



Midland Chilled Foods Ltd Finished Pie Specification

Specification Document Control

PRODUCT NAME AND CODE:

Chicken & Ham Pie P208
 Chicken & Ham Pie ½ Dozen Wrapped P208H
 Chicken & Ham Pie Wrapped 12x8oz P208L
 Chicken & Ham Pie 12x8oz Boxed P208B
 Chicken & Ham Pie 6x8oz Boxed P208BH
 Gourmet Chicken & Ham Pie (W) x 6 (94502) P279

Issue Date	Revision No.	Supersedes Specification dated	Issued By	Amendments Made
08.09.2010	01		Gemma Wood	
03.12.2010	02	08.09.2010	Gemma Wood	Update of specification format.
30.03.2011	03	03.12.2010	Gemma Wood	General updates.
17.05.2011	04	20.03.2011	Gemma Wood	Removal of E322 and the addition of Natural Flavouring.
09.06.2011	05	17.05.2011	Gemma Wood	Addition of pie flow diagram.
02.03.2012	06	09.06.2011	Gemma Wood	Addition of cooking guidelines, minimum order requirements removed and the addition of "Is Product Suitable List".
09.03.2012	07	02.03.2012	Gemma Wood	Update of micro standards and addition of Outer Barcode, Natural Colours and Natural flavours in "Free From List".
04.09.2014	08	09.03.2012	Balbir Boparai	Update and amendment of spec
20.05.2015	09	04.09.2014	Balbir Boparai	Addition of P207B, P279 and cooked frozen details.
11.12.2015	10	20.05.2015	Balbir Boparai	Addition of P208BH. Review of packaging and micro
22.06.2016	11	11.12.2015	Balbir Boparai	Addition of confirmation of spec on last page

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SUPPLIER INFORMATION

Midland Chilled Foods Ltd/ Midland Pie Products
Stringes Lane
Willenhall
West Midlands
WV13 1LX

Main Office Tel No: 01902 366004 (24hrs)

Main Office Fax No: 01902 634598

Technical Department :
Email:

Specification Technologist: Balbir Boparai

Email: balbir.boparai@midlandchilled.co.uk

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INGREDIENT INFORMATION																	
PRODUCT TITLE:	Chicken & Ham Pie 8oz																
DESCRIPTION OF PRODUCT:	Short crust pastry with diced chicken, diced ham in a chicken & gammon sauce with a puff pastry topping.																
EEC SITE CODE:	WL006P																
PRODUCT SHELF LIFE:	<p><u>Chilled:</u> P+11 Days Refrigerated Frozen on day of purchase 1 Month</p> <p><u>Frozen:</u> P+12 months Frozen on day of manufacture 12 months (cooked)</p>																
INGREDIENT DECLARATION:	<p>Short Crust Pastry (Fortified Wheat Flour, (Calcium Carbonate, Iron, Thiamin, Niacin), Vegetable Oil, (Palm, Rapeseed oil), Water, Soya Flour, (Firming Agent E516, Flour Treatment Agent E920)), Diced Chicken (16%), Diced Ham (16%) (Pork Leg, Salt, Dextrose, Emulsifiers E451, E450, Antioxidant E301, Preservative E250), Puff Pastry (Fortified Wheat Flour, (Calcium Carbonate, Iron, Thiamin, Niacin), Margarine (Vegetable Oil, (Palm, Rapeseed), Water, Salt, Flavouring, Emulsifier E471, Preservative E202, Acidity Regulator E330, Colour E160a, E160b, E100), Water, Soya Flour, (Firming Agent E516, Flour Treatment Agent E920), Salt) Water, Chicken & Gammon Sauce, (Thickener E1422 (from Maize), Wheat Flour, Skimmed Milk Powder, Salt, Fat Powder (Non Hydrogenated Palm Oil, Maltodextrin, Milk Protein), Yeast Extract, Garlic Powder, Flavouring (contains Celery)), Glaze (Potato Dextrin, Dextrose, Lactose (Milk), Stabiliser E412, Colour E160a)</p> <p>Allergens Advice: For Allergens, including cereals containing gluten, see ingredients in bold. Although every care has been taken to remove all bones, some small bones may remain.</p>																
NUTRITIONAL INFORMATION:	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;">Typical Values</th> <th style="width: 40%;">Per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>1222 kJ/ 292 kcal</td> </tr> <tr> <td>Fat</td> <td>17g</td> </tr> <tr> <td style="text-align: right;">Of which Saturates</td> <td>6.4g</td> </tr> <tr> <td>Carbohydrate</td> <td>25g</td> </tr> <tr> <td style="text-align: right;">Of which sugars</td> <td>0.6g</td> </tr> <tr> <td>Protein</td> <td>11g</td> </tr> <tr> <td>Salt</td> <td>0.8g</td> </tr> </tbody> </table>	Typical Values	Per 100g	Energy	1222 kJ/ 292 kcal	Fat	17g	Of which Saturates	6.4g	Carbohydrate	25g	Of which sugars	0.6g	Protein	11g	Salt	0.8g
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Protein	11g																
Salt	0.8g																
<p>Source: Nutricalc</p> <p>Values quoted should be used for guidance purposes only.</p> <p>NOTE: The information stated is given in good faith and is based upon the product formulation and data provided by raw material suppliers. Whilst we make every effort to obtain assurances from our suppliers regarding the nutritional data supplied, manufacturers and/or suppliers do not always test their materials to obtain nutritional data and therefore will not always provide absolute value.</p>																	
DATE CODING INFORMATION:	<p>Use By DD.MM.YY</p>																

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BARCODE:	501694403401 3 P208 501694406878 0 P208B 501694407229 9 P208BH 501694403766 3 P208H 501694403424 2 P208L 501694404437 1 P279
OUTER BARCODE:	0501694453401 8 P208 0501694456878 5 P208B 0501694457229 4 P208BH 0501694453766 8 P208H 0501694453424 7 P208L 0501694454437 6 P279
INSTRUCTIONS FOR USE:	Supplied Chilled: Keep Product Refrigerated. Product is ready to eat hot or cold. Suitable for home Freezing. Freeze on day of purchase and use within one month. Defrost thoroughly in refrigerator before use. Eat within 24 Hours of defrosting Do Not Re-Freeze. Supplied Frozen: Keep Product Frozen. Suitable for home Freezing. Defrost thoroughly in refrigerator before use. (Optional) Eat within 24 Hours of defrosting Do Not Re-Freeze.
STORAGE CONDITIONS / TEMPERATURE PARAMETERS:	Chilled <5°C Frozen -18°C
COOKING GUIDELINES:	From Chilled: For Best Results Oven Heat from chilled: Remove outer packaging. We suggest you oven heat your pie for 25 to 30 minutes at 190°C/ Gas Mark 5. Frozen: From Defrost: Defrost thoroughly. We suggest you oven heat your pie for 30 to 35 minutes at 190°C/ Gas Mark5. From frozen: We suggest you oven heat your pie for 40 to 45 minutes at 190°C/ Gas Mark 5. Which ever method you use check your pie is piping hot before eating and please do not re-heat. We have given you these cooking instructions as a guide only.

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RECIPE INFORMATION				
Ingredient	Supplier	Weight (g)	%	Country Of Origin
Chicken & Ham Filling <ul style="list-style-type: none"> Diced Chicken Diced Ham Water Chicken & Gammon Sauce 	CONFIDENTIAL	120g	43%	UK, EU.
Short Crust Pastry <ul style="list-style-type: none"> Wheat Flour Vegetable Oil Water Soygold 		120g	43%	UK
Puff Pastry <ul style="list-style-type: none"> Wheat Flour Margarine Water Cake Margarine Soygold Salt 		40g	14%	UK
Glaze		Trace		UK.



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FINISHED PACK INFORMATION

MINIMUM WEIGHT (-13% Water loss through cooking)	280g
MINIMUM FILLING WEIGHT (-13% Water loss through cooking)	120g

PRIMARY CONTACT PACKAGING

Item	Material	Weight	Dimensions
Food Grade Basin Foil 3050PL	Plain Aluminium Foil Container Strip – H24	3.27g	Top Out 105mm, Top In 95mm Base 73mm, Height 47mm
Film Perforated Film	Polypropylene Film	3.5g (Average)	107mm x 107mm (Approx)
Plain Film	Polypropylene Film	3.5g (Average)	107mm x 107mm (Approx)
Box Pie Box	Cardboard	10g	105mm x 68mm x 106mm

SECONDARY PACKAGING

Item	Material	Weight	Dimensions
Catering Box 77886	Cardboard	190g	972 x 1166

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MICROBIOLOGICAL CRITERIA PIES

Tests	Acceptable Target	Unacceptable Target
Aerobic Colony Count	0 - $<10^4$	$\geq 10^4$
E. coli	0 - <100	≥ 100
S. aureus	0 - <100	≥ 100
Enteros	0 - $<10^4$	$\geq 10^4$
C.perfringens	0 - <100	≥ 100
Listeria	Absent in 25g	Present in 25g
Salmonella	Absent in 25g	Present in 25g

ORGANOLEPTIC & PHYSICAL PROPERTIES

FLAVOUR	Typical of natural cooked chicken free from any off taints, meaty slightly salty ham with sweet honey back notes in a savoury herb sauce with back notes of garlic and a creamy short crust pastry base with a light puff pastry topping.
TEXTURE	Naturally fibrous, tender/moist chicken, fibrous smooth ham in a free flowing viscous sauce with a smooth thick short crust pastry base and a fluffy light puff pastry topping.
APPEARANCE	Diced white/off white chicken, diced pink ham with some muscle variation in a creamy/off white viscous sauce with a creamy light tan short crust pastry base and a creamy puff pastry topping.
ODOUR	Typical of natural cooked chicken free from any off taints, meaty slightly salty ham with sweet honey notes in a savoury herb sauce with notes of garlic and a creamy short crust pastry base with a light puff pastry topping.

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FREE FROM / SUITABILITY INFORMATION:

The Product & Ingredients Used to Manufacture The Product Are:	Delete As Applicable		Comments
Free from Milk or Milk Derivatives		NO	Chicken & Gammon Sauce – Skimmed Milk Powder, Milk Protein + Glaze – Lactose.
Free from Lactose		NO	Chicken & Gammon Sauce – Skimmed Milk Powder, Milk Protein + Glaze – Lactose.
Free from Egg and Egg Derivatives	YES		
Free from Animal Products		NO	Diced Chicken, Diced Ham, Chicken & Gammon Sauce + Glaze.
Free from Gelatine	YES		
Free from Rennet	YES		
Free from Beef & Beef Bi-products.	YES		
Free from Offal	YES		
Free from Bovine Collagen & Protein Extracts	YES		
Free from Beef Fat & Suet	YES		
Free from Beef Stock and Extracts	YES		
Free from MRM (Mechanically Recovered Meat)	YES		
Free from Pork & Pork Products		NO	Diced Ham
Free from Fish, Crustaceans, Molluscs and their Derivatives	YES		
Free from BHA / BHT	YES		
Free from Azo Colours and Coal Tar Dyes	YES		
Free from Wheat & Wheat Derivatives		NO	Short Crust Pastry, Puff Pastry, Chicken & Gammon Sauce – Wheat Flour.
Free from Barley	YES		
Free from Oats spelt	YES		
Free from Rye	YES		
Free from Karmut	YES		
Free from Lupin	YES		
Free from Hybrid Strains	YES		
Free from Gluten		NO	Short Crust Pastry, Puff Pastry, Chicken &

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			Gammon Sauce.
Free from Glutamates e.g. MSG	YES		
Free from Benzoates	YES		
Free from Sulphites	YES		
Free from Nuts, Nut Oils & Nut Derivatives	YES		
Free from Sesame Seeds and Derivatives	YES		
Free from Soya and Soya Derivatives		NO	Short Crust Pastry + Puff Pastry – Soya Flour.
Free from Maize and Maize Derivatives		NO	Chicken & Gammon Sauce – Modified Maize Starch.
Free from Hydrogenated Vegetable Protein or Derivatives	YES		
Free from Fruit & Fruit Derivatives	YES		
Free from Vegetable & Vegetable Derivatives		NO	Short Crust Pastry + Puff Pastry – Vegetable Oil, Chicken & Gammon Sauce – Non Hydrogenated Palm Oil, Celery + Glaze – Potato Dextrin.
Free from Yeast & Yeast Derivatives		NO	Chicken & Gammon Sauce – Yeast Extract.
Free from Garlic		NO	Chicken & Gammon Sauce – Garlic Powder.
Free from Honey	YES		
Free from Shellac	YES		
Free from Aspartame	YES		
Free from Celery / Celeriac		NO	Chicken & Gammon Sauce – Flavouring (contains Celery).
Free from Mustard	YES		
Free from Latex	YES		
Free from Natural Colours		NO	Puff Pastry – E160(a), E160(b), E100
Free from Artificial Colours	YES		
Free from Natural Flavours		NO	Puff Pastry – Natural Butter Flavour, Chicken & Gammon Sauce.
Free from Artificial Flavours	YES		
Free from Added Salt		NO	Pastry, Diced Ham, Chicken & Gammon Sauce.

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Free from Added Sugar		NO	Diced Ham + Glaze
Free from Additives		NO	Short Crust Pastry – Firming Agent: E516, Flour Treatment Agent: E920, Diced Ham – Emulsifiers: E451, E450, Antioxidant: E301, Preservative: E250, Puff Pastry – Emulsifier: E471, Preservative: E202, Acidity Regulator: E330, Colour: E160(a), E160(b), E100, Firming Agent: E516, Flour Treatment Agent: E920, Chicken & Gammon Sauce – Thickener: E1422 (from Maize) + Glaze – Stabiliser: E412, Colour: E160(a), Sodium Nitrite

Is the Product Suitable For:			
Suitable for Vegetarians		NO	
Suitable for Ova Lacto Vegetarians		NO	
Suitable for Vegans		NO	
Suitable for Coeliacs		NO	
Suitable for Lactose Intolerance		NO	
Suitable for Halal		NO	
Suitable for Kosher		NO	
Suitable for Organic		NO	
Suitable for Nut Allergy Suffers		NO	Although Nuts are not directly handled on site we are unable to guarantee that all products are nut free.



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LEGAL DECLARATION / WARRANTY

Under the agreement no changes may be made to this ingredient specification without prior notification and agreement with Midland Chilled Foods Ltd.

This product, packaging and production factory comply with current U.K and E.U. regulations/legislation and relevant codes of practice.

The packaging materials comply with all current U.K and E.U regulations/legislation relating to materials and articles in contact with food.

This specification is to remain the property of Midland Chilled Foods Ltd and is not to be shown to any unauthorised party.

If no written confirmation or email (balbir.boparai@midlandchilled.co.uk) is received within 14 days, it will be assumed that you have accepted the new specification.

SPECIFICATION AND WARRANTY AGREED

MIDLAND CHILLED FOODS LTD

.....*Balbir Boparai*.....SPECIFICATIONS TECHNOLOGIST

.....22/06/2016.....DATE

FOR CUSTOMER

..... NAME (IN CAPITALS)

..... SIGNATURE

..... COMPANY (IN CAPITALS)

..... POSITION

..... DATE

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