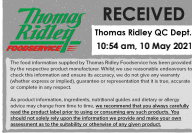




Hollybush Farm Produce Ltd



PORK & ONION MARMALADE PIE/ ONION MARMALADE PORK PIE SLICE – January 2021

PRODUCT	PORK & ONION MARMALADE PIE/ ONION MARMALADE PORK PIE SLICE															
DESCRIPTION	A HAND RAISED PASTRY PRODUCT FILLED WITH FREE RANGE PORK MEAT MIXED WITH A TRADITIONAL SEASONING MIXED WITH ONION MARMALADE															
INGREDIENTS	<p>Wheat flour, water, margarine (vegetable oil (palm and rapeseed) water, salt emulsifier (E471), natural butter flavour, colour E160b, E100), lard, pork (37%), onion marmalade (7%), onion, sugar, red wine vinegar (antioxidant: sulphur dioxide sulphites), potato starch, salt, pepper, nutmeg mace, curing salt: preservative: E250, E252, rusk (wheat), (wheat flour, calcium carbonate, iron, niacin, thiamine), salt, raising agent E503-ii, glaze: milk protein, dextrose (wheat), vegetable oil (rapeseed).</p> <p>Allergen information – Please see above in bold</p> <p>COOKING INSTRUCTIONS - Please cook straight from frozen. Bake (egg washed) in a preheated oven at 200c for 35-40 minutes until golden. Ensure contents are piping hot (some ovens may vary).</p>															
NURTRITIONAL INFORMATION	<table border="1"> <thead> <tr> <th>Typical values</th> <th>100g provides</th> </tr> </thead> <tbody> <tr> <td>ENERGY (KCAL)</td> <td>404</td> </tr> <tr> <td>PROTEIN (G)</td> <td>9.2</td> </tr> <tr> <td>CARBOHYDRATE</td> <td>25</td> </tr> <tr> <td>FAT (G)</td> <td>21.5</td> </tr> <tr> <td>FIBRE</td> <td>1.7</td> </tr> <tr> <td>SODIUM</td> <td>0.34</td> </tr> </tbody> </table>	Typical values	100g provides	ENERGY (KCAL)	404	PROTEIN (G)	9.2	CARBOHYDRATE	25	FAT (G)	21.5	FIBRE	1.7	SODIUM	0.34	
Typical values	100g provides															
ENERGY (KCAL)	404															
PROTEIN (G)	9.2															
CARBOHYDRATE	25															
FAT (G)	21.5															
FIBRE	1.7															
SODIUM	0.34															
SHELF LIFE (FROZEN)	12 months from pack date															
STORAGE	Keep in freezer at below -18c															
MICROBIOLOGICAL	<p>Total Viable Count – Not Recorded</p> <p>Enterobacteriaceae – Not Recorded</p> <p>Staphylococcus Aureus – Not Recorded</p> <p>E.Coli – Not Recorded</p> <p>Salmonella – Not Recorded</p>															