use withi	product formulation and data provided	Of which sugars 1.2g	
from our suppliers regarding the nutritional data supplied, manufacturers and/or suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value. DATE CODING INFORMATION: DATE CODING INFORMATION: BARCODE: Z3034 501694402890 6 Z3034 501694402891 3 Z303A 501694402891 3 Z303A 501694402892 0 Z303H 501694402892 0 Z303J 501694402892 0 Z303J 501694402892 0 Z303J 501694402892 0 Z303J 501694402892 0 Z303J 501694402892 0 Z303J 501694402893 7 Z303J 501694402893 7 Z303J 501694402893 7 Z303J 501694402895 1 Z303X 501694402895 1 Z303X 501694402895 1 Z303Y 501694402897 5 INSTRUCTIONS FOR USE: Ready to eat Use within 72hrs of opening		Protein	22g
and/or suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value. DATE CODING INFORMATION: Use By DD.MM.YY BARCODE: Z303 501694402890 6 Z3034 501694404655 9 Z303A 501694402891 3 Z303AB 501694402891 3 Z303AB 501694402892 0 Z303J 501694402892 0 Z303J 501694402892 0 Z303J 501694402892 0 Z303JK 501694402893 7 Z303K 501694402893 7 Z303L 501694402894 4 Z303K 501694402894 4 Z303X 501694402895 1 Z303X 501694402895 1 Z303X 501694402895 1 Z303Y 501694402897 5 INSTRUCTIONS FOR USE: Ready to eat Use within 72hrs of opening	from our suppliers regarding the	Salt	2.1g
DD.MM.YY BARCODE: Z303 501694402890 6 Z3034 501694404655 9 Z303A 501694402891 3 Z303AB 501694402892 0 Z303J 501694402892 0 Z303J 501694402892 0 Z303JK 501694403782 3 Z303JK 501694402893 7 Z303K 501694402894 4 Z303J 501694402895 1 Z303X 501694402895 1 Z303Y 501694402896 8 Z303Y 501694402897 5 INSTRUCTIONS FOR USE: Ready to eat Use within 72hrs of opening	and/or suppliers do not always test their materials to obtain nutritional data and therefore will not always provide		
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INSTRUCTIONS FOR USE: Ready to eat Use within 72hrs of opening		Z303X	501694402896 8
Use within 72hrs of opening			
	INSTRUCTIONS FOR USE:		
	STORAGE CONDITIONS /		
TEMPERATURE PARAMETERS:			



RECIPE INFORMATION					
Ingredient	Supplier	Weight (g)	%	Country Of Origin	
Beef	Confidenttial	Various	100	EU/ South America	

FINISHED PACK INFORMATION			
PACK WEIGHTS	100g, 125g, 250g, 227g, 454g, 500g, 500g Thick Slice, 1Kg Thick Slice, 1Kg, 1Kg x 3mm, 2 Slices - Various weights 4 Slices – Various weights		

PRIMARY CONTACT PACKAGING		
Heat-Seal Shrink Bag		
Modified Atmosphere Packaging – Black Polypropylene Tray & Clear Polypropylene film		
Label & Batch Code		
Heat-Seal Vacuum Packed Bag - Clear/Gold bag.		
Label & Batch Code		

SECONDARYPACKAGING
Cardboard Outer Casing

MICROBIOLOGICAL CRITERIA

Tests	Target	Unacceptable
T.V.C	<1,000	>10,000
E. coli	<10	>10
Staphylococcus aureus	<10	>10
Enterobacteriaceae	<10	>10
Listeria spp in 25g	Absent	Present
Salmonella in 25g	Absent	Present

OF	ORGANOLEPTIC & PHYSICAL PROPERTIES			
FLAVOUR	ELAVOUR Typical of Cooked Beef, free from any taints.			
TEXTURE	Firm but tender with no gristle.			
APPEARANCE	Fully Cooked Beef, free from any contamination or damage.			
ODOUR	Typical of Cooked Beef, free from any odours.			

FREE FROM / SUITABILITY INFORMATION:

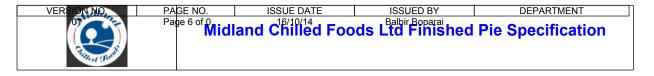
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PAGE NO. ISSUE DATE ISSUED BY DEPARTMENT Page 5 of 0 Midland Chilled Foods Ltd Finished Pie Specification

The Product & Ingredients Used to Manufacture The Product Are:		te As icable	Comments
Free from Milk or Milk Derivatives	YES		
Free from Lactose	YES		
Free from Egg and Egg Derivatives	YES		
Free from Animal Products		NO	Beef
Free from Gelatine	YES		
Free from Rennet	YES		
Free from Beef & Beef Bi-products		NO	Beef
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	YES		
Free from Fish, Crustaceans, Molluscs and their Derivatives	YES		
Free from BHA / BHT	YES		
Free from 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	YES		
Free from Hydrogenated Vegetable Protein or Derivatives	YES		
Free from Fruit & Fruit Derivatives	YES		
Free from Vegetable & Vegetable Derivatives		NO	Pea starch, Potato fibre
Free from Yeast & Yeast Derivatives	YES		
Free from Garlic	YES		
Free from Honey	YES		
Free from Shellac	YES		
Free from Aspartame	YES		
Free from Celery / Celeriac	YES		
Free from Mustard	YES		
Free from Latex	YES		
Free from Natural Colours	YES		
Free from Artificial Colours	YES		
Free from Natural Flavours	YES		
Free from Artificial Flavours	YES		
Free from Added Salt		NO	
Free from Added Sugar		NO	
Free from Additives		NO	E451, E450
Free from Irradiated Foodstuffs	YES		L401, E400
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Technical



Free from Genetically Modified Organisms

YES

Is the Product Su	itable For:		
Suitable for Vegetarians		NO	
Suitable for Ova Lacto Vegetarians		NO	
Suitable for Vegans		NO	
Suitable for Coeliacs	YES		
Suitable for Lactose Intolerance	YES		
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.

LEGAL DECLARATION / WARRANTY

Under the agreement no changes may be made to this ingredient specification without prior

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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

FOR SUPPLIER

.....NAMESIGNATUREPOSITIONDATE

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