



Midland Chilled Foods Ltd Finished Pie Specification

Specification Document Control

**PRODUCT NAME
AND CODE:**

Sweet Potato, Spinach & Goats Cheese Pie P290
Sweet Potato, Spinach & Goats Cheese Pie ½ Dozen Wrapped P290H
Sweet Potato, Spinach & Goats Cheese Pie Wrapped P290L

Issue Date	Revision No.	Supersedes Specification dated	Issued By	Amendments Made
05.01.2011	01		Gemma Wood	
10.12.2014	02	05.01.2011	Eddie Greaves	Update and amendment of spec
29.05.2015	03	10.12.2014	Balbir Boparai	Update of spec
11.12.2015	04	29.05.2015	Balbir Boparai	Review of packaging and micro
22.06.2016	05	11.12.2015	Balbir Boparai	Addition of confirmation of spec on last page

SUPPLIER INFORMATION

Midland Chilled Foods Ltd/ Midland Pie Products
Stringes Lane
Willenhall
West Midlands
WV13 1LX

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VERSION NO.	PAGE NO.	ISSUE DATE	ISSUED BY	DEPARTMENT
05	Page 1 of 10	22/06/16	Balbir Boparai	Technical



Midland Chilled Foods Ltd Finished Pie Specification

INGREDIENT INFORMATION																	
PRODUCT TITLE:	Sweet Potato, Spinach & Goats Cheese Pie																
DESCRIPTION OF PRODUCT:	A Short Crust Pastry base filled with diced Sweet Potato, Goats Cheese, Spinach and Onions with a Puff Pastry top.																
EEC SITE CODE:	WL006P																
PRODUCT SHELF LIFE:	P+11 Days Refrigerated Frozen on day of purchase 1 Month																
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)), 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), Sweet Potato (22%), Spinach (4%), Bechamel Sauce, (Modified waxy maize starch, Skimmed Milk Powder, Fat Powder (Vegetable Fat, Maltodextrin, Milk Protein), Salt, Cream Powder (Milk), Vegetable Bouillon (Celery), Onion Powder, White Pepper, Spice Extract, (Celery), Herb Extract), Goats Cheese (2%), (Pasteurised Goats Milk, Salt), Red Onion, White Onion, Garlic, Black Pepper, Glaze (Potato Dextrin, Dextrose, Lactose (Milk), Stabiliser E412, Colour E160a)</p> <p>Allergens Advice: For Allergens, including cereals containing gluten, see ingredients in bold.</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>1176kJ/ 281 kcal</td> </tr> <tr> <td>Fat</td> <td>17g</td> </tr> <tr> <td style="text-align: right;">Of which Saturates</td> <td>6.4g</td> </tr> <tr> <td>Carbohydrate</td> <td>30g</td> </tr> <tr> <td style="text-align: right;">Of which sugars</td> <td>2.2g</td> </tr> <tr> <td>Protein</td> <td>5.1g</td> </tr> <tr> <td>Salt</td> <td>0.6g</td> </tr> </tbody> </table> <p>Source: Nutricalc</p> <p>Values quoted should be used for guidance purposes only.</p> <p>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.</p>	Typical Values	Per 100g	Energy	1176kJ/ 281 kcal	Fat	17g	Of which Saturates	6.4g	Carbohydrate	30g	Of which sugars	2.2g	Protein	5.1g	Salt	0.6g
Typical Values	Per 100g																
Energy	1176kJ/ 281 kcal																
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DATE CODING INFORMATION:	Use By DD.MM.YY																
BARCODE:	501694404872 0 P290 501694406589 5 P290H 501694405287 1 P290L																

VERSION NO.	PAGE NO.	ISSUE DATE	ISSUED BY	DEPARTMENT
05	Page 2 of 10	22/06/16	Balbir Boparai	Technical



Midland Chilled Foods Ltd Finished Pie Specification

OUTER BARCODE:	0501694454872 5 P290 0501694456589 0 P290H 0501694455287 6 P290L
INSTRUCTIONS FOR USE:	<p>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.</p>
STORAGE CONDITIONS / TEMPERATURE PARAMETERS:	<p>Chilled <5°C Frozen -18°C</p>
COOKING GUIDELINES:	<p>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.</p> <p>If Frozen:</p> <p>From Defrost: Defrost thoroughly. We suggest you oven heat your pie for 30 to 35 minutes at 190°C/ Gas Mark5.</p> <p>From frozen: We suggest you oven heat your pie for 40 to 45 minutes at 190°C/ Gas Mark 5.</p> <p>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.</p>

VERSION NO.	PAGE NO.	ISSUE DATE	ISSUED BY	DEPARTMENT
05	Page 3 of 10	22/06/16	Balbir Boparai	Technical



Midland Chilled Foods Ltd Finished Pie Specification

RECIPE INFORMATION				
Ingredient	Supplier	Weight (g)	%	Country Of Origin
Short Crust Pastry Base <ul style="list-style-type: none"> Wheat Flour Shortening Water Soygold 	CONFIDENTIAL	120g	43%	UK
Sweet Potato & Goats Cheese Filling <ul style="list-style-type: none"> Sweet Potato Goats Cheese Spinach Onions 		120g	43%	UK, EU.
Puff Pastry Top <ul style="list-style-type: none"> Wheat Flour Margarine Water Cake Margarine Soygold 		40g	14%	UK
Glaze		Trace		UK.

VERSION NO.	PAGE NO.	ISSUE DATE	ISSUED BY	DEPARTMENT
05	Page 4 of 10	22/06/16	Balbir Boparai	Technical



Midland Chilled Foods Ltd Finished Pie Specification

FINISHED PACK INFORMATION

MINIMUM WEIGHT	280g
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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

VERSION NO.	PAGE NO.	ISSUE DATE	ISSUED BY	DEPARTMENT
05	Page 5 of 10	22/06/16	Balbir Boparai	Technical



Midland Chilled Foods Ltd Finished Pie Specification

MICROBIOLOGICAL CRITERIA PIES		
Tests	Acceptable Target	Unacceptable Target
Aerobic Colony Count	0 - <10 ⁴	≥ 10 ⁴
E. coli	0 - <100	≥100
S. aureus	0 - <100	≥100
Enteros	0 - <10 ⁴	≥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	Slightly sweet flavoursome potato with strong distinctive goat's cheese, slightly bitter spinach and pungent red onion in a creamy pastry base with a light pastry topping.
TEXTURE	Malleable smooth sweet potato with fine soft/sticky smooth goat's cheese with smooth spinach and crunchy onions in a smooth thick pastry base with a fluffy light pastry top.
APPEARANCE	Light creamy orange sweet potato with white fluffy smooth goat's cheese, dark green spinach leaves and red/translucent onions in a creamy light tan pastry base with a cream pastry topping.
ODOUR	Slightly sweet potato with a goaty slightly mushroom cheese, typical spinach and pungent red onions in a typical creamy pastry base with topping.

VERSION NO.	PAGE NO.	ISSUE DATE	ISSUED BY	DEPARTMENT
05	Page 6 of 10	22/06/16	Balbir Boparai	Technical



Midland Chilled Foods Ltd Finished Pie Specification

FREE FROM / SUITABILITY INFORMATION:

The Product & Ingredients Used to Manufacture The Product Are:	Delete As Applicable		Comments
Free from Milk or Milk Derivatives		NO	Goats Cheese – Pasteurised Goats Milk + Glaze – Lactose. Bechamel sauce - Milk
Free from Lactose		NO	Goats Cheese – Pasteurised Goats Milk + Glaze – Lactose. Bechamel sauce - Milk
Free from Egg and Egg Derivatives	YES		
Free from Animal Products		NO	Goats Milk.
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 – 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.
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 – Soya Flour + Puff Pastry Soya Flour.
Free from Maize and Maize Derivatives		NO	Bechamel sauce – Modified waxy maize starch

VERSION NO.	PAGE NO.	ISSUE DATE	ISSUED BY	DEPARTMENT
05	Page 7 of 10	22/06/16	Balbir Boparai	Technical



Midland Chilled Foods Ltd Finished Pie Specification

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 – Palm, Rapeseed Oil, Sweet Potato, Spinach, Red Onion, White onion Onion powder, Vegetable fat, Glaze – Potato Dextrin.
Free from Yeast & Yeast Derivatives	YES		
Free from Garlic		NO	Garlic in the béchamel sauce
Free from Honey	YES		
Free from Shellac	YES		
Free from Aspartame	YES		
Free from Celery / Celeriac		NO	Celery in the seasoning
Free from Mustard	YES		
Free from Latex	YES		
Free from Natural Colours		NO	Colour E160a, E160b, E100
Free from Natural Flavours	YES		
Free from Artificial Colours	YES		
Free from Artificial Flavours	YES		
Free from Added Salt		NO	Puff Pastry, Shortcrust pastry, Bechamel sauce + Goats Cheese.
Free from Added Sugar		NO	Glaze
Free from Additives		NO	Short Crust Pastry – Firming Agent: E516, Flour Treatment Agent: E920, Puff Pastry – Emulsifiers: E471, Preservative: E202, Acidity Regulator: E330, Firming Agent: E516, Flour Treatment Agent: E920, Glaze - Stabiliser: E412,
Free from Irradiated Foodstuffs	YES		
Free from Genetically Modified Organisms	YES		

VERSION NO.	PAGE NO.	ISSUE DATE	ISSUED BY	DEPARTMENT
05	Page 8 of 10	22/06/16	Balbir Boparai	Technical



Midland Chilled Foods Ltd Finished Pie Specification

Is the Product Suitable For:			
Suitable for Vegetarians	YES		
Suitable for Ova Lacto Vegetarians	YES		
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.

VERSION NO.	PAGE NO.	ISSUE DATE	ISSUED BY	DEPARTMENT
05	Page 9 of 10	22/06/16	Balbir Boparai	Technical



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) 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*.....SPECIFICATION TECHNOLOGIST

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

FOR CUSTOMER

..... NAME (IN CAPITALS)

..... SIGNATURE

..... COMPANY (IN CAPITALS)

..... POSITION

..... DATE

VERSION NO.	PAGE NO.	ISSUE DATE	ISSUED BY	DEPARTMENT
05	Page 10 of 10	22/06/16	Balbir Boparai	Technical