

## CASE STUDY



I first met Md Simon Bryon Edmond at an Exeter food show back in 2014 when I first launched Progression Food Technical Support. Outside of my comfort zone I headed to the trade show to meet local producers to see if I could provide them with technical support. Little did I know that I would meet the big character who is Chief Hunk at Chunk. After introductions and floating of a potential new service for his business he took a punt and agreed a trial run in the production office to take control of the Quality Management system and the beginnings of SALSA certification.

Chunk became my first official client's, and we haven't looked back!

**Chunks Story** - We bake outstanding pies, pasties (Devon ones!) pork pies and sausage rolls.

Multi award winning pie and pasty makers – Chunk of Devon grew out of the back of a small butcher's shop in a little Devon village.

In July 2006 Simon & Suzi Bryon-Edmond took it on – with a belief that food should be special, tasty, and natural. From a catering background and winners of a stash of awards... “we were after a new challenge and both of us loved pies.

In 2008, we entered our first regional awards and were delighted to do well. We had a few ups and downs in the first couple of years, but our passion, bordering on obsession to make, special, tasty, natural products have never wavered! We are now one of the country's most awarded pie and pasty makers.



With the business beginning to supply, retailers, delis, farm shops, customers began to look for accreditation. Chunk had already decided to start the SALSA journey, which is a standard designed specifically for small and medium suppliers. Certification is only granted to those who can demonstrate that they are able to produce safe and legal food and are committed to continually meeting the requirements of the SALSA standard.

Progression Food Technical Support was able to provide guidance, technical advice, HACCP guidance and manpower to get the policies and procedures written and trained to the staff. The experience of handling customer audits allowed the business to present a confident and knowledgeable management team who work towards producing the tastiest and safest Pies, Pasties, Sausage Rolls and Pork Pies.

The SALSA certification which is now in its 8<sup>th</sup> year has unlocked doors and helped with the business's phenomenal growth and brand recognition.

Chunk speak highly of Claire:  
Savvy and dedicated, Claire is a pleasure to work with. Never frightened to tell the truth, she is smart, hardworking & a great technical manager.

*Paul Haigney Operations Manager*

Chunk are passionate and that is fundamentally the reason for their continued success. Flavour, quality & a genuine desire to wow their customers.  
With that comes the loyal, dedicated, and hard-working team who manage their business with a food safety culture, integrity and pride.

Progression on Working with Chunk of Devon