

REC0151b



## FINISHED PRODUCT SPECIFICATION

Product title: Mince Pies– Frozen Unbaked

Product code: 4061

Product brand: Compleat Food Group

Retailer approval/recipe: n/a

Inner barcode: n/a

Outer barcode: 05018833040617

### SPECIFICATION HISTORY OF AMENDMENTS

Version number	Reason for issue	Date of issue
9	Full specification review for new format, Updated ingredients declaration, nutrition.	30/11/2025

### 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):

BRC Global Standard for Food Safety

RSPO SCC no: BMT-RSPO-000592

### Legal name and marketing description

Legal name: A rich pastry case filled with luxury Mincemeat.

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

REC0151b

Marketing description: n/a

## 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:

Mince meat (44%) [Sultanas, Bramley Apple Pulp (Bramley Apple, Preservative (Acetic Acid)), Sugar, Glucose Syrup, Glace Mixed Citrus Peel (Orange Peel, Glucose Fructose Syrup, Lemon Peel, Preservative (Potassium Sorbate), Sugar, Acidity Regulator (Citric Acid)), Vegetable Suet (Palm Oil, Rice Flour), Water, Modified Starch, Mixed Spice (Coriander Seeds, Cinnamon, Ginger, Caraway, Nutmeg, Clove, Rapeseed Oil), Raisins, Colour (Plain Caramel), Orange Oil], Wheat Flour (**Wheat** Flour, Calcium Carbonate, Folic Acid, Iron, Niacin, Thiamin), Vegetable Shortening (Palm Oil, Rapeseed Oil), Water, Sugar, Skimmed **Milk** Powder, Dextrose, Salt, Raising Agents (Diphosphates, Sodium Bicarbonate).

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

May also contain Barley, Egg, Almonds, Walnuts, Hazelnuts and Sulphites.

## 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/MMM/YY

Batch code format with explanation: Julian code YDDD

Storage temperature: -18C

Storage temperature after opening: n/a

Storage information as declared on pack: Storage Frozen <-18C.

Is the product suitable for freezing? n/a frozen

If yes, shelf life after defrost: n/a bake from frozen

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

## Weight:

Target: 70g

Is the e mark required? No

If average:

T1=

T2=

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

## Nutritionals

Number of serving per pack: 100

	/100g finished product	per serving Serving size 70g	State source of data or method used
<b>Energy (KJ)</b>	1691	1184	Analysed
(Kcal)	403	282	Analysed
<b>Fat of which</b>	16.7	11.7	Analysed
Saturates (g)	5.6	3.9	Analysed
Monounsaturates (g)	n/a	n/a	n/a
Polyunsaturates (g)	n/a	n/a	n/a
(mg) Cholesterol	n/a	n/a	n/a
<b>Available Carbohydrate(g)</b>	58.7	41.1	Analysed
Sugars (g)	29.2	20.4	Analysed
Polyols (g)	n/a	n/a	n/a
Starch (g)	n/a	n/a	n/a
<b>Fibre (g)</b>	0.3	0.2	Analysed
<b>Protein (g)</b>	4.3	3.0	Analysed
<b>Sodium (g)</b>	n/a	n/a	n/a
<b>Salt (g)</b>	0.34	0.24	Analysed
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

REC0151b

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	Y	From Mice meat
Peanut and Peanut Oil (including ground nut/arachids)	N	N	N	
Cereals containing gluten (eg Wheat/Rye/Barley/Oats and Bran)	Y	Y	Y	Wheat Flour -present Barley- MC From Mice meat
Crustaceans	N	N	N	
Egg	N	Y	Y	From Mice meat
Soya and derivative products	N	Y	Y	
Milk, milk products, lactose (state if from cows or goats milk)	Y	Y	Y	Skimmed Milk Powder
Fish and fish derivatives	N	N	N	
Celery	N	N	N	
Mustard	N	N	N	
Sesame seeds and derivatives	N	N	N	
Sulphur dioxide and sulphites	N	Y	Y	From Mice meat
Lupin	N	N	N	
Molluscs	N	N	N	

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

Additives	Y	Y	n/a	Acidity Regulators (Citric Acid, Acetic Acid), Colour (Caramel), Preservative (Potassium Sorbate), Raising Agents (Disodium Diphosphate, Calcium Carbonate),
Preservatives	Y	Y	n/a	Potassium Sorbate, Acetic Acid
Natural Colours	Y	Y	n/a	Caramel
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	n/a	
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
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	
Corn/Maize and Derivatives	N	Y	n/a	

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

Coconut and derivatives	N	Y	Y	
Yeast	N	Y	n/a	
Animal Products: Beef, Lamb, Pork, Poultry.	N	N	N	
Ingredient derived from animal origin	Y	Y	n/a	Skimmed Milk Powder
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)

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

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 operative prior to decanting	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 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	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

	to failure to be detected or rejected				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:

Microorganism	Target	Reject	Frequency	Method
Enerobacteriaceae	<10 cfu/g	≥ 500cfu/g	Each Batch	
Escherichia coli	<10 cfu/g	≥ 10cfu/g	If Enteros ≥ 10 cfu/g	
Salmonella	ND in 25g	Present in 25g	Monthly	
Listeria	ND in 25g	Present in 25g	Monthly	

### Microbiological standards

Name of Lab: ASL

Is it external or internal? External

Lab accreditation: UKAS

### Chemical standard:

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		

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

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	No		

Attach current certification and validation where applicable

## Packaging

Overall packaging description:

### Primary packaging

Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
I3047 Foil	Aluminium	n/a	0.87 x 100	69 ( 39) x 21	n/a	n/a
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	% Recycled Content Plastic		
I2R	UK	BRC	n/a	n/a		

### Secondary packaging

Component	Material	Gauge	Weight	Dimension	Tamper evidence	Recyclable (yes/no)
Blue liner	(LDPE / LLDPE)	n/a	17.4g	610x762x457mm	n/a	Y
Layer Pad	Cardboard	n/a	4 x 32g	362 x 240	n/a	Y
Box	Cardboard	n/a	246g	370x250x 180mm	Tape	n/a
Label	Paper: Velum Adhesive: Permanent		3g	75 x 300mm	NA	Yes

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

Tape	BOPP	25mu	2g	Width: 48mm Length: 475mm (approx.)	NA	NA
Supplier	Country of origin	Third party accreditation	Certification (eg FSC)	Additional information		
Chase	UK	BRC	n/a	n/a		
Advanced Packaging / THE CARDBOARD BOX COMPANY LTD	UK	BRC	FSC	B Flute		
Advanced Packaging	UK	BRC	FSC	B150WK/T 150FL		
Hamilton Adhesive Labels Ltd - Bardon Hill	UK	BRC Packaging Materials	FSC	NA		
Reflex Flexible Packaging Limited - Telford	UK	BRC Packaging Materials	NA	NA		

**Pallet configuration:**

Number of units per case: 100

<b>Packed:</b> 100 x 70g <b>Net Weight:</b> 7Kg <b>Gross Weight:</b> 7.5Kg <b>Total Pallet Weight:</b> 659Kg <b>Pallet Height:</b> 1.42m	<b>Pallet Information:</b> 12 Cases per layer 7 Layers per pallet 84 Cases per pallet
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## Miscellaneous

Please attached cooking/reheating validation

Cooking instructions required? No

*If yes, please give details (time, temperature, method...) and validation***Baking Guidelines:****Preheat oven to 185°C. Place the frozen Mince Pies onto baking tray.****Place in the oven and bake for 20 - 25 minutes until the pastry is golden in colour.****Always 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.

Issued by	Authorised by	Date	Issue No.
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REC0151b

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

**Product name: 4061 Mince Pies– Frozen Unbaked**

**Version Number: 9**

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

Name: J.Wesolowska

On behalf of Compleat Food Group

Date: 30/11/2025

Hand signature: *J.Wesolowska*

**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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