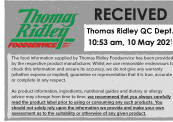




Hollybush Farm Produce Ltd



PORK PIE – January 2021

PRODUCT	PORK PIE															
DESCRIPTION	A HAND RAISED PASTRY PRODUCT FILLED WITH FREE RANGE PORK MEAT MIXED WITH A TRADITIONAL SEASONING															
INGREDIENTS	<p>Wheat flour, water, margarine (vegetable oil (palm and rapeseed) water, salt emulsifier (E471), natural butter flavour, colour E160b, E100), lard, pork (42%), 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 55-60 minutes until golden. Ensure contents are piping hot (some ovens may vary).</p>															
NURTRITIONAL INFORMATION	<table border="1"> <thead> <tr> <th><u>Typical values</u></th> <th><u>100g provides</u></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>	<u>Typical values</u>	<u>100g provides</u>	ENERGY (KCAL)	404	PROTEIN (G)	9.2	CARBOHYDRATE	25	FAT (G)	21.5	FIBRE	1.7	SODIUM	0.34	
<u>Typical values</u>	<u>100g provides</u>															
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>															