



Product Specification

Meatex Grimsby, Humber Street, Grimsby DN31 3HL

Uncontrolled document when printed

Doc Ref	MSPEC 27
Issue No	1
Issue Date	01/12/2025
Authorised	Technical
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Product	Cheese & Onion Patties (42 x 90-100g)
Description	A cheese and onion flavoured potato cake in a crisp breadcrumb coating.
Pack Size	42 x 90-100g – Minimum Net Weight per case 3.78kg
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	Reconstituted Potato (Water 53%, Potato Flake 47%), Cheddar Cheese (MILK) (13%), Salt, Starter Culture (Vegetable Rennet), Diced Onion (12%), Potato Starch, Pepper. Coating: (WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin) Water, Salt, Yeast, (WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)
Allergens	Wheat Gluten, Milk
Cooking Guidelines	For best results cook from frozen. Shallow Fry: Fry over a medium heat for 7-8 minutes turning occasionally. Deep Fry: Heat oil to 180°C and fry for 5-6 minutes. Grill: Place under a medium grill for 10-12 minutes turning once. Ensure that product is piping hot throughout before serving.
Storage	Keep frozen at -18°C or below. Do not re-freeze once thawed.
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	475
	Energy	Kcal	113
	Fat	g	4.3
	(of which saturates)	g	2.6
	Carbohydrate	g	14.5
	(of which sugars)	g	1.0
	Fibre	g	
	Protein	g	4.7
	Salt	g	0.78

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



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

Physical Parameters	Finished Weight	90-100g 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	Breadcrumb	
Packaging	White Cardboard Carton with Blue LDPE liner	
Product Coding	Inner	N/A
	Outer	Best Before End (MMM YYYY) – Production Date Code

Process Outline	<p>Raw materials are combined, mixed and formed into cakes. They are then coated in breadcrumbs before being placed on cooling racks and transferred to the blast freezer.</p> <p>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.</p> <p>A label is applied to the outer case listing ingredients, allergens, expiry and production dates.</p> <p>The sealed cartons are then placed in cold storage at -18°C ready to be dispatched.</p>
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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 (coating)
Crustaceans & products thereof		X	
Eggs & products thereof		X	
Fish & products thereof		X	
Milk & Dairy products & products thereof (including lactose)	✓		Milk (Cheddar Cheese)
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	✓		
Halal		X	
Kosher		X	

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LABEL EXAMPLE

Meatex

CHEESE & ONION PATTIES

42 x 90 - 100g (Minimum Net Weight 3.78kg)

INGREDIENTS: Reconstituted Potato (Water 53%, Potato Flake 47%), Cheddar Cheese (**MILK**) (13%), Salt, Starter Culture (Vegetable Rennet), Diced Onion (12%), Potato Starch, Pepper.

Coating: (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin) Water, Salt, Yeast, (**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)

For **ALLERGENS** including cereals containing **GLUTEN** see ingredients in **CAPITALS**.

COOKING GUIDELINES: (For best results cook from frozen).

Shallow Fry: Fry over a medium heat for 7-8 minutes turning occasionally.
Deep Fry: Heat oil to 180°C and fry for 5-6 minutes.
Grill: Place under a medium grill for 10-12 minutes turning once.

Ensure that product is piping hot throughout before serving.

Best Before End: FEB 2027 606446

Store at -18°C or below. Do not re-freeze once thawed.
Produced and packed by: Meatex Ltd,
6 Humber Street, Grimsby, DN31 3HL

GBGG142

<u>NUTRITIONAL INFORMATION</u>	
(Typical values per 100g)	
Energy	475kj / 113kcal
Fat	4.3g
of which saturates	2.6g
Carbohydrates	14.5g
of which sugars	1.0g
Protein	4.7g
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