



Finished Product Specification
(Mrs Mac's Quality Manual)

PRODUCT NAME	Mrs Mac's Mega Angus Steak Pie		
PRODUCT CODE	AU:	NZ:	Other:
	17528	N/A	N/A
PRODUCT DESCRIPTION	Diced Angus steak 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:	<p>Wheat Flour, Angus Steak (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)], Angus Beef Mince, Thickener (Acetylated Distarch Adipate), Seasonings [Wheat, Soy, Flavour Enhancer (Disodium-5'-Ribonucleotides)], Flavours [Soy, Wheat, Flavour Enhancer (Disodium-5'-Ribonucleotides)], Breadcrumbs [Wheat], Salt, Hydrolysed Vegetable Protein, Colour (Caramel III), Sugar, Spice Glaze [Milk, Natural Colour (Carotene)].</p> <p>Note: Percentages are calculated on the whole product, including pastry.</p>

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, Seasonings, Flavours, Breadcrumbs		
	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			
X	Soybeans and soybean products	Seasonings, Flavours		
	Tree nuts and tree nut products other than coconut			
	Lupin			

ALLERGEN STATEMENT	CONTAINS: WHEAT, GLUTEN, MILK, SOY. MAY CONTAIN: EGG.
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COUNTRY OF ORIGIN	Made in Australia from at least 88% 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: 280 g				
	Average Quantity per serving		Average Quantity per 100 g	
Energy	3040 kJ		1080 kJ	
Protein	30.3 g		10.8 g	
Fat, total	34.9 g		12.5 g	
- saturated	16.6 g		5.9 g	
Carbohydrate	71.0 g		25.3 g	
- sugars	1.4 g		0.5 g	
Sodium	997 mg		356 mg	

HEALTH STAR RATING	3 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:	N/A
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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
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)	125 - 130	+/- 5	Ruler
Base Diameter (mm)	80 - 88	+/- 2	Ruler
Height (mm)	35	+/- 4	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 55 m. Cook from defrosted for approximately 40 m.




MICROWAVE (1000 watt, individually cooked): For best results, remove product from packaging and wrap in paper towel. Cook from frozen on HIGH for 4 m. Cook from defrosted on HIGH for 2 m 30 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) 350 mm x (W) 205 mm			(L) 458 mm x (W) 166 mm x (D) 166 mm
Average Weight of Packaging (g)	2.2 g			401 g
Average % of Recycled Material	N/A			100%
Net Weight (g or kg)	280 g			3.4 kg
Gross Weight (g or kg)	N/A			3.9 kg
Units per package	1			12 x 280 g
GTIN-13/GTIN-14	9310663402679			19310663402522
Packaging Code	07-001042-4			07-003214
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)	996			mm
Pallet weight, excluding actual pallet weight (43 kg)	375			kg