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Derbyshire Pie & Co LLP Product Specification

Strictly Confidential

Product Specification								
Product Name		Saag Aloo Gastro Pie			Unit Size	12	2 x Single Serve	
Bar code Unit		N/A				Product code		SAAGX12
Case Bar code (12xSingle Serv	ve)	5 065021 061060				Product Life		9 Days Fresh Months Frozen
Specification version		6	Approved by:	Matt Car	npbell	Issue Date:		03.01.2025
			P	nysical Qualiti	es / Mate	rials		
Potato (17%), Onion (17%), Onion (17%), Tomatoes, WHEAT flour (Calcium Carbonate, Iron, Niacin, Thiamin,), 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)), Spinach, Coconut Milk, Corn flour, Salt, Spices((coriander, Cumin, Ginger (Sulphates) Turmeric, Cayenne), Tomato Powder, Maltodextrin (SULPHATES), Maize Starch (SULPHITES), Salt, Onion Powder, (SULPHATES), Red Bell Pepper, Garlic Powder (SULPHATES), Crushed Chili, Whole Cumin Seed, Glaze (Water, Maltodextrin (Potato), Modified Starch (Maize), Dextrose, Colours (Beta-carotene, PlainCaramel)), Cumin seeds, may Contain SOYA, MUSTARD, CELERY, MILK AND SESAME								
Product			•		nion, Tom	atoes and Spinacl	h in a mil	d coconut curry
description Packaging		e topped with cumin seeds. I grade cartons of paper fibreboard						
Storage instructions								
Allergens Contained in product.								
(According to EC directives 1999/2/EC & 1999/3/EC)			Absent *	/Present ✓		aw material he allergen		
Cereals containing gluten and derivatives. (Concentrations more than 20mg/kg)				✓				
Egg and derivat	Egg and derivatives:				×			
Fish and derivat	Fish and derivatives:				×			
Crustaceans and	d deriv	atives	s:			×		
Soybeans and p	roduct	s ther	reof:			×	M	ay Contain
Milk and deriva						×	M	ay Contain
	Nuts and derivatives:					×		
Peanuts and derivatives:					×			
Celery and derivatives:				×		ay Contain		
Mustard and derivatives:				*		ay Contain		
Sesame Seeds and derivatives:					*	M	ay Contain	
Lupin and derivatives:					*			
Molluscs:					*			
Sulphur Dioxide and sulphites* (concentrations of more than 10mg/kg expressed as SO2:)				✓				
			(M	ax 5ppm)				

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Reason for Amendment: Ingredients Change							

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Nutritional Information per 100g					
Energy (KJ)	704				
Energy (Kcal)	167				
Fat (g)	7.5				
Saturated Fat (g)	3.5				
Carbohydrate (g)	23				
Total Sugars (g)	1.8				
Fibre (g)	1.9				
Protein (g)	2.9				
Salt (g)	0.08				
Suitability Data					
Vegetarian	Yes				
Vegan	Yes				
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.

Information

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			

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