



## Midland Chilled Foods Ltd Finished Pie Specification

### Specification Document Control

**PRODUCT NAME  
AND CODE:**

Lamb, Potato & Mint Pie P210  
Lamb, Potato & Mint Pie ½ Dozen Wrapped P210H  
Lamb, Potato & Mint Pie Wrapped P210L  
Gourmet Lamb, Potato & Mint Pie (W)x6 (94503) P278

Issue Date	Revision No.	Supersedes Specification dated	Issued By	Amendments Made
08.09.2010	01		Gemma Wood	
03.12.2010	02	08.09.2010	Gemma Wood	Update of specification format.
30.03.2011	03	03.12.2010	Gemma Wood	General updates
18.05.2011	04	30.03.2011	Gemma Wood	Removal of E322 and the addition of Natural Flavouring.
09.06.2011	05	18.05.2011	Gemma Wood	Addition of pie flow diagram.
05.03.2012	06	09.06.2011	Gemma Wood	Addition of cooking guidelines, minimum order requirements removed and the addition of "Is Product Suitable List".
09.03.2012	07	05.03.2012	Gemma Wood	Update of micro standards and addition of Outer Barcode, Natural Colours and Natural flavours in "Free From List".
22.09.2014	08	09.03.2012	Balbir Boparai	Update and amendment of spec
29.05.2015	09	22.09.2014	Balbir Boparai	Addition of P278
11.12.2015	10	29.05.2015	Balbir Boparai	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](mailto:balbir.boparai@midlandchilled.co.uk)

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INGREDIENT INFORMATION																	
PRODUCT TITLE:	<b>Lamb, Potato &amp; Mint Pie 12x8oz</b>																
DESCRIPTION OF PRODUCT:	<b>Short crust pastry with minced lamb, mixed vegetables and diced potatoes in mint seasoned gravy with a puff pastry topping.</b>																
EEC SITE CODE:	<b>WL006P</b>																
PRODUCT SHELF LIFE:	<b>P+11 Days Refrigerated Frozen on day of purchase 1 Month</b>																
INGREDIENT DECLARATION:	<p>Short Crust Pastry (Fortified <b>Wheat</b> Flour, (Calcium Carbonate, Iron, Thiamin, Niacin), Vegetable Oil, (Palm, Rapeseed oil), Water, <b>Soya</b> Flour, (Firming Agent E516, Flour Treatment Agent E920)), Puff Pastry (Fortified <b>Wheat</b> 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, <b>Soya</b> Flour, (Firming Agent E516, Flour Treatment Agent E920), Salt), Minced Lamb (20%), Water, Mixed Vegetables (7%) (Diced Carrots, Diced Onions, Diced Potatoes), Diced Potato (3%) (Potatoes, Water, Salt, Acidity Regulator E330, Antioxidant E300), Mint Seasoned Gravy (3%) (Thickener E1422 (from Maize), <b>Wheat</b> Flour, Salt, Garlic Powder, Sugar, Flavourings, Mint, Flavour Enhancer E621, Onion Powder, Colour E150c), Glaze (Potato Dextrin, Dextrose, Lactose (<b>Milk</b>), Stabiliser E412, Colour E160a)</p> <p>Allergens Advice: For Allergens, including cereals containing gluten, see ingredients in <b>bold</b>.</p> <p>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="text-align: left;">Typical Values</th> <th style="text-align: left;">Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>1211 kJ/ 308 kcal</td> </tr> <tr> <td>Fat</td> <td>18g</td> </tr> <tr> <td style="padding-left: 20px;">Of which Saturates</td> <td>6.9g</td> </tr> <tr> <td>Carbohydrate</td> <td>26g</td> </tr> <tr> <td style="padding-left: 20px;">Of which sugars</td> <td>0.9g</td> </tr> <tr> <td>Protein</td> <td>7.2g</td> </tr> <tr> <td>Salt</td> <td>0.7g</td> </tr> </tbody> </table>	Typical Values	Per 100g	Energy	1211 kJ/ 308 kcal	Fat	18g	Of which Saturates	6.9g	Carbohydrate	26g	Of which sugars	0.9g	Protein	7.2g	Salt	0.7g
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Source: Nutricalc																	
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:	<b>501694403384 9 P210</b> <b>501694403774 8 P210H</b> <b>501694403159 3 P210L</b> <b>501694404436 4 P278</b>																

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OUTER BARCODE:	0501694453384 4 <b>P210</b> 0501694453774 3 <b>P210H</b> 0501694453159 8 <b>P210L</b> 0501694454436 9 <b>P278</b>
INSTRUCTIONS FOR USE:	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.
STORAGE CONDITIONS / TEMPERATURE PARAMETERS:	Chilled <5°C Frozen -18°C
COOKING GUIDELINES:	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.  From frozen: Defrost thoroughly. Remove outer packaging. We suggest you oven heat your pie for 30 to 35 minutes at 190°C/ Gas Mark 5. Check your pie is piping hot before eating and please do not re-heat.

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RECIPE INFORMATION				
Ingredient	Supplier	Weight (g)	%	Country Of Origin
Lamb, Potato & Mint Filling <ul style="list-style-type: none"> <li>Minced Lamb</li> <li>Water</li> <li>Mixed Vegetables</li> <li>Potatoes</li> <li>Mint Seasoned Gravy</li> </ul>	CONFIDENTIAL	120g	43%	UK, EU
Short Crust Pastry <ul style="list-style-type: none"> <li>Wheat Flour</li> <li>Vegetable Oil</li> <li>Water</li> <li>Soygold</li> </ul>		120g	43%	UK.
Puff Pastry <ul style="list-style-type: none"> <li>Wheat Flour</li> <li>Margarine</li> <li>Water</li> <li>Cake Margarine</li> <li>Soygold</li> <li>Salt</li> </ul>		40g	14%	UK
Glaze		Trace		UK.



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### FINISHED PACK INFORMATION

<b>MINIMUM WEIGHT</b> (-13% Water loss through cooking)	280g
<b>MINIMUM FILLING WEIGHT</b> (-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
<b>Film</b> Perforated Film	Polypropylene Film	3.5g (Average)	107mm x 107mm (Approx)
Plain Film	Polypropylene Film	3.5g (Average)	107mm x 107mm (Approx)
<b>Box</b> 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 - $<100$	$\geq 100$
S. aureus	0 - $<100$	$\geq 100$
Enteros	0 - $<10^4$	$\geq 10^4$
C.perfringens	0 - $<100$	$\geq 100$
Listeria	Absent in 25g	Present in 25g
Salmonella	Absent in 25g	Present in 25g

### ORGANOLEPTIC & PHYSICAL PROPERTIES

<b>FLAVOUR</b>	Typical of meaty lamb, natural carrots and potato with pungent onions in mint seasoned gravy with garlic back notes, in a creamy short crust pastry base with a light puff pastry topping.
<b>TEXTURE</b>	Soft tender lamb, slightly crunchy carrots and onion, soft smooth potatoes in a thick smooth viscous sauce speckled with slight course flecks of mint in a smooth thick short crust pastry base and a fluffy light puff pastry top
<b>APPEARANCE</b>	Brown/dark brown minced lamb, orange diced carrots, translucent diced onions, off white/creamy diced potatoes in a brown thick smooth sauce speckled with green flecks of mint in a creamy light tan short crust pastry base with a creamy puff pastry topping.
<b>ODOUR</b>	Typical of meaty lamb, typical of natural carrots and potato with pungent onions in mint seasoned gravy with garlic notes, in a creamy short crust pastry base with a 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	Minced Lamb + Glaze.
Free from Gelatine	YES		
Free from Rennet	YES		
Free from Beef & Beef Bi-products	YES		
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 + Mint Seasoned 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 + Mint Seasoned Gravy.
Free from Glutamates e.g. MSG		NO	Mint Seasoned Gravy – Flavour Enhancer: E621.
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	Mint Seasoned Gravy – Modified Maize Starch.

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Free from Hydrogenated Vegetable Protein or Derivatives	YES		
Free from Fruit & Fruit Derivatives	YES		
Free from Vegetable & Vegetable Derivatives		NO	Short Crust Pastry + Puff Pastry – Vegetable Oil, Mixed Vegetables – Carrots, Potato, Onion, Diced Potatoes, Mint Seasoned Gravy – Onion Powder + Glaze – Potato Dextrin.
Free from Yeast & Yeast Derivatives	YES		
Free from Garlic		NO	Mint Seasoned Gravy – Garlic Powder.
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		NO	Puff Pastry – Colours: E160(a), E160(b), E100, Gravy – Colour: E150(c), Glaze – Colour: E160(a).
Free from Artificial Colours	YES		
Free from Natural Flavours		NO	Puff Pastry – Natural Butter Flavouring + Mint Seasoned Gravy.
Free from Artificial Flavours		NO	Mint Seasoned Gravy – Flavour Enhancer: E621.
Free from Added Salt		NO	Puff Pastry, Potatoes + Mint Seasoned Gravy.
Free from Added Sugar		NO	Mint Seasoned Gravy.
Free from Additives		NO	Short Crust Pastry – Firming Agent: E516, Flour Treatment Agent: E920, Puff Pastry – Emulsifier: E471, Preservative: E202, Acidity Regulator: E330, Colours:

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			E160(a), E160(b), E100, Firming Agent: E516, Flour Treatment Agent: E920, Potatoes - Acidity Regulators: E330, E260, Mint Seasoned Gravy – Thickener: E1422 (from Maize), Flavour Enhancer: E621, Colour: E150(c) + Glaze – Stabiliser: E412, Colour: E160(a).
Free from Irradiated Foodstuffs	YES		
Free from Genetically Modified Organisms	YES		

Is the Product Suitable For:			
<b>Suitable for Vegetarians</b>		<b>NO</b>	
<b>Suitable for Ova Lacto Vegetarians</b>		<b>NO</b>	
<b>Suitable for Vegans</b>		<b>NO</b>	
<b>Suitable for Coeliacs</b>		<b>NO</b>	
<b>Suitable for Lactose Intolerance</b>		<b>NO</b>	
<b>Suitable for Halal</b>		<b>NO</b>	
<b>Suitable for Kosher</b>		<b>NO</b>	
<b>Suitable for Organic</b>		<b>NO</b>	
<b>Suitable for Nut Allergy Suffers</b>		<b>NO</b>	Although Nuts are not directly handled on site we are unable to guarantee that all products are nut free.



## Midland Chilled Foods Ltd Finished Pie Specification

### 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](mailto: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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