



Midland Chilled Foods Ltd Finished Pie Specification

Specification Document Control

PRODUCT NAME AND CODE :

Angus Steak Pie P201
Angus Steak Pie Wrapped P201L 12x8oz
Angus Steak Pie ½ Dozen Wrapped 6x8oz P201H
Angus Steak Pie 12 x 8oz Boxed P201B
Angus Steak Pie 6 x 8oz Boxed P201BH
Deli Angus Steak Pie x 6 (88415) P274

Issue Date	Revision No.	Supersedes Specification dated	Issued By	Amendments Made
07.09.2010	01		Gemma Wood	
02.12.2010	02	07.09.2010	Gemma Wood	Update of specification format.
16.05.2011	03	02.12.2010	Gemma Wood	Removal of E322 & the addition of Natural Flavouring.
09.06.2011	04	16.05.2011	Gemma Wood	Addition of Pie Flow Diagram.
01.03.2012	06	09.06.2011	Gemma Wood	Addition of cooking guidelines, removal of minimum order requirements and the addition of "Is Product Suitable List".
08.03.2012	07	01.03.2012	Gemma Wood	Update of micro standards and addition of Outer Barcode, Natural Colours and Natural flavours in "Free From List".
03.09.2014	08	08.03.2012	Balbir Boparai	Update and amendment of spec
20.05.2015	09	03.09.2014	Balbir Boparai	Addition of P201B, P274 and cooked frozen details.
11.12.2015	10	20.05.2015	Balbir Boparai	Addition of P201BH. Review of packaging and micro
22.06.2016	11	11.12.2015	Balbir Boparai	Addition of confirmation of spec on last page

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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 :

Email:

Specification Technologist: Balbir Boparai

Email: balbir.boparai@midlandchilled.co.uk

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INGREDIENT INFORMATION																	
PRODUCT TITLE:	Angus Steak Pie 12x8oz																
DESCRIPTION OF PRODUCT:	Short crust pastry with diced Angus steak, onions and gravy a puff pastry lid.																
EEC SITE CODE:	WL006P																
PRODUCT SHELF LIFE:	<u>Chilled:</u> P+11 Days Refrigerated Frozen on day of purchase 1 Month <u>Frozen:</u> P+12 months Frozen on day of manufacture 12 months (cooked)																
INGREDIENT DECLARATION:	<p>Short Crust Pastry (Fortified Wheat Flour, (Calcium Carbonate, Iron, Thiamin, Niacin), Vegetable Oil, (Palm, Rapeseed oil), Water, Soya Flour, (Firming Agent E516, Flour Treatment Agent E920)), Diced Angus Steak (25%), Puff Pastry (Fortified Wheat Flour, (Calcium Carbonate, Iron, Thiamin, Niacin), Margarine (Vegetable Oil, (Palm, Rapeseed) Water, Salt, Flavouring, Emulsifier E471, Preservative E202, Acidity Regulator E330, Colour E160a, E160b, E100), Water, Soya Flour, (Firming Agent E516, Flour Treatment Agent E920), Salt) Water, Gravy (Wheat Flour, Thickener E1422 (from Maize), Salt, Hydrolysed Vegetable Protein, Colour E150c, Dextrose, Onion Powder, Flavouring (Celery)), Diced Onions, Glaze (Potato Dextrin, Dextrose, Lactose (Milk), Stabiliser E412, Colour E160a)</p> <p>Allergens Advice: For Allergens, including cereals containing gluten, see ingredients in bold. Although everycare has been taken to remove all bones, some small bones may remain.</p>																
NUTRITIONAL INFORMATION:	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;">Typical Values</th> <th style="width: 40%;">Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>1204 kJ/ 288 kcal</td> </tr> <tr> <td>Fat</td> <td>18g</td> </tr> <tr> <td style="text-align: right;">Of which Saturates</td> <td>6.5g</td> </tr> <tr> <td>Carbohydrate</td> <td>25g</td> </tr> <tr> <td style="text-align: right;">Of which sugars</td> <td>0.6g</td> </tr> <tr> <td>Protein</td> <td>8.8g</td> </tr> <tr> <td>Salt</td> <td>0.6g</td> </tr> </tbody> </table>	Typical Values	Per 100g	Energy	1204 kJ/ 288 kcal	Fat	18g	Of which Saturates	6.5g	Carbohydrate	25g	Of which sugars	0.6g	Protein	8.8g	Salt	0.6g
Typical Values	Per 100g																
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Of which Saturates	6.5g																
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Of which sugars	0.6g																
Protein	8.8g																
Salt	0.6g																
Source: Nutrical 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 test their materials to obtain nutritional data and therefore will not always provide absolute value.																	
DATE CODING INFORMATION:	Use By DD.MM.YY																
BARCODE:	501694403183 8 P201 501694406874 2 P201B 501694403151 7 P201L 501694403771 7 P201H 501694404431 9 P274 501694407225 1 P201BH																

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OUTER BARCODE:	0501694453183 3 P201 0501694456874 7 P201B 0501694453151 2 P201L 0501694453771 2 P201H 0501694454431 4 P274 0501694457225 6 P201BH
INSTRUCTIONS FOR USE:	Supplied Chilled: Keep Product Refrigerated. Product is ready to eat hot or cold. Suitable for home Freezing. Freeze on day of purchase and use within one month. Defrost thoroughly in refrigerator before use. Eat within 24 Hours of defrosting Do Not Re-Freeze. Supplied Frozen: Keep Product Frozen. Suitable for home Freezing. Defrost thoroughly in refrigerator before use. (Optional) Eat within 24 Hours of defrosting Do Not Re-Freeze.
STORAGE CONDITIONS / TEMPERATURE PARAMETERS:	Chilled <5°C Frozen - 18°C
COOKING GUIDELINES:	From Chilled: For Best Results Oven Heat from chilled: Remove outer packaging. We suggest you oven heat your pie for 25 to 30 minutes at 190°C/ Gas Mark 5. Frozen: From Defrost: Defrost thoroughly. We suggest you oven heat your pie for 30 to 35 minutes at 190°C/ Gas Mark5. From frozen: We suggest you oven heat your pie for 40 to 45 minutes at 190°C/ Gas Mark 5. Which ever method you use check your pie is piping hot before eating and please do not re-heat. We have given you these cooking instructions as a guide only.

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RECIPE INFORMATION				
Ingredient	Supplier	Weight (g)	%	Country Of Origin
Angus Steak Filling <ul style="list-style-type: none"> Diced Angus Steak Water Gravy Diced Onions 	CONFIDENTIAL	120g	43%	UK, EU
Short Crust Pastry <ul style="list-style-type: none"> Wheat Flour Palm, Rapeseed Oil Water Soygold 		120g	43%	UK
Puff Pastry <ul style="list-style-type: none"> Wheat Flour Margarine Water Cake Margarine Soygold Salt 		40g	14%	UK.
Glaze		Trace		UK



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FINISHED PACK INFORMATION

MINIMUM WEIGHT (-13% Water loss through cooking)	280g
MINIMUM FILLING WEIGHT (-13% Water loss through cooking)	120g

PRIMARY CONTACT PACKAGING

Item	Material	Weight	Dimensions
Food Grade Basin Foil 3050PL	Plain Aluminium Foil Container Strip – H24	3.27g	Top Out 105mm, Top In 95mm Base 73mm, Height 47mm
Film Perforated Film	Polypropylene Film	3.5g (Average)	107mm x 107mm (Approx)
Plain Film	Polypropylene Film	3.5g (Average)	107mm x 107mm (Approx)
Box Pie Box	Cardboard	10g	105mm x 68mm x 106mm

SECONDARY PACKAGING

Item	Material	Weight	Dimensions
Catering Box 77886	Cardboard	190g	972 x 1166

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MICROBIOLOGICAL CRITERIA PIES

Tests	Acceptable Target	Unacceptable Target
Aerobic Colony Count	0 - $<10^4$	$\geq 10^4$
E. coli	0 - <100	≥ 100
S. aureus	0 - <100	≥ 100
Enteros	0 - $<10^4$	$\geq 10^4$
C.perfringens	0 - <100	≥ 100
Listeria	Absent in 25g	Present in 25g
Salmonella	Absent in 25g	Present in 25g

ORGANOLEPTIC & PHYSICAL PROPERTIES

FLAVOUR	Typical of meaty Angus steak, slightly pungent onion in rich gravy with a creamy short crust pastry base and a light puff pastry topping.
TEXTURE	Meaty fibrous Angus steak, firm slight crunchy onions in smooth viscous gravy with a smooth thick short crust pastry base and a fluffy light puff pastry top.
APPEARANCE	Diced dark brown Angus steak, translucent diced onions and a dark brown smooth gravy with a creamy light tan short crust pastry base and a cream puff pastry topping.
ODOUR	Typical of meaty Angus steak, slightly pungent onions in rich thick gravy with a creamy short crust pastry base and light puff pastry topping.

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FREE FROM / SUITABILITY INFORMATION:

The Product & Ingredients Used to Manufacture The Product Are:	Delete As Applicable		Comments
Free from Milk or Milk Derivatives		NO	Glaze – Lactose.
Free from Lactose		NO	Glaze – Lactose.
Free from Egg and Egg Derivatives	YES		
Free from Animal Products		NO	Diced Angus Steak + Glaze.
Free from Gelatine	YES		
Free from Rennet	YES		
Free from Beef & Beef Bi-products		NO	Diced Angus Steak.
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		NO	Short Crust Pastry, Puff Pastry + Gravy – Wheat Flour.
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		NO	Short Crust Pastry, Puff Pastry + Gravy.
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		NO	Short Crust Pastry + Puff Pastry – Soya Flour.
Free from Maize and Maize Derivatives		NO	Gravy – Modified Maize Starch.
Free from Hydrogenated Vegetable Protein or Derivatives		NO	Gravy – Hydrolysed Vegetable Protein.
Free from Fruit & Fruit Derivatives	YES		
Free from Vegetable & Vegetable Derivatives		NO	Short Crust Pastry + Puff Pastry – Vegetable Oil, Gravy – Hydrolysed

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			Vegetable Protein, Onion Powder, Celery, Diced Onions + Glaze – Potato Dextrin.
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		NO	Gravy – Flavouring (contains Celery).
Free from Mustard	YES		
Free from Latex	YES		
Free from Natural Colours		NO	Puff Pastry – E160(a), E160(b), E100, Gravy – E150(c) + Glaze – E160(a).
Free from Artificial Colours	YES		
Free from Natural Flavours		NO	Puff Pastry – Natural Butter Flavour + Gravy.
Free from Artificial Flavours	YES		
Free from Added Salt		NO	Puff Pastry + Gravy.
Free from Added Sugar		NO	Glaze
Free from Additives		NO	Pastry – Firming Agent: E516, Flour Treatment Agent: E920, Puff Pastry – Emulsifier: E471, Preservative: E202, Acidity Regulator: E330, Colours: E160(a), E160(b), E100, Firming Agent: E516, Flour Treatment Agent: E920, Gravy – Thickener: E1422 (from Maize), Colour: E150(c) + Glaze – Stabiliser: E412, Colour: E160(a).
Free from Irradiated Foodstuffs	YES		
Free from Genetically Modified Organisms	YES		

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Is the Product Suitable For:			
Suitable for Vegetarians		NO	
Suitable for Ova Lacto Vegetarians		NO	
Suitable for Vegans		NO	
Suitable for Coeliacs		NO	
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.

If no written confirmation or email (balbir.boparai@midlandchilled.co.uk) is received within 14 days, it will be assumed that you have accepted the new specification.

SPECIFICATION AND WARRANTY AGREED

MIDLAND CHILLED FOODS LTD

.....*Balbir Boparai*.....SPECIFICATIONS TECHNOLOGIST

.....22/06/2016.....DATE

FOR CUSTOMER

..... NAME (IN CAPITALS)

..... SIGNATURE

..... COMPANY (IN CAPITALS)

..... POSITION

..... DATE

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