



Finished Product Specification
(Mrs Mac's Quality Manual)

PRODUCT NAME	Mrs Mac's Famous Beef Pie		
PRODUCT CODE	Frozen	NZ	Other:
	12801	N/A	N/A
PRODUCT DESCRIPTION	Minced beef pie in gravy encased in top and bottom pastry.		
CONTACT DETAILS	Mrs Mac's Pty Ltd 5-9 Marchant Way, Morley Western Australia 6062 www.mrsmacs.com.au		

FOOD SAFETY	This product has been manufactured on a line with a HACCP based Food Safety Program.
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GENETICALLY MODIFIED PRODUCTS (GMO)	To the best of our knowledge, based on information obtained from our suppliers, this product is a neither genetically modified nor made from genetically modified raw material as per Standard 1.5.2 of the Australian New Zealand Food Standards Code.
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LABELLING DETAILS	
INGREDIENTS:	Wheat Flour, Beef (Minimum 25%), Water, Margarine [Vegetable Oil, Water, Salt, Emulsifiers (Mono- and Di-Glycerides of Fatty Acids, Citric and Fatty Acid Esters of Glycerol), Antioxidant (Ascorbyl Palmitate), Natural Flavour, Natural Colour (Carotene)], Thickener (Acetylated Distarch Adipate), Onion, Seasoning (Wheat), Worcestershire Sauce, Salt, Yeast Extract, Barley Extract, Glaze [Milk , Natural Colour (Carotene)]. Note: Percentages are calculated on the whole product, including pastry.

MARK (X)	ALLERGENS & OTHER SUBSTANCES	PRESENT IN INGREDIENTS AS A COMPONENT.	PRESENT IN THE SAME FACILITY		PRESENT ON THE SAME LINE	
		SPECIFY INGREDIENT/S	MARK (X)	SPECIFY INGREDIENTS	MARK (X)	SPECIFY INGREDIENTS
	Added sulphites in concentrations of 10 mg/kg or more					
X	Cereals containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains	Wheat Flour, Seasoning, Barley Extract				
	Crustacea and their products					
	Egg and egg products		X	Egg	X	Egg
	Fish and fish products, except for isinglass derived from swim bladders and used as a clarifying agent in beer and wine					
X	Milk and milk products	Glaze				
	Peanuts and peanut products					
	Sesame seeds and sesame seed products					
	Soybeans and soybean products		X	Soy	X	Soy
	Tree nuts and tree nut products other than coconut					
	Lupin					

ALLERGEN STATEMENT	CONTAINS: WHEAT, GLUTEN, MILK. MAY CONTAIN: EGG, SOY.
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COUNTRY OF ORIGIN	Made in Australia from at least 86% Australian ingredients.
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NUTRITION INFORMATION				
Source of Nutritional Information	N	External Test Report	Y	Theoretical Calculation
Servings per package: 1 Serving size: 175 g				
	Average Quantity per serving		Average Quantity per 100 g	
Energy	2000 kJ		1140 kJ	
Protein	16.3 g		9.3 g	
Fat, total	25.3 g		14.5 g	
- saturated	12.2 g		7.0 g	
Carbohydrate	45.1 g		25.8 g	
- sugars	0.9 g		0.5 g	
Sodium	822 mg		470 mg	

HEALTH STAR RATING	2 Stars
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PLEASE LIST ALL CLAIMS THAT CAN BE MADE ABOUT THE PRODUCT, E.G.: LOW FAT, GLUTEN FREE	
CLAIM (S) WHICH CAN BE MADE:	Good Source of Protein 100% Aussie Beef No Artificial Flavours No Artificial Colours

STORAGE & SHELF LIFE INSTRUCTIONS					
		PRIMARY PACKAGING MARK (X)		SECONDARY PACKAGING MARK (X)	
Frozen: Store at or below -18 °C.		X		X	
Once thawed, do not refreeze product.		X			
Do not reheat a second time.		X			
Defrost at or below 5 °C. <input type="checkbox"/> Use within ___ days.		X			
Best Before (LTC = Line Tracking Code)	MM	X	BEST BEFORE DD MMM YY LTC HH:MM	X	DD/MM/YYYY HH:MM
Frozen		18	Months	18	Months

DISTRIBUTION REQUIREMENTS	Transport in a refrigerated vehicle at or below -18 °C.
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ANALYTICAL CRITERIA			
PHYSICAL	CRITERIA	TOLERANCE	TEST METHOD REFERENCE
Top Diameter (mm)	108	+/- 3	Ruler
Base Diameter (mm)	80	+/- 2	Ruler
Height (mm)	35	+/- 3	Ruler

COOKING GUIDES:
MUST BE COOKED BEFORE CONSUMPTION. These are guidelines only and cooking time will vary with the make, model and age of the oven or microwave. Oven method is preferred as microwave method softens pastry.
OVEN (Recommend cook in wrap): Preheat conventional oven to 180 °C (355 °F) or fan forced oven to 160 °C (320 °F). Cook from frozen for approximately 40 m. Cook from defrosted for approximately 28 m.
MICROWAVE (1000 watt, individually cooked): For best results, remove product from packaging and wrap in paper towel. Cook from frozen on HIGH for 2 m 30 s. Cook from defrosted on HIGH for 1 m 10 s. Let stand for 2 m.
CAUTION: Product may be very hot after cooking.

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PACKAGING SPECIFICATION				
	Primary Packaging			Secondary Packaging
Material Type	H/S Polyester Film			Cardboard
Environmental Message	<input checked="" type="checkbox"/>		<input type="checkbox"/>	 
Material Grade	15/20 micron			B03S
Dimensions - Length x Width x Depth or Height (mm) – EXTERNAL	(L) 177.5 mm x (W) 300 mm			(L) 345 mm x (W) 237 mm x (D) 163 mm
Average Weight of Packaging (g)	1.6 g			401 g
Average % of Recycled Material	N/A			100%
Net Weight (g or kg)	175 g			4.2 kg
Gross Weight (g or kg)	N/A			4.7 kg
Units per package	1			24 x 175 g
GTIN-13/GTIN-14	9310663406783			19310663406155
Packaging Code	07-001260-3			07-003205
Carton Liner / Product Divider / Trays / Containers / Other	N/A	Recyclable <input type="checkbox"/>		N/A Recyclable <input type="checkbox"/>

PALLETISATION				
	Australia	New Zealand	Export	
Cartons per pallet	96			Unit
Cartons per layer	16			Unit
Layers per pallet	6			Unit
Pallet depth or length	1165			mm
Pallet width	1165			mm
Pallet height, excluding actual pallet height (150 mm)	978			mm
Pallet weight, excluding actual pallet weight (43 kg)	452			kg

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