



## FINISHED PRODUCT SPECIFICATION

Product title: Steak Premium Pies- Frozen Baked

Product code: 2431

Product brand: Wrights

Retailer approval/recipe:

Inner barcode:

Outer barcode: 0501883302431

### SPECIFICATION HISTORY OF AMENDMENTS

Version number	Reason for issue	Date of issue
11	Spec review and moved to new format.	10.11.2025

### 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, BRCGS Food Safety V9, RSPO Certificate BMT-RSPO-000592.

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## Legal name and marketing description

Legal name: Round Steak Pies made with a Shortcrust pastry base and Puff Pastry lid.

Marketing description:

## 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, Beef (27%), Wheat Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Palm Oil, Palm Stearin, Thickeners (Acetylated Distarch Adipate, Acetylated Starch), Beef Fat, Salt, Rapeseed Oil, **Barley** Malt Extract, Colours (Plain Caramel, Carotenes), Emulsifiers (Mono- and Diglycerides of Fatty Acids, **Soya** Lecithin), White Pepper, Raising Agents (Disodium Diphosphate, Sodium Bicarbonate), **Milk** Proteins, Acidity Regulator (Trisodium Phosphate), Concentrated Lemon Juice.

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

Warning statement: Although every care has been taken to remove bones, small bones may remain.

## Shelf life and storage instruction

Total shelf life: 18 months

Minimum shelf life into customer's: 12 months

Shelf life once opened: N/A

### Best Before

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

Batch code format with explanation: Julian Yddd + letter to denote shift (Days/Afternoon/Nights) and Best Before date.

Storage temperature: Store below -18°C.

Storage temperature after opening: N/A

Storage information as declared on pack: Store below -18°C. Once defrosted DO NOT re-freeze. Handle with care. Is the product suitable for freezing? Supplied frozen.

If yes, shelf life after defrost: N/A

Are there any additional storage requirements e.g. light conditions, humidity etc.? No

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**Weight:**

Target: 225g

Minimum: 215g

Is the e mark required? No

**Nutritionals**

Number of serving per pack:

	/100g finished product	per serving Serving size= 225g	State source of data or method used
<b>Energy (KJ)</b>	1155	2598	Analysed
(Kcal)	277	623	Analysed
<b>Fat of which</b>	15.7	35.4	Analysed
Saturates (g)	7.0	15.7	Analysed
Monounsaturates (g)	6.3	N/A	Analysed
Polyunsaturates (g)	1.7	N/A	Analysed
<b>Available Carbohydrate(g)</b>	23.3	52.4	Analysed
Sugars (g)	0.8	1.8	Analysed
Starch (g)	22.5	N/A	Analysed
<b>Fibre (g)</b>	1.2	2.6	Analysed
<b>Protein (g)</b>	9.9	22.2	Analysed
<b>Sodium (g)</b>	0.40	N/A	Analysed
<b>Salt (g)</b>	1.00	2.24	Analysed

Name of Lab: ALS

Lab accreditation: UKAS

Is the lab external or internal? External

**Allergens and dietary data**

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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	N	
Egg	N	Y	N	
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	Milk proteins in the glaze.
Fish and fish derivatives	N	Y	N	
Celery	N	Y	N	
Mustard	N	Y	N	
Sesame seeds and derivatives	N	N	N	
Sulphur dioxide and sulphites	N	Y	N	
Lupin	N	N	N	
Molluscs	N	N	N	
Additives	Y	Y	N/A	Raising Agents: Disodium Diphosphate, Sodium Carbonates. Thickeners: Acetylated Distarch Adipate, Acetylated Starch. Colours: Plain Caramel, Carotenes. Acidity Regulator: Trisodium Phosphate.

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				Emulsifiers: Mono- and Diglycerides of Fatty Acids, Soya Lecithin.
Preservatives	N	Y	Y	
Natural Colours	Y	Y	N/A	Plain Caramel, Carotenes.
Artificial Colours	N	N	N	
Nature Identical Colours	N	N	N	
Azo and Coal Dyes	N	N	N	
Artificial Flavourings	N	N	N	
Natural Flavourings	N	Y	Y	
Nature Identical Flavourings	N	N	N	
Flavour enhancers	N	Y	Y	
Sweeteners	N	N	N	
Palm Oil – where this is used it must be RSPO certified	Y	Y	N/A	Present in pastry fats RSPO SG.
MSG (mono sodium glutamate)	N	Y	Y	
Hydrolysed Veg Protein	N	N	N	
Hydrogenated Vegetable Fat	N	N	N	
BHA (Butylated Hydroxyanisole)/BHT (Butylated Hydroxytoluene)	N	N	N	
Corn/Maize and Derivatives	Y	Y	N/A	Acetylated Distarch Adipate
Coconut and derivatives	N	Y	Y	

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Yeast	N	Y	Y	
Animal Products: Beef, Lamb, Pork, Poultry.	Y	Y	N/A	Beef
Ingredient derived from animal origin	Y	Y	N/A	Beef, Milk
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)
CCP 1 - Cooking	Survival of vegetative pathogens (Salmonella)	Correct programming of calibrated BCH Boilers and	Cooking Temperatures: Critical Limit: 85.5°C or above	Calibrated BCH Boilers. Continuous temperature monitoring by	If temperature <+90°C but >+85.5°C continue. If out of specification

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	due to undercooking.	thermometers & probes.	Target: 90°C or above.	internal probes on every batch.  Manual temperature taken using a calibrated probe for monitoring by operative prior to decanting on every batch.	this must be flagged to operations manager and QA immediately  If temperature <+90°C but <+85.5°C then cook for longer until a minimum of +85.5°C achieved. If out of specification this must be flagged to operations manager and QA immediately.  If after further cooking the minimum temperature can not be achieved, this must be escalated immediately to the operations manager.
CCP 1 - Baking	Survival of vegetative pathogens (Salmonella) due to undercooking.	Correct programming of Products into calibrated oven system. Oven set points 180°C to 200°C Bake times between 28 to 45 mins. Product must	Critical Limit: 85.5°C or above  Target: 90°C or above.	At exit ovens temperature check of product from top, middle and bottom of a rack from each oven load with	If temperature <+90°C but >+85.5°C continue. If temperature <+90°C but <+85.5°C then cook for longer until a

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		achieve minimum temperatures and bake colours as per the quality standards. Calibrated thermometer & probes.		a calibrated probe.	minimum of 85.5°C or above is achieved. If after further baking the minimum temperature can not be achieved this must be escalated immediately to operations manager & QA.
CCP 2 - Cooling	Growth of spore forming pathogens due to inadequate cooling.	Follow correct cooling process.	Pies Baking: Temp Target 7.5°C or below within 4 hours.  Pies / Ready Meals Fillings 7.5°C or below within 4 hours (Cheese and Dairy Fillings decanted at <15°C and below 7.5°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 on every batch.  Manual temperature taken using a calibrated probe for monitoring by operative prior to decanting on every batch.	If temperature cannot be achieved there may be an equipment malfunction, immediately inform the Engineer and Technical Manager.  Product to be disposed of.
CCP 3 - Metal Detection	Presence of metal from damaged equipment or ingredients in finished product due to failure to be	The use of calibrated metal detectors.	Low Risk Spiral Packing Foil - 3.0mm Ferrous  Non Foil 2.0mm Ferrous, 2.5mm Non Ferrous, 4.0mm SS	Checks carried out at product start up, every 30 minutes, after a breakdown, after any maintenance	WHEN MALFUNCTION OCCURS STOP THE LINE:- Report immediately to Shift Manager. Hold ALL
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	detected or rejected.		Retail includes 20 mm Ferrous.  High Risk Savouries Foil - 3.0mm Ferrous Foil - 2.5mm Ferrous  Non – Foil 2.0mm -Ferrous 3.0mm - Non Ferrous 4.5mm SS.	carried out, product end and at any product change over.	product back to last successful check. Once metal detector has been fixed, re-test metal detector to check if it is working ok. Ensure all product placed on Hold is passed through the working metal detector again.
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## Product tests:

### Microbiological standards

Microorganism	Target	Reject	Frequency	Method
Enterobacteria	<10 cfu/g	≥ 100cfu/g	Weekly	ESGMM303
E. Coli	<10 cfu/g	≥ 10cfu/g	If Enteros ≥ 10 cfu/g	ESGMM304
Clostridium Perfringens	<10 cfu/g	≥ 500 cfu/g	Monthly	ESGMM310
Salmonella	ND in 25g	Present in 25g	Monthly	ESGMM515
Listeria	ND in 25g	Present in 25g	Monthly	ESGMM523

Name of Lab: ALS

Is it external or internal? External

Lab accreditation: UKAS

### Chemical standard:

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

## Product Claims

Claim	Yes/No	Certification	Verification of Claim (Controls/Analysis)
Vegetarian	No		
Vegan	No		
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	Yes		Beef Origin: Ireland
PGI/PDO	No		
Organic	No		
GMO free	No		

Attach current certification and validation where applicable

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## Packaging

Overall packaging description:

### Primary packaging

Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
Foil	Copper Aluminium	45 micron	33.12g per case. 2.76g each.	Top 109mm x Base 78mm x Height 33mm	N/A	No
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	% Recycled Content Plastic		
Coppice Alupack	UK	BRC	N/A			

### Secondary packaging

Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
Tape	BOPP	42mu	5g	Width 48mm	N/A	No
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	Additional information		
Reflex Flexible Packaging	UK	BRC	N/A			
Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
Label	Paper	135um	5g	L 300mm x W 75mm	N/A	No
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	Additional information		
Hamilton Adhesive Labels Ltd	UK	BRC	No			
Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
Outer Case	Cardboard	150wk/150t"c"	146g	L 332mm x W 224mm x H 140mm	Tape	Yes
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	Additional information		
Advanced Packaging	UK	BRC	No			
Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
Outer Case Divider	Cardboard	2350KKB - B Flute (3mm)	44g each, 88g per case.	330 x 220mm	N/A	Yes

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Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	Additional information
Advanced Packaging	UK	BCR	No	

**Pallet configuration:**

15 Cases per layer

9 Layers per pallet

135 Cases per pallet

Number of units per case: 12

Gross Case Weight: 2.95Kg

Net Case Weight: 2.7Kg

Total Pallet Weight: 431.8Kg

Total Pallet Height: 1.42m

Pallet dimensions: 1200 x 1000 x 162mm.

Pallet weight 28000g, pallet layer pad 436g, pallet wrap 240g

Is the product packed in a protective atmosphere? No

**Miscellaneous**

Please attach cooking/reheating validation

Cooking instructions required? Yes

*If yes, please give details (time, temperature, method...) and validation***Reheating Guidelines:**

Defrost product in temperature-controlled conditions (e.g., overnight in a refrigerator). Place into a pre-heated oven at 200°C / 400°F / Gas Mark 6 for approximately 15 - 20 minutes.

Ensure product is piping hot throughout before serving.

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

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**Product name: 2431 Steak Premium Pie**

**Version Number: 11**

**Manufacturing Site: Approved by (Digital allowed or stamp)**

Name: Nicola Swindells

On behalf of The Compleat Food Group

Date: 10.11.2025

Hand signature: 

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

Name:

On behalf of

Date:

Hand signature:

**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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