

## Finished Product Specification (Mrs Mac's Quality Manual)

PRODUCT NAME	Mrs Mac's Steak & Cheese Pie				
PRODUCT CODE	AU	NZ	Other:		
PRODUCT CODE	12826	12826-1	N/A		
PRODUCT DESCRIPTION	A chunky steak pie with a rich meat gravy topped with a generous serve of creamy cheese, all wrapped up in our golden flaky pastry.				
CONTACT DETAILS	Mrs Mac's Pty Ltd 5-9 Marchant Way, Morley Western Australia 6062 www.mrsmacs.com.au www.mrsmacs.co.nz				

FOOD SAFETY	This product has been manufactured on a line with a HACCP based Food Safety Program.

<b>GENETICALI</b>	Y 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.

LABELLING DETAILS					
INGREDIENTS:	Wheat Flour, Steak (25%), Water, Cheese Sauce (12%) [Water, Cheese (Milk, Salt, Culture, Enzyme), Thickener (Hydroxypropyl Distarch Phosphate), Mineral Salts (Potassium Diphosphate, Sodium Polyphosphate, Sodium Phosphate, Potassium Phosphate, Calcium Phosphate), Stabiliser (Xanthan Gum), Acidity Regulator (Citric Acid), Natural Colour (Carotene), Butyric Acid], 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), Seasoning [Flavour Enhancers (Monosodium L-Glutamate, Disodium-5'-Ribonucleotides)], Hydrolysed Vegetable Protein, Salt, Flavour [Wheat, Soy], Colour (Caramel III), 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.  SPECIFY INGREDIENT/S	PRESENT IN THE SAME FACILITY MARK (X) SPECIFY INGREDIENTS			PRESENT ON THE SAME LINE MARK (X) SPECIFY INGREDIENTS	
	Added sulphites in concentrations of 10 mg/kg or more						
х	Cereals containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains	Wheat Flour, Flavour					
	Crustacea and their products						
	Egg and egg products		Х	Egg	Х	Egg	
	Fish and fish products, except for isinglass derived from swim bladders and used as a clarifying agent in beer and wine						
Х	Milk and milk products	Cheese Sauce, Glaze					
	Peanuts and peanut products						
	Sesame seeds and sesame seed products						
Х	Soybeans and soybean products	Flavour					
	Tree nuts and tree nut products other than coconut						
	Added sulphites in concentrations of 10 mg/kg or more						

ALLERGEN STATEMENT	CONTAINS: WHEAT, GLUTEN, MILK, SOY. MAY CONTAIN: EGG.
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NUTRITION INFORMATION							
Source of Nutritional Information	N	External Test Report	Υ	Theoretical Calculation			
Servings per package: 1							
Serving size: 175 g							
	Average (	Quantity per serving	Average Quantity per 10	00 g			
Energy	1890 kJ		1080 kJ				
Protein	18.1 g		10.4 g				
Fat, total	22.2 g		12.7 g				
- saturated	11.2 g		6.4 g				
Carbohydrate	44.0 g		25.1 g				
- sugars	0.7 g		0.4 g				
Sodium	788 mg		450 mg				

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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	Good Source of Protein			
MADE:	100% Aussie Beef			

STORAGE & SHELF LIFE INSTRUCTIONS							
			Р	RIMARY PACKAGING MARK (X)	SE	CONDARY 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.		Х					
Defrost at or below 5°C.	☐ Use within _	days.		Х			
Best Before (LTC = Line Tracking Code)		мм	x	BEST BEFORE DD MMM YY LTC HH:MM	x	DD/MM/YYYY HH:MM	
Frozen		-1	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  $^{\circ}$ C (355  $^{\circ}$ F) or fan forced oven to 160  $^{\circ}$ C (320  $^{\circ}$ F). Cook from frozen for approximately 40 min. Cook from defrosted for approximately 28 min.

**MICROWAVE** (1000 watt, individually cooked): For best results, remove product from packaging and wrap in paper towel. Cook from frozen on HIGH for 3 min. Cook from defrosted on HIGH for 1 min 30 sec. Let stand for 2 min.

**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	AUS 6 NZ	AUS & NZ	and the state of t		
Material Grade	15/20 micron	<u> </u>	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) 84 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		2.1 kg		
Gross Weight (g or kg)	N/A		2.6 kg		
Units per package	1		12 x 175 g		
GTIN-13/GTIN-14	9310663406837		19310663406834		
Packaging Code	07-001263-3		07-003211		
Carton Liner / Product Divider / Trays / Containers / Other	N/A	Recyclable	N/A	Recyclable	

PALLETISATION				
	Australia	New Zealand	Export	
Cartons per pallet	192	169		Unit
Cartons per layer	16	13		Unit
Layers per pallet	12	13		Unit
Pallet depth or length	1165	1050		mm
Pallet width	1165	1100		mm
Pallet height, excluding actual pallet height (150 mm)	1008	1092		mm
Pallet weight, excluding actual pallet weight (43 kg)	500	440		kg

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