

Doc Ref	NSPEC 16
Issue No	1
Issue Date	01/12/2025
Authorised	Technical
	Page 1 of 4

Product	Sage & Onion Pattie (30 x 100g)		
Description	A sage and onion flavoured potato cake in a crisp batter coating.		
Pack Size	30 x 100g – Minimum Net Weight per case 3.0kg		
Cases per Pallet	315 (15 layers of 21)		
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	Reconstituted Potato (83%) (Potato Flake, Water, Emulsifier (E471)), Sage and Onion Stuffing Mix (8%) (Breadcrumb (WHEAT Flour (Calcium Carbonate, Iron Niacin, Thiamin) Salt, Yeast), Rusk (WHEAT Flour (Calcium Carbonate, Iron, Niacin, Thiamin) Salt, Yeast) Herbs (Sage, Parsley), Dehydrated Onion, Salt, Onion Powder, Fried Onion (Palm Oil, WHEAT Flour, Salt), Herb Extract, Anti-Caking Agent (E551)), MILK , Margarine (Vegetable Oils (Rapeseed Oil, Palm Oil), Water, Buttermilk (MILK), Salt, Stabiliser (Sodium Alginate), Emulsifiers (Mono and Di-glycerides of Fatty Acids), Preservative (Potassium Sorbate), Acidity Regulator (Lactic Acid), Colour (Annatto Bixin, Curcumin), Vitamin A & D, Flavouring), Salt, White Pepper.
Allergens	Wheat Gluten, Milk
Cooking Guidelines	For best results cook from frozen. Shallow fry: Fry over a medium heat for 7-8 minutes turning once halfway through. Deep fry: Place in hot oil at 180°C for 5-6 minutes. Oven bake: 180°C / Gas mark 4 for 28-30 minutes turning once halfway through. Ensure that the product is piping hot throughout before serving. Product must be fully cooked to attain a core temperature of at least 70°C for 2 minutes.
Storage	Keep frozen at -18°C or below. Do not re-freeze once defrosted.
Shelf Life	Best Before End - 18 months from date of production if stored at -18°C or below.
Country of origin	Produced and packed in the UK.

Nutritional Information	Typical values per 100g as sold		
	Energy	kJ	927
	Energy	Kcal	224
	Fat	g	15.4
	(of which saturates)	g	5.0
	Carbohydrate	g	5.5
	(of which sugars)	g	0.7
	Fibre	g	
	Protein	g	9
	Salt	g	0.9

Agreed & Approved By	Name	Position	Signature	Date
For Meatex Grimsby	Technical	Technical Manager		01/12/2025

Doc Ref	NSPEC 16
Issue No	1
Issue Date	01/12/2025
Authorised	Technical
	Page 2 of 4

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	To be an even natural light pale brown colour that becomes golden brown when cooked.
	Texture	Crunchy outer with a firm and moist core.
	Flavour	Typical of sage and onions.
	Odour	Pleasant and characteristic with no off taints.

Physical Parameters	Finished Weight	100g minimum weight
	Coating Pick Up %	N/A

Unacceptable Defects	Dark brown or very pale yellow prior to cooking.
	Soft, wet or soggy after cooking.
	Any damaged or badly misshapen cakes.

Coating	N/A	
Packaging	White Cardboard Carton with Blue LDPE liner	
Product Coding	Inner	N/A
	Outer	Best Before End (MMM YYYY) – Production Date Code

Process Outline	Raw materials are combined, mixed and formed into cakes. They are then placed on cooling racks before being transferred to the blast freezer. Once frozen the product is transferred to the packing line where it is de-racked and manually packed into cartons. Cartons are then passed through the metal detector. A label is applied to the outer case listing ingredients, allergens, expiry and production dates. The sealed cartons are then placed in cold storage at -18°C ready to be dispatched.
------------------------	---

Agreed & Approved By	Name	Position	Signature	Date
For Meatex Grimsby	Technical	Technical Manager		01/12/2025

Doc Ref	NSPEC 16
Issue No	1
Issue Date	01/12/2025
Authorised	Technical
	Page 3 of 4

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		X	
Fish & products thereof		X	
Milk & Dairy products & products thereof (including lactose)	✓		Milk
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	

Agreed & Approved By	Name	Position	Signature	Date
For Meatex Grimsby	Technical	Technical Manager		01/12/2025



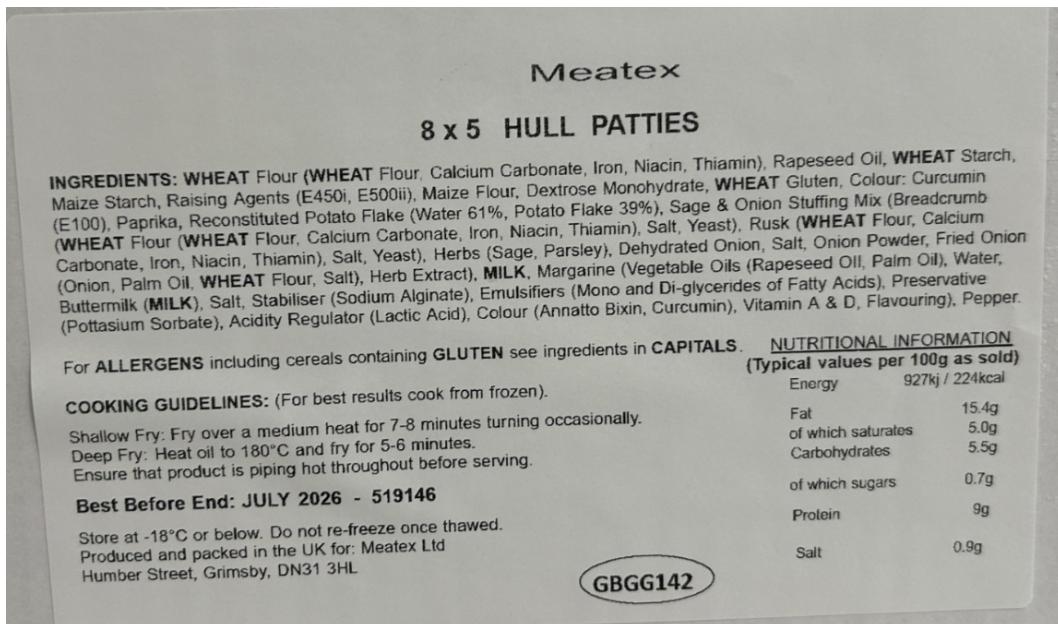
Product Specification

Meatex Grimsby, Humber Street, Grimsby DN31 3HL

Uncontrolled document when printed

Doc Ref	NSPEC 16
Issue No	1
Issue Date	01/12/2025
Authorised	Technical
	Page 4 of 4

LABEL EXAMPLE



Agreed & Approved By	Name	Position	Signature	Date
For Meatax Grimsby	Technical	Technical Manager		01/12/2025