

Product Specification					
Product Name	Cheese & Onion Gastro Pie			Unit Size	12 x Single Serve
Bar code Unit	N/A			Product code	CHONX12
Case Bar code (12xSingle Serve)	5 065021 061046 			Product Life	9 Days Fresh 12 Months Frozen
Specification version	2	Approved by:	Matt Campbell	Issue Date:	03.01.2025
Physical Qualities / Materials					
Ingredient Declaration	WHEAT flour (Calcium Carbonate, Iron, Niacin, Thiamin), Milk (MILK), Potato (17%), Onion (17%), Margarine(Vegetable oil (Palm and rapeseed oil in varying proportions), ,water, salt, emulsifier (E471), flavourings, colours(E160b(i),E100)) , Shortening (Vegetable Oil (palm and rapeseed oil in varying proportions)), Cheddar Cheese (14%) (MILK), Water, Salt, Glaze (Water Maltodextrin (Potato), Modified Starch (Maize), Dextrose, Colours (Beta-carotene, Plain Caramel)) May contain SOYA, CELERY, MUSTARD, SESAME & SULPHITES				
Product description	Short crust Pastry, filled with a mixed of potatoes and onions , enveloped in a rich cheese sauce topped with grated cheese				
Packaging	Food grade cartons of paper fibreboard				
Storage instructions	Store in a Fridge 5° degrees or below Store in a Freezer minus 18° degrees				
Allergens Contained in product.					
(According to EC directives 1999/2/EC & 1999/3/EC)			Absent✗ /Present ✓		Notes / raw material contain the allergen
Cereals containing gluten and derivatives. (Concentrations more than 20mg/kg)			✓		
Egg and derivatives:			✗		
Fish and derivatives:			✗		
Crustaceans and derivatives:			✗		
Soybeans and products thereof:			✗		May Contain
Milk and derivatives:			✓		
Nuts and derivatives:			✗		
Peanuts and derivatives:			✗		
Celery and derivatives:			✗		May Contain
Mustard and derivatives:			✗		May Contain
Sesame Seeds and derivatives:			✗		May Contain
Lupin and derivatives:			✗		
Molluscs:			✗		
Sulphur Dioxide and sulphites* (concentrations of more than 10mg/kg expressed as SO2:)			✓ (Max 5ppm)		

Doc Ref. No	Prepared By	Authorised by	Issue Date	Issue No.	Page
1.7.1C	Matt Campbell	M Knowles	03.01.2025	2	Page 1 of 2
Reason for Amendment: Ingredient change					

Information	
Nutritional Information per 100g	
Energy (KJ)	1121
Energy (Kcal)	267
Fat (g)	14
Saturated Fat (g)	5.9
Carbohydrate (g)	32
Total Sugars (g)	1.5
Fibre (g)	2.0
Protein (g)	5.7
Salt (g)	0.62
Suitability Data	
Vegetarian	Yes
Vegan	No
Coeliac	No
Halal	No
Lactose intolerant	No
Kosher	No
Diabetic	Not Declared

A HACCP study has been carried out for this product and a control system implemented based on the HACCP principles BRC Global standards ISBN 978-1-78490-334-3.

Expected use of product: ready to consume by customer.

GMO's

This product does not fall within the scope of application of Regulations (EC) 1829/2003 on genetically modified food and feed and (EC) 1830/2003 on the traceability and labelling of genetically modified organisms.

If there were accidental contamination of GMOs, it would not exceed the thresholds established in Regulation 1829/2003.

Specification not to be amended without agreement of management.

Signed on behalf of Derbyshire Pie & Co LLP

**Unit 1a, Fallow Road, Hartington Industrial Estate ,
 Staveley , Chesterfield , S43 3BF, Tel : 01246 927 502**

Dated 3rd January 2025



Quality Controls			
Microbiological Standards	Target	Action	Method
Total viable count cfu/g	<10 ³	>10 ⁴	ISO 4833-1:2013
Enterobacteriaceae cfu/g	<100cfu/g	>200cfu/g	ISO 4832-1:2013
E coli cfu/g	<20	>100cfu/g	ISO 16649-1:2018
Staph aureus cfu/g	ND/1g	>20cfu/g	ISO 6888-1:2021
Salmonella cfu/g	ND/25g	Detected	ISO 6579:2017
Yeast & Mould	<200cfu/g	>200cfu/g	ISO 21527-1:2008
Listeria cfu/g	ND/25g	>100cfu/g	ISO 11290-2:2017

Doc Ref. No	Prepared By	Authorised by	Issue Date	Issue No.	Page
1.7.1C	Matt Campbell	M Knowles	03.01.2025	2	Page 2 of 2
Reason for Amendment: Ingredient change					