



FINISHED PRODUCT SPECIFICATION

Product title: Chicken Tikka Pasty Unbaked 187g

Product code: 3873

Product brand: Compleat Food Group

Retailer approval/recipe: n/a

Inner barcode: n/a

Outer barcode: 05018833038737

SPECIFICATION HISTORY OF AMENDMENTS

Version number	Reason for issue	Date of issue
1	EPD recipe, new spec format	10/07/2025

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: Chicken pieces in a spicy, creamy tomato sauce within a puff pastry.

Marketing description: n/a

Issued by	Authorised by	Date	Issue No.
Craig Symonds	Jawad Haidery	05/03/2024	13

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:

Wheat Flour (**Wheat** Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Water, Cooked Chicken (12%)(Chicken Breast, Salt), Palm Oil, Whipping Cream (**Milk**), Palm Stearin, Potato, Onion, Tomato Paste, Thickeners (Acetylated Distarch Adipate, Modified Potato Starch, Modified Tapioca Starch), Garlic Puree, Salt, Rapeseed Oil, Spices (Smoked Paprika, Cumin, Turmeric, Fenugreek, Chilli Powder, Cinnamon, Paprika Extract, Coriander, Black Pepper, Cardamom, Pimento, Ginger, Nutmeg, Clove, Cassia, Cayenne Extract), Ginger Puree, Dried Potato, Sugar, Herbs (Coriander, Bay Leaf), Dijon Mustard (Water, **Mustard** Seed, Spirit Vinegar, Salt), Emulsifiers (Mono- and Diglycerides of Fatty Acids, **Soya** Lecithin), Yeast Extract (from **Barley**), **Milk** Proteins, Concentrated Lemon Juice, Acidity Regulator (Trisodium Phosphate), Colour (Carotenes).

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

Warning statement: N/A

Shelf life and storage instruction

Total shelf life: 18 months from day of production when kept frozen

Minimum shelf life into customer's: 12 months

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: Store below -18°C. Once defrosted DO NOT re-freeze.

Is the product suitable for freezing? Yes

If yes, shelf life after defrost: n/a

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

Weight:

Target: 187g, min weight 177g

Is the e mark required? No

If average:

T1= n/a

T2= n/a

Issued by	Authorised by	Date	Issue No.
Craig Symonds	Jawad Haidery	05/03/2024	13

Nutritionals

Number of serving per pack: 1

	/100g finished product	per serving Serving size 187g	State source of data or method used
Energy (KJ)	1170	2188	Analised
(Kcal)	281	525	Analised
Fat of which	18.0	33.7	Analised
Saturates (g)	8.9	16.6	Analised
Monounsaturates (g)	6.4	n/a	Analised
Polyunsaturates (g)	1.8	n/a	Analised
(mg) Cholesterol	n/a	n/a	n/a
Available Carbohydrate(g)	22.7	42.4	Analised
Sugars (g)	1.3	2.4	Analised
Polyols (g)	n/a	n/a	n/a
Starch (g)	n/a	n/a	n/a
Fibre (g)	1.6	2.9	Analised
Protein (g)	6.2	11.7	Analised
Sodium (g)	0.420	n/a	Analised
Salt (g)	1.05	1.96	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

Issued by	Authorised by	Date	Issue No.
Craig Symonds	Jawad Haidery	05/03/2024	13

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, Yeast Extract from Barley
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	Whipping Cream, Milk Proteins
Fish and fish derivatives	N	Y	Y	
Celery	N	Y	Y	
Mustard	Y	Y	n/a	Mustard Seed
Sesame seeds and derivatives	N	N	N	

Issued by	Authorised by	Date	Issue No.
Craig Symonds	Jawad Haidery	05/03/2024	13

Sulphur dioxide and sulphites	N	Y	Y	Total SO2 <10ppm
Lupin	N	N	N	
Molluscs	N	N	N	
Additives	Y	Y	n/a	Thickeners (Acetylated Distarch Adipate, Modified Potato Starch, Modified Tapioca Starch) Emulsifiers (Mono- and Diglycerides of Fatty Acids, Soya Lecithin) Acidity Regulator (Trisodium Phosphate) Colour (Carotenes)
Preservatives	N	Y	Y	
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	N	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	

Issued by	Authorised by	Date	Issue No.
Craig Symonds	Jawad Haidery	05/03/2024	13

Hydrogenated Vegetable Fat	N	Y	Y	
BHA (Butylated Hydroxyanisole)/BHT (Butylated Hydroxtoluene)	N	N	N	
Corn/Maize and Derivatives	Y	Y	n/a	Acetylated Distarch Adipate
Coconut and derivatives	N	Y	Y	
Yeast	Y	Y	n/a	Yeast Extract
Animal Products: Beef, Lamb, Pork, Poultry.	Y	Y	n/a	Chicken
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

Issued by	Authorised by	Date	Issue No.
Craig Symonds	Jawad Haidery	05/03/2024	13

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)
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	Physical temperature monitoring by Operative. If after cooling the minimum temperature can not be achieved, there
Issued by		Authorised by	Date	Issue No.	
Craig Symonds		Jawad Haidery	05/03/2024	13	

				temperature monitoring by internal probes. Manual temperature monitoring by operative prior to decanting	may be an equipment malfunction. Immediately inform the Engineer and Technical 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
Issued by		Authorised by	Date	Issue No.	
Craig Symonds		Jawad Haidery	05/03/2024	13	

					set for the same size test pieces. 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.

Product tests:

Microbiological standards

Microorganism	Target	Reject	Frequency	Method
E. Coli	<50 cfu/g	≥ 500cfu/g	Weekly	-
Staphylococcus aureus	<50 cfu/g	≥ 500 cfu/g	Weekly	
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

Issued by	Authorised by	Date	Issue No.
Craig Symonds	Jawad Haidery	05/03/2024	13

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	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	Plastic	n/a	17.4g	610x762x457mm	n/a	yes
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	% Recycled Content Plastic		
S Sheard & Sons	UK	BRC, ISO	FSC	Flute B, 200K/T150WB		

Secondary packaging

Issued by	Authorised by	Date	Issue No.
Craig Symonds	Jawad Haidery	05/03/2024	13

Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
Box	Cardboard	n/a	246g	376x256x190mm	tape	yes
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	Additional information		
Advanced Packaging	UK	BRC	n/a	B150WK/T 150FL		

Pallet configuration: cases per layer: 12, total cases per pallet: 84
Number of units per case: 42

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 Tikka Pasty Unbaked 187g

Version Number: V19

Manufacturing Site: Approved by (Digital allowed or stamp)

Name: Olga Lukoszeko

On behalf of

Date: 10/07/2025

Hand signature: *O. Lukoszeko*

Issued by	Authorised by	Date	Issue No.
Craig Symonds	Jawad Haidery	05/03/2024	13

REC0151b

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:

Issued by	Authorised by	Date	Issue No.
Craig Symonds	Jawad Haidery	05/03/2024	13

Issued by	Authorised by	Date	Issue No.
Craig Symonds	Jawad Haidery	05/03/2024	13