	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	**QA-090A/16**

Section A – Supplier Details

Registered Address: Proper Cornish Ltd Western House 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:** Proper Cornish Ltd 19 Paardeberg Road Bodmin Cornwall PL31 1EY (all other details the same)
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Section B – General Product Information

Product Title (as it appears on the label):	(20) 283g Cheese & Bacon Gold
Product Description:	Fresh potato and onion with mature cheddar cheese and bacon encased in a pre-glazed, hand crimped pastry case.
Product Code:	48009
Product Type:	Uncooked Frozen
Product Marking:	Square shape and 1 knife mark
Factory Licence No:	UK CQ515 EC

SECTION C - Compound Ingredient Information

Ingredient	**Breakdown**	Position In Ingredient Ranking
WHEAT Flour	**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin	1
Bacon	Pork, Water, Antioxidant [Sodium Ascorbate], Salt, Preservatives [Sodium Nitrate, Potassium Nitrate]	3
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	4
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	8
Pastry Glaze	Water, **MILK** Proteins, Dextrose, Rapeseed Oil	9

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Potato, Bacon (13%) (Pork, Water, Salt, Preservatives [Sodium Nitrate, Potassium Nitrate], Antioxidant [Sodium Ascorbate],) Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Water, Cheddar Cheese (7%) **(MILK)**, Onion, White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Glaze (Water, **MILK** Proteins, Dextrose, Rapeseed Oil), Salt, Black Pepper, White Pepper.

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

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					
Potato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Bacon	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Cheddar	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Onion	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
Black Pepper	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
White Pepper	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Glaze					
Glaze	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification

SECTION D1 – Country of Origin

Ingredient Name	**Country of Origin**
Flour	UK, Poland, Germany, USA, Canada, France, India, China
Potato	UK
Bacon	Manufactured in UK, Denmark, Netherlands
Pork	UK, Denmark, Netherlands
Water	UK, Denmark, Netherlands
Salt	UK, Germany, Holland
Sodium Nitrite	Germany, Denmark, Holland
Potassium Nitrate	Poland, Israel, Denmark, Holland
Sodium Ascorbate	China, UK
Vegetable Margarine	Manufactured 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
Water	UK
Cheddar Cheese	UK
Onion	UK
White Shortening	Manufactured 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, Slovakia, Poland, Czech Republic, Belgium, Austria, Russia, Ukraine, Australia, Denmark and Great Britain
Water	Belgium
Salt	Belgium
Lemon Juice	Netherlands
Glaze	Manufactured in The Netherlands and UK
Water	UK
Milk Protein (Milk)	Netherlands, Belgium, France, Germany
Dextrose	Netherlands
Vegetable Oil	Australia, Austria, Czech Republic, Hungary, Slovakia, Poland, Belgium, UK, France, Germany, Denmark, Ukraine, Russia
Salt	UK
Black Pepper	Indonesia and Vietnam
White Pepper	Indonesia and Vietnam

All meat used in Proper Cornish products is sourced from animal welfare approved sites. 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 7 high
Cooking/Heating Guidelines	Always cook from frozen. Oven – Arrange frozen products on a baking tray and place into a pre-heated oven at 200˚C/Gas mark 6. Bake for approximately 40-45 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:	13% (Based on uncooked product)

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	145g ± 5g	50%
Filling	138g ± 5g	48%
Total Weight Unbaked	283g ± 10g	
Glaze	2g approx.	

SECTION F – Dietary and Allergy Data

FREE FROM	YES / NO	Declared on Label
Egg & Egg Derivatives	Yes	No
Milk & Milk Derivatives	No	Yes
Lactose	No	No
Wheat & Wheat Derivatives	No	Yes
Maize & Maize Derivatives	Yes	No
Gluten Or Cereals Containing Gluten	No	Yes
Soya & Soya Derivatives	Yes	No
Additives And Processing Aids	No	Yes
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	No	Yes
Sulphur Dioxides Or Sulphites (>10mg/Kg)	Yes	No
Glutamates	Yes	No
Aspartame	Yes	No
Yeast & Yeast Derivatives	Yes	No
Nuts & Nut Derivatives	Yes	No
Sesame Seeds & Derivatives	Yes	No
Fruit & Fruit Derivatives	No	Yes
Vegetable & Vegetable Derivatives	No	Yes
Mustard	Yes	No
Celery Or Celery Derivatives	Yes	No
Celeriac And Celeriac Derivatives	Yes	No
Fish (Excluding Shellfish) And Fish Derivatives	Yes	No
Crustaceans, Molluscs & Their Derivatives	Yes	No
Fish Oils	Yes	No
Beef (non UK)	Yes	No
Beef (UK Origin)	Yes	No
Pork - Bacon	No	Yes
Lamb	Yes	No
Poultry	Yes	No
Gelatine	Yes	No

Suitable for	**Yes**	**No**
Vegetarians		√
Vegans		√

SECTION G – NUT STATEMENTS

There are no nuts in this recipe and there are no nuts on site, 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 *(℃)*	<-18°C
Handling Requirements	None

SECTION J - Organoleptic Description (Baked Product)

Appearance	Pastry – A Cornish 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. The pasty should have a visible ☐shape and a knife mark to aid identification and allow steam to escape. The pastry should be an even golden brown colour with highlights at the edges and a glossy finish. Filling – The filling will have visible pieces of bacon, potato and onion.
Texture	Pastry - The pastry displays characteristics of flaky and short crust pastry. Filling - Loosely filled. The pieces of onion and potato should retain some bite. The pieces of meat have typical characteristics of bacon.
Flavour	A strong flavour of bacon with subtle cheese notes
Aroma	Strong bacon overtones with hints of cheddar cheese

SECTION K - Nutritional Information

Nutrient		Per 100g/ml (as sold)	Typical 255g cooked	Declared on Pack	Data Source
Energy	(K/J)	1112	3521	No	Nutricalc
Energy	(k/cal)	266	841	No	Nutricalc
Fat	(g)	15.0	47.4	No	Nutricalc
-of which saturates	(g)	7.9	25.0	No	Nutricalc
Carbohydrate	(g)	26.8	84.9	No	Nutricalc
-of which sugars	(g)	0.8	2.7	No	Nutricalc
Protein	(g)	7.2	22.8	No	Nutricalc
Salt	(g)	0.58	1.84	No	Nutricalc

SECTION L – Microbiological

TEST	TARGET		REJECT	
	Unbaked	Baked	Unbaked	Baked
Escherichia Coli Type 1	<20 cfu/g	10 cfu/g	>100 cfu/g	>10 cfu/g
Staphylococcus (coagulase positive)	100 cfu/g	10 cfu/g	>500 cfu/g	>100 cfu/g
Salmonella/25g	Absent in 25g	Absent in 25g	Present in 25g	Present in 25g
Clostridium perfringens	<100 cfu/g	10 cfu/g	>500 cfu/g	>10 cfu/g
Bacillus cereus	<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	507x197x169mm	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	223g	2g	15g
Barcode	05023281480090		

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	20
No. of Crates / Cases per pallet Layer	12
No. of Layers per Pallet	7
No. of Crates / Cases per pallet	84
Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit	Cardboard Layer Pad x 2, Edge Protectors x 4, Pallet Wrap

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: 22/05/2019 **Signature:**

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