



FINISHED PRODUCT SPECIFICATION

Product title: Chicken & Ham Slice 179g FU

Product code: 3877

Product brand: Compleat Food Group

Retailer approval/recipe: n/a

Inner barcode: n/a

Outer barcode: 05018833038775

SPECIFICATION HISTORY OF AMENDMENTS

Version number	Reason for issue	Date of issue
1	New recipe, new spec format	06/10/2025

Contact details of supplier and point of manufacture and packing:

MANUFACTURING SITE & ADDRESS:

The Compleat Food Group
Weston Road
Crewe
Cheshire
CW1 6XQ

MANUFACTURING SITE (Health mark & Third Party Certification): GB AX028

Legal name and marketing description

Legal name: Cooked chicken and ham pieces in a creamy sauce within a puff pastry.

Marketing description: n/a

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Recipe and Ingredient

Factory recipe must always conform to the ingredient list mentioned in this specification.

Recipe

Ingredient list as declared on the label:

Ingredients:

Water, Wheat Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Palm Oil, Cooked Chicken (11%)(Chicken, Water, Salt), Palm Stearin, Ham (5%)(Pork (97%), Salt, Sugar, Antioxidant (Sodium Ascorbate), Preservative (Sodium Nitrite)), Whole **Milk** Powder, Onion, Modified Maize Starch, Salt, Emulsifiers (Hydroxypropyl Methyl Cellulose, Mono- and Diglycerides of Fatty Acids, **Soya** Lecithin), Rapeseed Oil, Lactose (**Milk**), **Milk** Proteins, Yeast Extract, Thickeners (Modified Potato Starch, Modified Tapioca Starch), Ham (Pork (38%), Pork Fat, Water, Salt), Sugar, Maltodextrin, Glucose Syrup, White Pepper, Dried Potato, Acidity Regulator (Trisodium Phosphate), Concentrated Lemon Juice, Colour (Carotenes), Chicken Extract, Bay Leaf, Flavouring, Onion Powder, Smoke Flavouring, Sunflower Oil.

Allergen advice: For allergens, including cereals containing gluten, see ingredients in **bold**.

Warning statement: N/A

Shelf life and storage instruction

Total shelf life: 5 days from day of production when kept refrigerated

Minimum shelf life into customer's: n/a

Shelf life once opened: n/a

Use by

Format as displayed on the label: DD/MMM/YY

Batch code format with explanation: Julian code YDDD

Storage temperature: Below +8°C

Is the product suitable for freezing? No

If yes, shelf life after defrost: n/a

Are there any additional storage requirements e.g. light conditions, humidity etc. ?

Weight:

Target: 179g, min weight 170g

Is the e mark required? No

If average:

T1= n/a

T2= n/a

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Nutritionals

Number of serving per pack: 1

	/100g finished product	per serving Serving size 179g (unbaked)	State source of data or method used
Energy (KJ)	1094	1958	Analised
(Kcal)	262	469	Analised
Fat of which	15.2	27.2	Analised
Saturates (g)	7.7	13.7	Analised
Monounsaturates (g)	5.3	n/a	Analised
Polyunsaturates (g)	1.4	n/a	Analised
(mg) Cholesterol	n/a	n/a	n/a
Available Carbohydrate(g)	23.5	42.1	Analised
Sugars (g)	1.2	2.1	Analised
Polyols (g)	n/a	n/a	n/a
Starch (g)	n/a	n/a	n/a
Fibre (g)	0.9	1.5	Analised
Protein (g)	7.4	13.2	Analised
Sodium (g)	0.404	n/a	Analised
Salt (g)	1.01	1.81	Analised
Potassium (g)	n/a	n/a	n/a
Alcohol (g)	n/a	n/a	n/a
Vitamins added where applicable	n/a	n/a	n/a

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Name of Lab: ALS

Lab accreditation:

Is the lab external or internal? External

Allergens and dietary data

ITEMS	Present In Product Y/N	Present on site Y/N	Cross contamination Y/N	Name or source
Nut and derived products	N	N	N	
Peanut and Peanut Oil (including ground nut/arachids)	N	N	N	
Cereals containing gluten (eg Wheat/Rye/Barley/Oats and Bran)	Y	Y	n/a	Wheat Flour
Crustaceans	N	Y	Y	
Egg	N	Y	Y	
Soya and derivative products	Y	Y	n/a	Soya Lecithin
Milk, milk products, lactose (state if from cows or goats milk)	Y	Y	n/a	Whole Milk Powder, Milk Proteins, Lactose
Fish and fish derivatives	N	Y	Y	
Celery	N	Y	Y	
Mustard	N	Y	Y	
Sesame seeds and derivatives	N	N	N	

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Sulphur dioxide and sulphites	N	Y	Y	Total SO2 <10ppm
Lupin	N	N	N	
Molluscs	N	N	N	
Additives	Y	Y	n/a	
Preservatives	N	Y	Y	Sodium Nitrite
Natural Colours	Y	Y	n/a	Carotenes
Artificial Colours	N	N	N	
Nature Identical Colours	N	N	N	
Azo and Coal Dyes	N	N	N	
Artificial Flavourings	N	Y	Y	
Natural Flavourings	Y	Y	Y	
Nature Identical Flavourings	N	N	N	
Flavour enhancers	N	Y	Y	
Sweeteners	N	Y	Y	
Palm Oil – where this is used it must be RSPO certified	Y	Y	n/a	Palm Oil, Palm Stearin
MSG (mono sodium glutamate)	N	Y	Y	
Hydrolysed Veg Protein	N	Y	Y	
Hydrogenated Vegetable Fat	N	Y	Y	
BHA (Butylated Hydroxyanisole)/BHT (Butylated Hydroxtoluene)	N	N	N	

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Corn/Maize and Derivatives	Y	Y	n/a	Modified Maize Starch
Coconut and derivatives	N	Y	Y	
Yeast	Y	Y	n/a	Yeast Extract
Animal Products: Beef, Lamb, Pork, Poultry.	Y	Y	n/a	Chicken, Pork
Ingredient derived from animal origin	Y	Y	Y	Meat, milk derivatives
Gelatine	N	Y	Y	
Caffeine	N	Y	Y	

Genetic Modification:

Genetic Modification	Yes/No	Details
Does the product contain any genetically modified DNA or protein?	N	
Does the product contain any ingredients or derivatives which although produced from a GM crop do not contain genetically modified DNA or protein?	N	
Is the product prepared using GM derived enzymes or cultures?	N	
Provide IP certification scheme for ingredients at high risk of potential GM contamination	n/a	

Process and HACCP

Please outline process steps for manufacture and indicate CCPs
Please refer to Process Flow

Process stage	Hazard	Control Measure	Critical Limit	Monitoring	Action (if out of spec)
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Cooking/Baking	Survival of vegetative pathogens (Salmonella) due to undercooking.	Correct programming of calibrated BCH Boilers. Correct programming of Products into calibrated oven system.	+85°C Target 90°C or above	Calibrated BCH Boilers. Continuous temperature monitoring by internal probes. Manual temperature using a calibrated probe for monitoring by operative prior to decanting. At exit ovens temperature check of product from top, middle and bottom of each rack with a calibrated probe.	If temperature <+90°C but >+85°C continue. If temperature <+90°C but <+85°C then cook for longer until a minimum of +85°C achieved. If after further cooking the minimum temperature can not be achieved, there may be an equipment malfunction. Immediately inform the Engineer and Technical Manager. Product to be disposed off.
Cooling	Growth of spore forming pathogens due to inadequate cooling.	Follow correct cooling process	Target 8°C or below within 4 hours	Temperature checks completed of product within the 4 hours of cooling. Calibrated BCH Boilers. Continuous temperature monitoring by internal probes. Manual temperature monitoring by	Physical temperature monitoring by Operative. If after cooling the minimum temperature can not be achieved, there may be an equipment malfunction. Immediately inform the Engineer and Technical

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				operative prior to decanting	Manager. Product to be disposed off. If temperature cannot be achieved there may be an equipment malfunction, immediately inform Shift Manager. Do not remove product from the cooking boiler unless instructed by Technical as this may cause a contamination risk. Product to be disposed off.
Metal detection	Presence of metal from damaged equipment or ingredients in finished product due to failure to be detected or rejected	Using calibrated metal detectors	Fe 2.0mm, Non Fe 2.5mm S.S 4.0mm	Checks carried out at product Start, every 30 minutes, after a breakdown, product end and at any product change over.	WHEN MALFUNCTION OCCURS STOP THE LINE. Report immediately to Shift Manager. Hold ALL product back to last successful check. Re-test packed product through an operational metal detector set for the same size test pieces. Once metal detector has been fixed, re-test metal detector to
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					check if it is working ok. Ensure all product placed on Hold is passed through the working metal detector again.

Product tests:

Microbiological standards

Microorganism	Target	Reject	Frequency	Method
E. Coli	<10 cfu/g	≥ 10 cfu/g	Weekly	-
Listeria	<10 cfu/g	>10 cfu/g	Monthly	-
Salmonella	Absent in 25g	Absent in 25g	Monthly	-

Name of Lab:

Is it external or internal? External

Lab accreditation: UKAS accredited

Chemical standard:

Test	Target	Tolerance	Frequency	Method
Nutrition	As per results	+ / - 20%	annually	UKAS accredited lab

Product Claims

Claim	Yes/No	Certification	Verification of Claim (Controls/Analysis)
Vegetarian	No		
Vegan	No		
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Gluten free	No		
Lactose free	No		
Kosher	No		
Halal	No		
High Fibre	No		
High Protein	No		
Low Carbs	No		
Low saturated fat	No		
Source of vitamin B12 and Iron	No		
MSC	No		
Provenance e.g. British	No		Please indicate the sources/ COO of relevant raw material e.g. confirmation of British Chicken/ Pork used.
PGI/PDO	No		
Organic	No		
GMO free	Yes		Not tested

Attach current certification and validation where applicable

Packaging

Overall packaging description:

Primary packaging

Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
Blue liner	LDPE/ LLDPE	n/a	17.4g	n/a	n/a	yes
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	% Recycled Content Plastic		
Chase Polythene	UK	BRC	n/a	0%		

Secondary packaging

Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
Box	Cardboard	n/a	246g	376x256x190mm	seal	Yes
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	Additional information		
Advanced Packaging	UK	BRC	n/a	n/a		

Pallet configuration: 72 cases per layer

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Number of units per case: 36

Is the product packed in a protective atmosphere? No

If yes, please give details: n/a

Miscellaneous

Please attached cooking/reheating validation

Cooking instructions required? No

If yes, please give details (time, temperature, method...) and validation

All Food (as defined by the Food Safety Act 1990 and/or any regulations made there under), including its packaging, which is supplied by us to The Compleat Food Group whether directly or indirectly complies at the date of delivery in all respects of the said Act and/or regulations made there under and all other United Kingdom legislation and regulations relating to the supply or sale of food.

This specification is the property of The Compleat Food Group

Product details on this specification must not be changed without agreement from The Compleat Food Group

Product name: Chicken & Ham Slice 179g FU

Version Number: V1

Manufacturing Site: Approved by (Digital allowed or stamp)

Name: Olga Lukoszeko

On behalf of

Date: 06/10/2025

Hand signature: *O. Lukoszeko*

Customer Approved by (hand signature (Digital allowed or stamp)

Name:

On behalf of

Date:

Hand signature:

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The Compleat Food Group Approved by (hand signature (Digital allowed or stamp)

Name:

On behalf of The Compleat Food Group:

Hand signature:

Date:

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