Product Specification



	-	General	Information				
Product Name:	Lyons Mince Pies 10x6EA						
Brand Name:	Lyons						
Suppliers Product Code:	1017621						
TUC Code: / EAN Code:	05056465403080			5000221607373			3
Country of Origin:	United Kingdom						
Net Weight (g / kg)	Unit:0.336 KG Case:		: 3.336 KG	Pallet:283.5	6 KG		
Gross Weight (g / Kg)	Unit:o.383 KG Case:		:3.833 KG	Pallet:325.81 KG			
Shelf Life/Storage Conditions:	Days after production:		70	Days after o	ter opening:		NS
Product Category:	Ambient:	Yes	Frozen:	No	Ch	illed:	No
Product Description:		Shortcru	st pastry cases	with a mince	meat fillin	g (50%)

Dietary Information

Ingredient Declaration
(Allergens must be highlighted in bold capital letters)

Mincemeat Filling (Sugar, Bramley Apple Purée, Sultanas, Glucose Syrup, Currants, Humectant (Vegetable Glycerine), Raisins, Vegetable Oils (Palm, Rapeseed), Candied Mixed Peel (Orange Peel, Glucose-Fructose Syrup, Lemon Peel, Sugar, Acidity Regulator (Citric Acid), Preservative (SULPHUR DIOXIDE)), Apricot Filling (Glucose-Fructose Syrup, Apricot Purée, Sugar, Gelling Agent (Pectin), Acid (Citric Acid), Preservative (Potassium Sorbate), Acidity Regulator (Sodium Citrates)), Maize Starch, Ground Mixed Spice (Cinnamon, Coriander, Caraway, Fennel, Nutmeg, Cloves, Ginger, Turmeric), Acids (Citric Acid, Acetic Acid), Roasted BARLEY Malt Extract, Preservatives (Sodium Metabisulphite (SULPHITES), Potassium Sorbate, SULPHUR DIOXIDE), Flavouring), WHEAT Flour (with added Calcium, Iron, Niacin, Thiamin), Vegetable Oils (Palm, Rapeseed), Glucose Syrup, Sugar, Dextrose, Salt, Raising Agents (Disodium Diphosphate, Sodium Bicarbonate), Preservative (Potassium Sorbate), Whole MILK Powder.

Allergen Information							
	Contains Y/N		May Contain Y/N	Factory Handles Y/N			
Celery	N		N	N			
Crustaceans	N		N		N		
Eggs	N		N		Υ		
Fish		N	N		N		
Gluten	Υ		N		Υ		
Lupin	N		N	N			
Milk	Υ		N		Υ		
Molluscs	N		N	N			
Mustard	N		N	N			
Nuts	N		Υ	Υ			
Peanuts	N		N	N			
Sesame Seeds	N		N	N			
Soybeans	N		N	Υ			
Sulphur Dioxide		Υ	N		Υ		
Product (Contains		Product Suitability				
Artificial Antioxidants:		N	Suitable for a Vegetarian Diet:		Υ		
Artificial Colours:		N	Suitable for a Vegan Diet :		N		
Artificial Flavourings :		N	Suitable for Lactose Intolerance :		N		
Artificial Flavour Enhancers :		N	Suitable for Coeliacs:		N		
Artificial Preservatives :		Υ	Approved for a Halal Diet:		N		

Artificial Sweeteners :		1	Approved for a Kosher Diet:			Diet:	N		
				Page 1					
			_	۲	er 100 g/ml product				
Energy	1739 / 414	KJ / k	Cal	Vitam	in A		g/ml		
Fat	14.7	g/n	nl	Vitam	in C		g/ml		
- of which saturates	5.0	g/n	nl	Folate	e/Folic Acid		g/ml		
Carbohydrates	65.8	g/n	nl	Calciu	m		g/ml		
- of which sugars	30.7	0.7 g/ml Iro n		Iron		g/ml			
Fibre	2.1	g/n	nl	Zinc			g/ml		
Protein	3.5	g/n	nl	Cholesterol			g/ml		
Salt	0.29	g/n			Ailk Extrinsic Sugar		g/ml		
Sodium		g/n			olic Strength	%vc			
				ng Dim	nensions	1			
		Uni					Pallet		
Height (mm)		35mi			186mm	163m			
Width / Diameter (n		138m				1000m			
Depth / Length (mi	m)	210m	ım	288mm		1200n	ım		
Weight (g /Kg)									
		Dulina		aging \		T			
	10	Prima	-			Tertia	-		
Metal / Aluminiu		onsume 3.78		<u>) </u>	(Tray / Case)	(Palle	:()		
Glass	111	3.76	eg						
Other									
Paper		21.64	1σ		144g				
Plastic		7.26			1775	133	<u> </u>		
Steel		7.20g				1558	5		
Wood	+								
11000		Accre	ditatio	ons / C	ertifications				
				-	ovide copies)				
			Y	/N		Y/N			
Best Aquaculture Practices (BAP)			I	N	Northern Ireland Beef & Lamb	N			
BRC Certified Production:			,	Υ	Organic:	N			
British Lion Mark:			ı	N	Quality Meat Scotland:	N			
Fair Trade:			ı	N	Quality Standard Mark (B	N			
Farm Assured Welsh Livestock:			ı	N	Rainforest Alliance:	N			
Food for Life Supplier Scheme:			ı	N	Red Tractor:	N			
FSSC 22000:			-	N	Roundtable of Sustainable	Υ			
IFS Food Standard:				N	RSPCA Assured:	N			
ISO 14001 (Environmental System):				N	SALSA (Safe & Local Suppl	N N			
LEAF (Linking Environment and Farming):				N	School Approved:	N N			
	Marine Stewardship Council (MSC):			N	Other:				
iviarine stewardship co	<u> </u>	of a pro							
Name:	iii casc	In case of a product query who is best to contact? Mark Stanniland							
Tel No.:	07875 0957	49	Ema	ail:	Mark.stanniland@premierfoods.co.uk				
Issued By:		Mark Stanniland							
Authorised By:		Mark Stanniland							
Date of Issue:		19/8/22							
Version No.		n/a							
Reason for Chang	ge:	New product code/ case size and pallet config							
	his dosument you			•	us information is correct as of				