

## Derbyshire Pie & Co LLP Product Specification



## **Strictly Confidential**

				Product Spec	cification	n		
Product Name Chicken Ham and White Wine Gas				Unit Size	e	12 x Single Serve		
Bar code Unit		N/A				Product co	de	F-CHMUX12
Case Bar code (12xSingle Serve)					Product Life		9 Days Fresh 12 Months Frozen	
Specification version		1	Approved by:	Matt Camp	obell	Issue Date	e:	03.04.2025
			Phy	sical Qualitie	es / Materials			
Ingredient Declaration	Transceed out in varying proportions it. White wine ix 7x% in the Philles it ream in the Nair					portions),water, salt, etable Oil (palm and Cream ( <b>MILK</b> ), Salt , (Maize), Dextrose,		
				chicken, ham and Mushroom in a white wine and				
Packaging	Foo	ood grade cartons of paper fibreboard						
Storage instructions	Store in a Fridge 5° degrees or below Store in a Freezer (-)18° degrees							
	Allergens Contained in product.							
(According to EC directives 1999/2/EC & 1999/3/EC)			Absent	× /Present ✓	l l	s / raw material contain llergen		
Cereals containing gluten and derivatives. (Concentrations more than 20mg/kg)					✓			
Egg and derivati	ves:					×		
Fish and derivati	ives:	•				×		
Crustaceans and	deri	ivativ	es:			×		
Soybeans and pr			ereof:			*		May Contain
Milk and derivat						✓		
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	expres	ssed as SO2:)		(Ma	ax 5ppm)		

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Reason for Amendment: Ingredients Change							

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Nutritional Information per 100g			
Energy (KJ)	883.2		
Energy (Kcal)	209.6		
Fat (g)	10.7		
Saturated Fat (g)	3.8		
Carbohydrate (g)	17.6		
Total Sugars (g)	0.4		
Protein (g)	10.00		
Salt (g)	1.00		
Suitability I	<b>D</b> ata		
Vegetarian	No		
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** 3<sup>rd</sup> April 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			

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