



**PROPER CORNISH LTD
FINISHED PRODUCT SPECIFICATION
(FROZEN PRODUCTS)**

QA-090A/22

Section A – Supplier Details

| | |
|--|--|
| Registered Address: Proper Cornish Ltd 3 Lucknow Road Bodmin Cornwall PL31 1EZ Tel: 01208 265830 Fax: 01208 78713 E-mail: propercornish@propercornish.co.uk Website: www.propercornish.co.uk | Manufacturing Address: As for registered address |
| Technical Contact Name | Geoff Waters |
| Technical Telephone No. | 01208 261315 |
| Technical Email Address | geoff.waters@propercornish.co.uk |
| Commercial Contact Name | Samantha Bolitho-Sayer |
| Commercial Telephone No. | 01208 261302 |
| Commercial Email Address | sam.bolithosayer@propercornish.co.uk |

Section B – General Product Information

| | |
|--|---|
| Product Title (as it appears on the label): | 20 UCF 283g Sri Lankan Curry Pasty |
| Product Description: | Flavours of a Sri Lankan curry. Sweet potato, lentils, chickpeas, tomato and onion in a curry sauce, encased in a pre-glazed, hand-crimped pastry case. |
| Product Code: | 46239 |
| Product Type: | Uncooked Frozen |
| Product Marking: | Forked V, knife mark, bold L |
| Factory Licence No: | GB CQ515 |





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SECTION C - Compound Ingredient Information

| Ingredient | Breakdown | Position In Ingredient Ranking |
|--------------------------|--|---------------------------------------|
| WHEAT Flour | WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin | 1 |
| Vegetable Margarine | Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice | 2 |
| Tomato | Tomatoes, Tomato Juice, Citric Acid | 6 |
| Coconut Milk | Coconut Milk, Water | 7 |
| Coconut Masala Seasoning | Maltodextrin, Cornflour, Spices (Cumin, Coriander, Ginger, Turmeric, Chilli Powder, Cinnamon, Clove, Fennel, Nutmeg), Sugar, Desiccated Coconut, Garlic Powder, Nigella Seed, Salt, Fenugreek Leaves, Natural Flavouring | 9 |
| White Shortening | Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice | 10 |
| Garlic Puree | Rehydrated Garlic, Acidity Regulator [Citric Acid] | 15 |
| Pastry Glaze | Tapioca Dextrin, Dextrose | 16 |

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Water, Sweet Potato, Red Lentils, Tomato (Tomatoes, Tomato Juice, Citric Acid), Coconut Milk (Coconut Milk, Water), Onion, Coconut Masala Seasoning (Maltodextrin, Cornflour, Spices (Cumin, Coriander, Ginger, Turmeric, Chilli Powder, Cinnamon, Clove, Fennel, Nutmeg), Sugar, Desiccated Coconut, Garlic Powder, Nigella Seed, Salt, Fenugreek Leaves, Natural Flavouring), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Cornflour, Chickpeas, Parsley, Salt, Garlic Puree (Rehydrated Garlic, Acidity Regulator [Citric Acid]), Vegan Glaze (Tapioca Dextrin, Dextrose), Stabiliser (Carboxy Methyl Cellulose).

Allergy Advice: For allergens, including cereals containing gluten, see ingredients in **BOLD TEXT**

Produced in a factory which handles milk and therefore may contain milk

| | | | |
|------------------|--------------------------|-------------------------|-----------------------------|
| Quality standard | Originated by: Sue Mears | Date issued: 25/03/2024 | Authorized by: Geoff Waters |
|------------------|--------------------------|-------------------------|-----------------------------|



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SECTION D - Recipe Details

Ingredients listed in descending order.

| INGREDIENT | SUPPLIER (See Proper Cornish Approved Suppliers List) | TEST | FREQUENCY | STANDARD | REJECT |
|---------------------|---|---|----------------------|---|---|
| Pastry | | | | | |
| Wheat Flour | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Vegetable Margarine | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Water | South West Water | In-house Swab Tests Micro Testing | Monthly Quarterly | Conformance to RM specification | Out of specification Inform SW Water |
| White Shortening | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Salt | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Filling | | | | | |
| Sweet Potato | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Lentils | PC Approved | See PC Raw material intake procedure Temperature check | Every Delivery | Conformance to RM specification <-18°C | Out of specification |
| Tomato | PC Approved | See PC Raw material intake procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Coconut Milk | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Onion | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Masala Seasoning | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Cornflour | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Chickpeas | PC Approved | See PC Raw material intake procedure Temperature check | Every Delivery | Conformance to RM specification <-18°C | Out of specification |
| Water | South West Water | In-house Swab Tests Micro Testing | Monthly Quarterly | Conformance to RM specification | Out of specification Inform SW Water |

Quality standard

Originated by: Sue Mears

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| INGREDIENT | SUPPLIER (See Proper Cornish Approved Suppliers List) | TEST | FREQUENCY | STANDARD | REJECT |
|-------------------|---|---------------------------------------|------------------|---------------------------------|----------------------|
| Parsley | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Salt | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Garlic Puree | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |
| Stabiliser | | | | | |
| Glaze | | | | | |
| Glaze | PC Approved | See PC Raw Materials Intake Procedure | Every Delivery | Conformance to RM specification | Out of specification |

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SECTION D1 – Country of Origin

| Ingredient Name | Country of Origin |
|---------------------------------|---|
| Flour | UK, Poland, Germany, USA, Canada, France, India, China |
| Water | UK |
| Vegetable Margarine | Produced in Belgium |
| Vegetable Oils and Fats | South East Asia (Malaysia/ Indonesia/ Papua New Guinea), Ivory Coast, Ghana, Cameroon Brazil, Colombia, Honduras, Nigeria and Ecuador. |
| Water | Belgium |
| Salt | Belgium |
| Lemon Juice | Netherlands |
| Sweet Potato | USA, Spain, Honduras, Egypt, South Africa, Portugal |
| Lentils | Canada |
| Tomato | Produced in Italy |
| Tomato | Italy |
| Tomato Juice | Italy |
| Citric Acid | Italy |
| Coconut Milk | Produced in Indonesia |
| Coconut | Indonesia |
| Water | Indonesia |
| Onion | UK |
| Coconut Masala Seasoning | |
| Maltodextrin | France |
| Cornflour | Bulgaria, The Netherlands, Slovakia, Turkey, Hungary |
| Spices | Turkey, Syria, Bulgaria, Romania, Ukraine, Nigeria, India, Spain, Peru, China, Madagascar, Seychelles, Sri Lanka, Comoros, Egypt, Indonesia |
| Sugar | Malawi, Zambia, Guadeloupe |
| Coconut | Indonesia, Thailand, Vietnam, Philippines |
| Garlic Powder | China |
| Nigella Seed | India |
| Salt | UK |
| Fenugreek Leaves | UK |
| Natural Flavouring | UK |
| White Shortening | Produced in Belgium |
| Vegetable Oils and Fats | Palm - South East Asia (Malaysia/ Indonesia/ Papua New Guinea), Ivory Coast, Ghana, Cameroon Brazil, Colombia, Honduras, Nigeria and Ecuador. Rapeseed - France, Germany, Hungary, |



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| | |
|---------------------|---|
| | Slovakia, Poland, Czech Republic, Belgium, Austria, Russia, Ukraine, Australia, Denmark and Great Britain |
| Water | Belgium |
| Salt | Belgium |
| Lemon Juice | Netherlands |
| Cornflour | Germany |
| Chickpeas | Russia, Argentina, Canada |
| Parsley | UK |
| Salt | UK |
| Garlic Puree | Produced in China |
| Garlic | China |
| Acidity Regulator | China |
| Glaze | Manufactured in UK |
| Tapioca Dextrin | Thailand |
| Dextrose | Belgium, France |
| Stabiliser | France, Norway, USA |

All fats and oils contained in Proper Cornish products are sourced from RSPO certified suppliers.

SECTION E – Physical Properties

| | |
|---|---|
| Pack Size: | 20 |
| Declared Product Weight: | 283g |
| Storage & Temperature Instructions | Keep frozen, store at -18°C. Do not defrost. Always cook before eating. Use within durability date. Handle boxes with care. Do not stack boxes more than 12 high |
| Cooking/Heating Guidelines | Always cook from frozen. Oven – Arrange frozen products on a baking tray and place into a pre-heated fan oven at 180°C/Gas mark 6. Bake for approximately 45-55 minutes until golden brown. Ensure a core temperature of >80°C is obtained before serving. (Adjustments may need to be made to suit particular ovens, see manufacturer's handbook for best results). |
| Legal Minimum Meat Content: | N/A |



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Physical Attributes:

| Description | Deposit Weight + tolerance (g) | Percentage |
|----------------------|--------------------------------|------------|
| Pastry | 145g ± 5g | 50% |
| Filling | 138g ± 5g | 48% |
| Total Weight Unbaked | 283g ± 10g | |
| Glaze | 3g approx. | |

SECTION F – Dietary and Allergy Data

| FREE FROM | YES / NO | Declared on Label | Source | Allergens on site |
|--|----------|-------------------|--|-------------------|
| Egg and Derivatives | Yes | No | | Yes |
| Milk and Derivatives | No | Yes | | Yes |
| Lactose | No | No | | Yes |
| Lupin and Derivatives | Yes | No | | No |
| Cereals Containing Gluten | No | Yes | | Yes |
| Wheat and Derivatives | No | Yes | Flour | Yes |
| Rye and Derivatives | Yes | No | | No |
| Barley and Derivatives | Yes | No | | Yes |
| Oats and Derivatives | Yes | No | | Yes |
| Spelt and Derivatives | Yes | No | | No |
| Kamut and Derivatives | Yes | No | | No |
| Nuts and derivatives | Yes | No | | No |
| Peanuts and derivatives | Yes | No | | No |
| Sesame Seeds & Derivatives | Yes | No | | No |
| Mustard | Yes | No | | Yes |
| Celery/Celeriac and Derivatives | Yes | No | | Yes |
| Fish and Derivatives | Yes | No | | No |
| Crustaceans and Derivatives | Yes | No | | No |
| Molluscs and Derivatives | Yes | No | | No |
| Sulphur Dioxides or Sulphites (>10mg/Kg) | Yes | No | | Yes |
| Soya and Derivatives | Yes | No | | Yes |
| Yeast & Yeast Derivatives | Yes | No | | |
| Maize and Derivatives | No | Yes | Masala seasoning, Cornflour | |
| Fruit & Fruit Derivatives | No | Yes | Tomato, vegetable margarine and shortening | |
| Vegetable & Vegetable Derivatives | No | Yes | Sweet potato, lentils, onion, chickpeas, vegetable | |

Quality standard

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| | | | | |
|-------------------------------|-----|-----|--------------------------|--|
| | | | margarine and shortening | |
| Additives And Processing Aids | No | Yes | Garlic puree, stabiliser | |
| Artificial Colours | Yes | No | | |
| Azo & Coal Tar Dyes | Yes | No | | |
| All Added Colours | Yes | No | | |
| Benzoates | Yes | No | | |
| Bha/Bht (E320/321) | Yes | No | | |
| Artificial Flavours | Yes | No | | |
| All Preservatives | Yes | No | | |
| Glutamates | Yes | No | | |
| Aspartame | Yes | No | | |
| Beef (non UK) | Yes | No | | |
| Beef (UK Origin) | Yes | No | | |
| Pork | Yes | No | | |
| Lamb | Yes | No | | |
| Poultry | Yes | No | | |
| Gelatine | Yes | No | | |

| | | |
|---------------------|------------|-----------|
| Suitable for | Yes | No |
| Vegetarians | ✓ | |
| Vegans | ✓ | |

SECTION G – NUT STATEMENTS

Proper Cornish Ltd (Bodmin) operates a nut free site. There are no nuts or peanuts in this recipe, however we cannot guarantee that the raw materials entering the site are nut free.

Declared on the label? No

SECTION H - Genetically Modified Ingredients

| | YES | NO |
|---|-----|----|
| Does the product contain any genetically modified ingredients | | ✓ |
| Does the product contain any ingredients derived from a genetically modified source | | ✓ |
| Is I.P Certification available for this product? | | ✓ |

SECTION I - Shelf Life, Storage & Delivery

| | |
|-------------------------|-------------------------------------|
| Shelf Life | Maximum – 18 months from production |
| Shelf life upon opening | As above if kept frozen |
| Storage Temp (°C) | <-18°C |
| Handling Requirements | None |



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SECTION J - Organoleptic Description (Baked Product)

| | |
|------------|--|
| Appearance | <p>Pastry – A pasty is a circle of pastry, folded to form a semi-circular shape and sealed with a rope effect crimp on the curved edge. They are hand finished products, which should be uniform in shape but not cloned. The crimp should be of an even thickness around the edge and not across the top. The crimp should be neat with clear definitions and tightly rolled to enclose both edges of the pastry. The tail end of the crimp should be small, neat and pressed down firmly to seal.</p> <p>The pasty identification marking in the centre of the product also serves to allow steam and cooking juices to escape. Some staining may occur from these vents and also around the crimp.</p> <p>The pastry is an even golden-brown colour with highlights at the edges and a glossy finish.</p> <p>Filling – Visible sweet potato, lentils, chickpeas and onion with flecks of tomato, herbs and spices in a glossy brown sauce</p> |
| Texture | <p>Pastry - The pastry displays characteristics of flaky and short crust pastry.</p> <p>Filling – Loose filling with soft vegetables. The lentils and chickpeas retain some bite.</p> |
| Flavour | <p>Predominate coconut with sweetness from the sweet potato and tomato. The mild spice builds slowly</p> |
| Aroma | <p>Coconut and spice with sweet notes from the sweet potato and tomato.</p> |

SECTION K - Nutritional Information

| Nutrient | | Per 100g/ml (as sold) | Per 100g/ml (cooked) | Typical 258g cooked | Declared on Pack | Data Source |
|---------------------|---------|--------------------------|-------------------------|------------------------|---------------------|-------------|
| Energy | (K/J) | 1033 | 1148 | 2962 | No | Nutricalc |
| Energy | (k/cal) | 247 | 274 | 707 | No | Nutricalc |
| Fat | (g) | 12.4 | 13.8 | 35.5 | No | Nutricalc |
| -of which saturates | (g) | 7.1 | 7.8 | 20.2 | No | Nutricalc |
| Carbohydrate | (g) | 30.8 | 34.3 | 88.4 | No | Nutricalc |
| -of which sugars | (g) | 2.9 | 3.2 | 8.4 | No | Nutricalc |
| Protein | (g) | 4.0 | 4.4 | 11.4 | No | Nutricalc |
| Salt | (g) | 0.70 | 0.78 | 2.01 | No | Nutricalc |



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SECTION L – Microbiological

| TEST | TARGET | | REJECT | |
|--|---------------|---------------|----------------|----------------|
| | Unbaked | Baked | Unbaked | Baked |
| <i>Escherichia Coli</i> Type 1 | <20 cfu/g | 10 cfu/g | >100 cfu/g | >10 cfu/g |
| <i>Staphylococcus</i> (coagulase positive) | 100 cfu/g | 10 cfu/g | >500 cfu/g | >100 cfu/g |
| <i>Salmonella</i> /25g | Absent in 25g | Absent in 25g | Present in 25g | Present in 25g |
| <i>Clostridium perfringens</i> | <100 cfu/g | 10 cfu/g | >500 cfu/g | >10 cfu/g |
| <i>Bacillus cereus</i> | <500 cfu/g | 10 cfu/g | >1000 cfu/g | >10 cfu/g |

SECTION M – Quality Checks & Foreign Body Detection Methods

| Test | Frequency | | Parameters |
|-------------------------|--|--|---|
| Raw Material Assessment | All deliveries | Temperature No contamination Meets specification | Frozen <-18°C No tolerance No tolerance |
| Process Control | Every 30 mins on all lines | Temperature Weights Meets specification | As stated in HACCP ANALYSIS |
| Metal Detection | Every 30 mins | All products | 2mm Ferrous 2.5mm non-Ferrous 2.5mm SS |
| Sieving | All flour | From bag | No contamination-reject |
| Glass Policy/Audit | Daily/Weekly -Dependant on risk assessment | All glass and brittle materials | No tolerances -reject |

SECTION N - Packaging Information

| Component | Outer Case | Label | Tape |
|---------------------------------|---------------------|-----------|--------------|
| Material | Brown Cardboard Box | Paper | Plastic Tape |
| Specification | 400x300x126mm | 250x100mm | |
| Primary / transit | Primary | Secondary | Secondary |
| Component weight / per case (g) | 280g | 1g | 3g |
| Barcode | 05023281462393 | | |

| | |
|---|--------------------------------------|
| Pallet type | Wooden Pallet |
| No. of Retail Units per Crate / Case | 20 |
| No. of Crates / Cases per pallet Layer | 10 |
| No. of Layers per Pallet | 12 |
| No. of Crates / Cases per pallet | 120 |
| Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit | Cardboard Layer Pad x 5, Pallet Wrap |



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LABEL PHOTO

**Product
Code**

20 Ucf 283g Pc Sri Lankan Curry Pasty

Produced By: Proper Cornish Ltd, Bodmin, Cornwall, PL31 1EZ
46239.0000

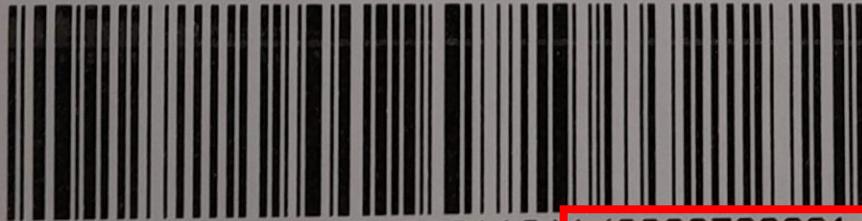
GB
CQ515

Best Before: 01/04/2026 Weight: 6.024 Kg

Ingredients:

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Water, Sweet Potato, Red Lentils, Tomato (Tomatoes, Tomato Juice, Citric Acid), Coconut Milk (Coconut Milk, Water), Onion, Coconut Masala Seasoning (Maltodextrin, Cornflour, Spices (Cumin, Coriander, Ginger, Turmeric, Chilli Powder, Cinnamon, Clove, Fennel, Nutmeg), Sugar, Desiccated Coconut, Garlic Powder, Nigella Seed, Salt, Fenugreek Leaves, Natural Flavouring), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Cornflour, Chickpeas, Parsley, Salt, Garlic Puree (Rehydrated Garlic, Acidity Regulator [Citric Acid]), Vegan Glaze (Tapioca Dextrin, Dextrose), Stabiliser (Carboxy Methyl Cellulose).

Allergen Advice: For allergens, including cereals containing gluten, see ingredients in CAPITALS
Storage Conditions: Store at < -18°C SUITABLE FOR VEGANS AND VEGETARIANS



(01) 05023281462393 (10) 149836700001

**Batch code (sometimes referred to as tag tally)
This is the number after the brackets. It is the
key number for the traceability of the product
When reporting any issues, you should include
both the product and batch codes.**



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SECTION O – HACCP FLOW DIAGRAM

Refer to HACCP Document QA-12A

Scope and Applicability: This Specification confirms the standards adhered to by Proper Cornish for the product named as such. It is intended to provide authoritative and accurate information regarding composition. Processing, packaging, storage, consumer handling and the supplying company's control procedures and standards as they relate to product safety and quality. The specification thus provides an audit standard against which the conformance of the product may be judged and is intended to provide evidence of due diligence in relation to the Food Safety Act 1990.

Authorised on behalf of Proper Cornish by

Name: Geoff Waters

Position: Technical Manager

Date of Issue: 06/01/2025

Signature:

Issue No: 1

| Amendments | | | | | |
|-------------------|---------------------|---------------|--------------------|------------------|-------------------|
| Previous Issue | Previous Issue Date | Current Issue | Current Issue Date | Sections Changed | Details of Change |
| N/A | N/A | 1 Draft | 27/09/2024 | N/A | New product trial |
| 1 | 27/09/2024 | 1 | 06/01/2025 | A | Add product photo |
| | | | | | |
| | | | | | |
| | | | | | |