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Authorised	Technical
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Product	Pork Pies (140g)		
Description	Season cured pork baked in pastry.		
Pack Size	34 x 140g – Minimum Net Weight 5kg		
Cases per Pallet	To be advised		
Manufacturing Site	Meatex Grimsby, Humber Street, Grimsby DN31 3HL		
Site Code	GB GG 142		

Technical Contact	Technical	technical@meatex.co.uk	Tel: 01472 350082
Sales Contact	Jane Hind	Jane@meatex.co.uk	Tel: 01323 818321

Ingredients	Fortified WHEAT Flour, (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Pork (28%), Pork Lard, Water, Salt, Pork Gelatine, Potato Starch, Pasteurised EGG , Flavour Enhancer (E621), White Pepper, Black Pepper, Emulsifier (E451), Nutmeg, Mace, Bouillon [Salt, Maltodextrin, Yeast Extract, Potato Starch, Palm Oil, Natural Flavouring, Dextrose, Garlic Powder, Turmeric, Nutmeg, Lovage Root Powder, Spice Extracts (Sage, Thyme)], Preservative (E250).
Allergens	Wheat Gluten, Egg
Cooking Guidelines	Defrost Instructions: Defrost in temperature controlled conditions (e.g. overnight in a refrigerator). Do not refreeze once defrosted. Serve cold or reheat until piping hot throughout.
Storage	Keep frozen at -18°C or below. Do not re-freeze after thawing.
Shelf Life	Best Before End - 18 months from date of production if stored at -18°C or below.
Country of origin	Re-packed in the UK.

Nutritional Information	Typical values per 100g as sold		
	Energy	kJ	1330
	Energy	Kcal	319
	Fat	g	20.1
	(of which saturates)	g	7.9
	Carbohydrate	g	23.6
	(of which sugars)	g	1.1
	Fibre	g	1.4
	Protein	g	10.3
	Salt	g	1.40

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Microbiological Standards		Target	Maximum
	TVC / g	<500,000	>1,000,000
	Coliforms / g	<500	>5000
	E Coli / g	<10	>100
	Staph Aureus / g	<20	>200
	Salmonella / g	Absent in 25g	Present in 25g

Quality Parameters	Colour	Golden brown pastry casing with a pink/light brown cured pork filling.
	Texture	Firm, crisp pastry with a moist, well-textured pork filling.
	Flavour	Typical seasoned cured pork pie flavour with mild spice notes.
	Odour	Pleasant and characteristic with no off taints.

Physical Parameters	Finished Weight	140g minimum weight
	Coating Pick Up %	N/A

Unacceptable Defects	Broken or cracked pastry casing.
	Excessive air gaps between filling and pastry.
	Discoloured or grey filling.
	Any foreign body contamination.
	Any damaged or misshapen pies.

Coating	N/A – Hot Water Crust Pastry	
Packaging	White Cardboard Carton	
Product Coding	Inner	N/A
	Outer	Best Before End (MMM YYYY) – Production Date Code

Process Outline	Pork pies are received from the approved supplier pre-baked and chilled. Product is inspected on intake for quality and temperature compliance. Pies are re-packed into cartons at the required case count. Cartons are then passed through the metal detector. A label is applied to the outer case listing ingredients, allergens, expiry and production dates. Product is frozen and placed in cold storage at -18°C ready to be dispatched.
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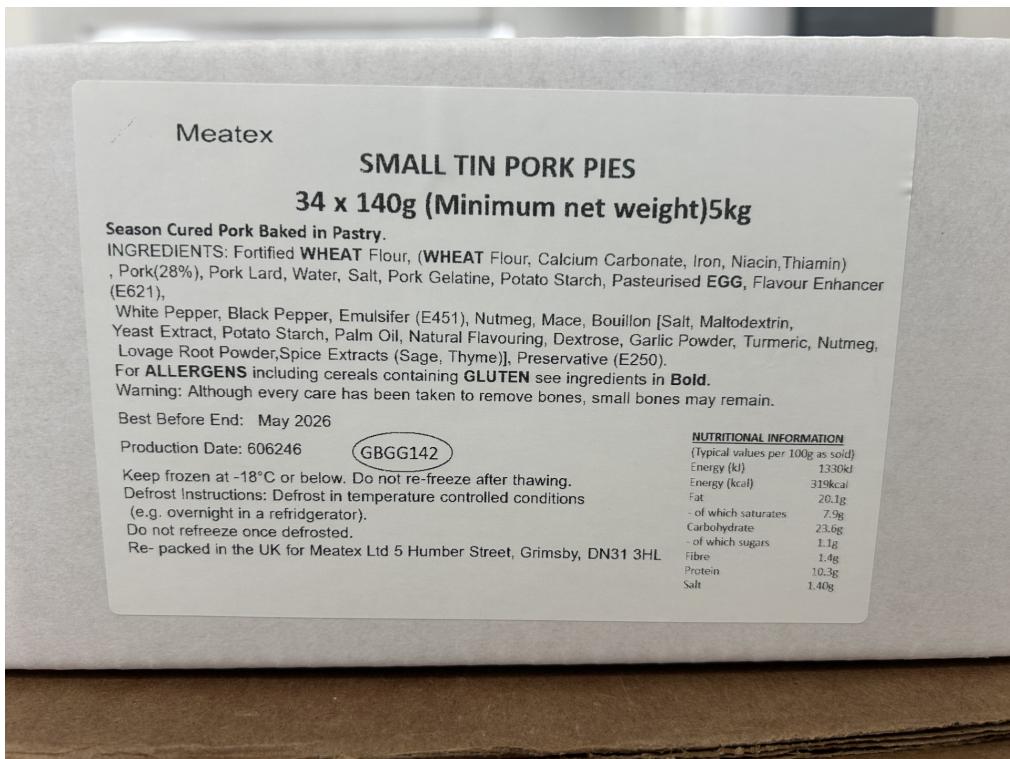
Food Allergen, Dietary & Intolerance Data

ALLERGEN	CONTAINS		ADDITIONAL INFORMATION
	YES	NO	
Celery / Celeriac & products thereof		X	
Cereals containing gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) & products thereof *	✓		Wheat
Crustaceans & products thereof		X	
Eggs & products thereof	✓		Egg
Fish & products thereof		X	
Milk & Dairy products & products thereof (including lactose)		X	
Mustard & products thereof		X	
Peanuts & products thereof		X	
Nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts		X	
Sesame seeds & products thereof		X	
Soy (soya) beans & products thereof		X	
Sulphur Dioxide & Sulphites & products thereof at levels >10mg/kg or litre		X	
Lupin		X	
Molluscs; e.g. clams, mussels, whelks, Oysters. Snails and squid		X	
Suitable For			
Vegan		X	
Vegetarian		X	
Halal		X	
Kosher		X	

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LABEL EXAMPLE



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