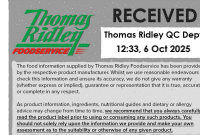


Derbyshire Pie & Co LLP

Product Specification



Strictly Confidential

Product Specification					
Product Name	Lamb Hot Pot Pie			Unit Size	12 x Single Serve
Bar code Unit	N/A			Product code	
Case Bar code (12xSingle Serve)				Product Life	9 Days Fresh 12 Months Frozen
Specification version	1	Approved by:	Matt Campbell	Issue Date:	03.06.2025
Physical Qualities / Materials					
Ingredient Declaration	Lamb Shoulder (24.4%) Pastry Flour (19.5%) (WHEAT) Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin (B3), Thiamine (B1) Water (11.1%) Red wine (9.2%) Partially de alcoholised red wine and port Cake Margarine (7.6%) Vegetable Oil (Palm Oil and Rapeseed Oil), Water, Salt, Citric acid (Processing Agent) Diced Swede (7.6%) Onion White (7.6%) Diced Potato (7.6%) Sleaford Gravy Mix (2.7%) (WHEAT) flour (Wheat flour , Calcium Carbonate, Iron, Niacin, Thiamine), Maize Starch, Salt, Sugar, Flavour enhancer: Monosodium Glutamate, Colour E150c, Hydrolysed Vegetable Protein (SOYA , Maize) , Palm Stearin , Onion Powder, Yeast extract (Yeast Extract, Salt , Citric Acid), Flavouring, Acidity Regulator~: Citric Acid, Spice Extract Shortening(1.9%)Vegetable oil : Palm, Rapeseed Salt (0.5%)G Glaze (0.1%) (Dextrin Stabiliser (E412), Colour (E160(A) (0.01%)Manchester Spice (0.1%) Salt (20%-30%), Black Pepper (10%-20%), Onion (10%-20%), Garlic (1%-10%), Red Bell Peppers (1%-10%), Thyme (1%-10%), Rosemary (1%-10%), Coriander (1%-10%) Processing aid: Rapeseed Oil (<1%) May contain CELERY, MUSTARD, SESAME and MILK For Allergens see ingredients in BOLD May				
Product description	Short crust Pastry , filled with a Lamb Shoulder , red wine, potato , onion and swede				
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:			✗		May Contain
Nuts and derivatives:			✗		
Peanuts and derivatives:			✗		
Celery and derivatives:			✗		May Contain
Mustard and derivatives:			✗		May Contain
Sesame Seeds and derivatives:			✗		May Contain

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Reason for Amendment: Ingredients Change					

Information		
Nutritional Information per 100g		
Energy (KJ)	1070.73	
Energy (Kcal)	255.91	
Fat (g)	13.99	
Saturated Fat (g)	5.34	
Carbohydrate (g)	21.97	
Total Sugars (g)	1.48	
Fibre (g)	1.15	
Protein (g)	9.89	
Salt (g)	0.98	
Suitability Data		
Vegetarian	No	
Vegan	No	
Coeliac	No	
Halal	No	
Lactose intolerant	No	
Kosher	No	
Diabetic	Not Declared	
Lupin and derivatives:	✗	
Molluscs:	✗	
Sulphur Dioxide and sulphites* (concentrations of more than 10mg/kg expressed as SO2:)	✓ (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, Dated 3rd 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

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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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