



Finished Product Specification
(Mrs Mac's Quality Manual)

PRODUCT NAME	Mrs Mac's Bake Your Own Chunky Steak Pie		
PRODUCT CODE	AU 17025	NZ N/A	Other: N/A
PRODUCT DESCRIPTION	Steak coated in gravy encased in top and bottom unbaked 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.
--------------------	--

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.
--	---

LABELLING DETAILS	
INGREDIENTS:	Water, Steak (Minimum 25%), Wheat Flour, 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 [Wheat, Soy , Flavour Enhancer (Disodium-5'-Ribonucleotides)], Hydrolysed Vegetable Protein, Natural Flavour [Wheat, Soy], Salt, Colour (Caramel III). 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, Natural Flavour				
	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					
	Milk and milk products		X	Milk	X	Milk
	Peanuts and peanut products					
	Sesame seeds and sesame seed products					
X	Soybeans and soybean products	Seasoning, Natural Flavour				
	Tree nuts and tree nut products other than coconut					
	Lupin					

ALLERGEN STATEMENT	CONTAIN: WHEAT, GLUTEN, SOY. MAY CONTAIN: EGG, MILK.
---------------------------	---

COUNTRY OF ORIGIN	Made in Australia from at least 93% Australian ingredients.
--------------------------	--

Page 1	Uncontrolled: Will not be updated unless requested	Elli Wang QA Manager	Amanda Schmidhofer Chief Consumer Officer
	Issue Date: 30/09/2022	Issue Number: 12	



Finished Product Specification
(Mrs Mac's Quality Manual)

NUTRITION INFORMATION

Source of Nutritional Information	N	External Test Report	Y	Theoretical Calculation
Servings per package: 1 Serving size: 240 g				
	Average Quantity per serving		Average Quantity per 100 g	
Energy		2120 kJ		882 kJ
Protein		22.5 g		9.4 g
Fat, total		23.4 g		9.8 g
- saturated		11.0 g		4.6 g
Carbohydrate		50.2 g		20.9 g
- sugars		0.9 g		0.4 g
Sodium		802 mg		334 mg

HEALTH STAR RATING	3 Stars
---------------------------	---------

PLEASE LIST ALL CLAIMS THAT CAN BE MADE ABOUT THE PRODUCT, E.G.: LOW FAT, GLUTEN FREE

CLAIM (S) WHICH CAN BE MADE:	Made with Australian Steak. No Artificial Flavours.
-------------------------------------	--

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 checked="" type="checkbox"/> Use within 3 days.	X	
Best Before (LTC = Line Tracking Code)	BEST BEFORE	BEST BEFORE
	DD MMM YY LTC	DD/MM/YYYY HH:MM
	HH:MM	
Frozen	18 Months	18 Months

DISTRIBUTION REQUIREMENTS	Transport in a refrigerated vehicle at or below -18 °C.
----------------------------------	---

ANALYTICAL CRITERIA

PHYSICAL	CRITERIA	TOLERANCE	TEST METHOD REFERENCE
Top Diameter (mm)	113	+/- 5	Ruler
Base Diameter (mm)	80		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.

Preheat conventional oven to 200 °C or fan forced oven to 180 °C. Place pie onto a solid baking tray without removing foil tin and glaze with egg or milk.

Garnish pie with your favourite toppings.

Place pie into the oven and cook from frozen for approx. 45 min or from defrosted for approx. 25 min.

Serve and enjoy!

CAUTION: Product may be very hot after cooking.

Page 2	Uncontrolled: Will not be updated unless requested	Elli Wang QA Manager	Amanda Schmidhofer Chief Consumer Officer
	Issue Date: 30/09/2022	Issue Number: 12	



Finished Product Specification
(Mrs Mac's Quality Manual)

PACKAGING SPECIFICATION				
	Primary Packaging		Secondary Packaging	
Material Type	H/S Polyester Film		Cardboard	
Environmental Message	<input type="checkbox"/>		<input type="checkbox"/>	
Material Grade	20 micron		B03S	
Dimensions - Length x Width x Depth or Height (mm) - EXTERNAL	Film – (W) 320 mm Foil – (Top) 108 mm x (Bottom) 80 mm x (Height) 27 mm		(L) 345 mm x (W) 237 mm x (D) 94 mm	
Average Weight of Packaging (g)	Clear Film – 3.1 g Foil - 2.4 g		401 g	
Average % of Recycled Material	N/A		100%	
Net Weight (g or Kg)	240 g		2.9 kg	
Gross Weight (g or Kg)	N/A		3.4 kg	
Units per package	1		12 x 240 g	
GTIN-13/GTIN-14	N/A		19310663403277	
Packaging Code	Film – 07-001337 Foil - 6993		07-003224	
Carton Liner / Product Divider / Trays / Containers / Other	Aluminium Foil Inside: Silver Colour, Transparent Coating Outside: Brown Colour	Recyclable <input checked="" type="checkbox"/>	N/A	Recyclable <input type="checkbox"/>

PALLETISATION				
	Australia	New Zealand	Export	
Cartons per pallet	176			Unit
Cartons per layer	16			Unit
Layers per pallet	11			Unit
Pallet depth or length	1165			mm
Pallet width	1165			mm
Pallet height, excluding actual pallet height (150mm)	1034			mm
Pallet weight, excluding actual pallet weight (43 kg)	599			Kg

Page 3	Uncontrolled: Will not be updated unless requested		Elli Wang QA Manager	Amanda Schmidhofer Chief Consumer Officer
	Issue Date: 30/09/2022	Issue Number: 12		