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Finished Product Specification (Mrs Mac's Quality Manual)

PRODUCT NAME	Mrs Mac's Beef & Mushroom Pie				
PRODUCT CODE	Frozen	NZ	Other:		
PRODUCT CODE	12804	N/A	N/A		
PRODUCT DESCRIPTION	A rich minced beef pie with mushroom gravy, all wrapped up in our golden flaky pastry.				
	Mrs Mac's Pty Ltd				
CONTACT DETAILS	5-9 Marchant Way, Morley				
	Western Australia 6062				
	www.mrsmacs.com.au				

GENETICALLY MODIFIED	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
PRODUCTS (GMO)	1.5.2 of the Australian New Zealand Food Standards Code.

LABELLING DETAILS				
INGREDIENTS:	Wheat Flour, Water, Beef (18%), 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)], Mushroom (8%), Potato, Thickener (Acetylated Distarch Adipate), Onion, Hydrolysed Vegetable Protein, Seasoning [Flavour Enhancers (Monosodium L-Glutamate, Disodium-5'-Ribonucleotides)], Flavours [Wheat, Soy, Flavour Enhancers (Monosodium Glutamate, Disodium Inosinate)], Salt, 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, Flavours					
	Crustacea and their products						
	Egg and egg products		X	Egg	Χ	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	Glaze					
	Peanuts and peanut products						
	Sesame seeds and sesame seed products						
Х	Soybeans and soybean products	Flavours					
	Tree nuts and tree nut products other than coconut						
	Lupin						

	CONTAINS: WHEAT, GLUTEN, MILK, SOY. MAY CONTAIN: EGG.
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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	Ν	N External Test Report		Theoretical Calculation			
Servings per package: 1 Serving size: 175 g							
	Average (Quantity per serving	Average Quantity per 100 g				
Energy	1850 kJ		1060 kJ				
Protein	13.9 g		8.0 g				
Fat, total	22.7 g		12.9 g				
- saturated	10.9 g		6.2 g				
Carbohydrate	44.6 g		25.5 g				
- sugars	0.9 g		0.5 g				
Sodium	697 mg		399 mg				

HEALTH STAR RATING	2 Stars

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	PRIMARY PACKAGING MARK (X)		SECONDARY PACKAGING MARK (X)		
Frozen: Store at or below -18	3 °C.			X		X	
Once thawed, do not refreeze product.			X				
Do not reheat a second time.				X			
Defrost at or below 5°C.	Use within _	days.		X			
Best Before (LTC = Line Tracking Code)		мм	х	BEST BEFORE DD MMM YY LTC HH:MM	х	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 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 2 min 30 sec. Cook from defrosted on HIGH for 1 min 40 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 & NZ		AUS & NZ	And the second		
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) 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	9310663406851				19310663406858		
Packaging Code	07-001265-3				07-003211		
Carton Liner / Product Divider / Trays / Containers / Other	N/A		Recyclab	le 🗌	N/A	Recyclable	

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

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