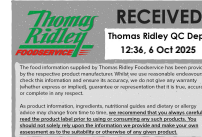


Derbyshire Pie & Co LLP

Product Specification



Strictly Confidential

Chicken Product Specification					
Product Name	Mini Chicken Balti Pie			Unit Size	20x Single Serve
Bar code Unit	N/A			Product code	B-CHBAX20
Case Bar code (12xSingle Serve)				Product Life	9 Days Fresh 12 Months Frozen
Specification version	1	Approved by:	Matt Campbell	Issue Date:	29.06.2025
Physical Qualities / Materials					
Ingredient Declaration	Pastry Flour (30.2%) Wheat Flour [Wheat Flour, Calcium Carbonate, Iron, Niacin (B3), Thiamine (B1)] chicken thighs (24.2%)Water (14.7%)Cake Margarine (11.8%) Vegetable Oil (Palm Oil and Rapeseed Oil), Water, Salt , Citric acid (Processing Agent)Onion White (11%) Shortening, Chickpeas (5.2%) (2.9%) Vegetable oil : Palm, Rapeseed Long Life Cream (2.2%) Reconstituted Skimmed MILK, Palm Kernel Oil, Water, Palm Oil, Modified Maize Starch, Flavourings (contains MILK), MILK Protein, Thickener (E415), Acidity Regulator (E331, E340), Emulsifiers (E471, E332, E435), Salt, Colour (Beta Carotene). Coconut Block (1.1%) (100%) coconut Salt (0.8%) Saag Aloo Seasoning (0.4%) (Coriander (10%-20%), Cumin (10%-20%), Ginger (1%-10%), Turmeric (1%-10%), Cayenne Blend (chilli, paprika) (1%-10%),Tomato Powder (1%-10%), Maltodextrin (1%-10%), Maize Starch (corn flour) (1%-10%), Salt (1%-10%), Onion Powder (1%-10%), Red Bell Pepper (1%-10%), Garlic Powder (1%-10%), Chilli Crushed (1%-10%), Cumin Seeds (1%-10%)Coriander seeds (0.4%)G Glaze (0.3%) (Dextrin Stabiliser (E412), Colour (E160(A) (0.01%)Mango Chutney (0%) Mango (46%), Salt, Spices (Ginger Powder, Chilli Powder, Garlic Powder) Acetic Acid May contain , MUSTARD, CELERY, MILK AND SESAME				
Product description	Short crust pastry, filled with pieces of chicken in a curry sauce topped with coriander seeds				
Packaging	Food grade cartons of paper fibreboard and tin foils				
Storage instructions	Store in a Fridge Between 3° and 8° Degrees Store in a Freezer -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:			✕		
Doc Ref. No	Prepared By	Authorised by	Issue Date	Issue No.	Page
1.7.1C	Matt Campbell	M Knowles	29.11.21	3	Page 1 of 3
Reason for Amendment: Removal of Allergens and Revised Cooking Times					

Information		
Nutritional Information per 100g		
Energy (KJ)	1217	
Energy (Kcal)	290	
Fat (g)	18.44	
Saturated Fat (g)	7.07	
Carbohydrate (g)	24.7	
Total Sugars (g)	1.3	
Fibre (g)	1.6	
Protein (g)	4.33	
Salt (g)	1.09	
Suitability Data		
Vegetarian	No	
Vegan	No	
Coeliac	No	
Halal	No	
Lactose intolerant	No	
Kosher	No	
Diabetic	Not Declared	
Sulphur Dioxide and sulphites* (concentrations of more than 10mg/kg expressed as SO ₂ :)		✓ (Max 5ppm)

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 29th June 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

Doc Ref. No	Prepared By	Authorised by	Issue Date	Issue No.	Page
1.7.1C	Matt Campbell	M Knowles	29.11.21	3	Page 2 of 3
Reason for Amendment: Removal of Allergens and Revised Cooking Times					

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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	29.11.21	3	Page 3 of 3
Reason for Amendment: Removal of Allergens and Revised Cooking Times					