

EST. 1953
MACSWEEN
 OF EDINBURGH

PRODUCT SPECIFICATION

MACSWEEN OF EDINBURGH TRADITIONAL CEREMONIAL HAGGIS (Serves 16)

DESCRIPTION:

Appearance:	Traditional haggis is filled into natural casing and clipped at the ends, into a horse-shoe shape with aluminium clips. The product will be free from foreign matter.
Dimensions:	Length approximately: 27cm, Diameter Approximately: 18 cm, weight approx 8lb/ 3.6kg, 16 servings (there may be some variance in dimensions due to nature of the product)
Casing:	Casing: natural casing from beef intestine
Flavour:	The characteristic flavour and odour of traditional haggis with no off or foreign overtones.
Texture:	Shall be of an open crumbly texture on heating, compact when cold.

INGREDIENT DECLARATION

Lamb offal, Beef fat, Oatmeal, Water, Onion, Salt, Pepper, Spices.

(As per Traditional Haggis Recipe Revision 9)

STORAGE CONDITIONS

FRESH PRODUCT: Store between 0-5°C
Shelf life: four weeks from dispatch date (white label: Use By Date plus Batch Code e.g. D62)
FROZEN PRODUCT: Store at <-18°C
Shelf life: 52 weeks from Dispatch date (Yellow label: Best Before Date plus Batch Code)

ORDER DETAILS

As per customer details

MICROBIOLOGICAL DATA

Total viable count	<10 ⁵ -< 10 ⁷	cfu/g
Coliforms	<100 -< 1000	cfu/g
E. coli count	<10 -< 100	cfu/g
Staph. aureus	<100 -< 1000	cfu/g
Salmonella spp.	0 in 25 grams	
Clostridium perfringens	<10 - <100	cfu/g

cfu/g = colony forming units per gram.

ANALYTICAL DATA (typical)

Moisture: 48.9g/ 100g (Range 48-60% maximum)
pH: 7.0 (typical result)
Water Activity: 0.987 (typical result)

METAL DETECTION

In Line Metal Detector	Fe Tolerance : 1.0mm	Non Fe Tolerance: 1.5mm	SS Tolerance : 2.5mm
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HEATING GUIDELINES

If frozen, defrost thoroughly before cooking.

Oven: Remove from packaging, double wrap tightly in foil. Place in an oven tray with water and heat at 160°C (gas mark 3) until piping hot- approximately 2½ - 3 hours.

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NUTRITION INFORMATION

Typical Values	Per 100g
Energy kJ	1126
Energy kcal	270
Protein	10.4g
Carbohydrates	20.4g
Of which sugars	2.1g
Fat	17.6g
Of which saturates	6.2g
Fibre	3.1g
Sodium	0.73g

Express Microbiology ref: 96088 Date: 13/05/08

ALLERGEN INFORMATION

ALLERGEN	Absent (Y/N)	Description
Meat / Meat Products	N	Contains Lamb Offal, Beef Fat
Fish / Seafood Products	Y	
Molluscs/ Shellfish/ Crustaceans	Y	
Egg Products	Y	
Milk / Dairy Products	Y	
Sesame Seeds	Y	
Wheat	Y	
Other Cereals	N	Oatmeal
Gluten	N	Contains Oatmeal. (Cannot be classed as gluten free as there is a risk of contamination of wheat from the field or through harvesting)
Vegetables/ Vegetable Derivatives	N	Contains Onions
Peanuts	N	May contain nut traces as it is made in a factory that handles peanut ingredients.
Nuts / Nut Derivatives	N	May contain nut traces as it is made in a factory that handles nut ingredients.
Lupin and products thereof	Y	
Soya / Soya Derivatives	Y	Soya is not used as an ingredient. However, the product is made in a factory that uses soya flour.
Other legumes	Y	
Celery	Y	
Mustard	Y	
Sulphur Dioxide / Sulphites	Y	
Natural colours	Y	
Artificial Colours	Y	
Artificial Flavourings	Y	
Preservatives	Y	
Added Salt	N	Contains Salt
Other Additives	Y	

NUT POLICY STATEMENT

This product is not suitable for nut allergy sufferers, as it may contain nut traces. It is made in a factory that handles nut ingredients.

GLUTEN STATEMENT

Our products are not suitable for a gluten free diet. Although wheat is not used as an ingredient, we cannot guarantee that our products are completely gluten free due to the risk of wheat contamination of oats from the field or through harvesting. Also some Celiacs react to a similar protein found in oats.

PACKAGING

All primary packaging meets with the requirements of all UK and EU legislation and is purchased from approved suppliers.

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PRODUCT PHOTOGRAPH: CEREMONIAL HAGGIS

SAMPLE AVAILABLE? (TICK)	YES		NO
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SAMPLE LOCATION:



Is the product suitable for:	Status Yes / No	Is the product	Status Yes / No
Vegetarians	No	Free from Genetically Modified Material?	Yes
Vegans	No		
Kosher Diet	No		
Halal Diet	No		
Hindu Diet	No		

WARRANTY STATEMENT

This product will be prepared in accordance with good manufacturing practice and in accordance with all current UK and EU legislation. Only ingredients that comply with specification from approved suppliers are used. Ingredients will be free from decay, foreign matter and other defects.

Authorisation on behalf of Macsween of Edinburgh	Authorisation on behalf of Customer
<p>Signed</p> <p>Name FIONA BATHGATE</p> <p>Position QUALITY MANAGER</p> <p>Date 14/09/09</p>	<p>Please complete and return a copy of this page (fax 0131 440 2674) to acknowledge receipt and agreement of this specification</p> <p>Signed</p> <p>Name</p> <p>Position</p> <p>Company</p> <p>Date</p>