

QA-090A/16

Section A - Supplier Details

Registered Address:	Manufacturing Address:
Proper Cornish Ltd	Proper Cornish Ltd
Lucknow Road	Lucknow Road
Bodmin	Bodmin
Cornwall	Cornwall
PL31 1EZ	PL31 1EZ
Tel: 01208 265830	Tel: 01208 265830
Fax: 01208 78713	Fax: 01208 78713
E-mail: propercornish@propercornish,co.uk	E-mail: propercornish@propercornish,co.uk
Website: www.propercornish.co.uk	Website: www.propercornish.co.uk
Technical Contact Name	Geoff Waters
Technical Telephone No.	01208 261300
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):	27 UCF 175g PC Vegan Slice
Product Description:	Vegan alternative to a steak slice
Product Code:	44170
Product Type:	Uncooked Frozen
Product Marking:	Indented lines, rusk topping, vegan seal and 1 knife mark
Factory Licence No:	GB CQ515



	Quality standard	Originated by: Sue Dee	Date issued: 22/11/2018	Authorized by: Geoff Waters
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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
Gravy	Water, Corn Flour, Demerara Sugar, Yeast Extracts [contains Salt, Glucose], Salt, <b>BARLEY</b> Malt Extract, Onion Powder, Carrot Powder, Spice [White Pepper], Acidifier [Sodium Acetate], Spice Extract [Pepper], Onion Extract	3
Vegan Mince	SOYA Protein Concentrate, Rapeseed Oil, SOYA Protein Isolate, Pea Protein, Chicory Root Fibre, Thickener [Methyl Cellulose], Flavouring, Caramelised Carrot Concentrate, Carrot Fibre, Rice Protein, Vegetable and Fruit Extracts [Beetroot, Radish, Tomato], Yeast Extract, Carrot Concentrate, Emulsifier: SOYA Lecithin, Antioxidant: Ascorbic Acid, Salt, Vitamins and Minerals [Niacin, Zinc Iron, Vitamin B6, Vitamin B2, Vitamin B1, Vitamin B12]	6
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	7
Vegan Stock	and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Mushroom, Onion, Vegan Stock (Water, Yeast Extract, Molasses, Dried Vegetables [Potato, Onion], Salt, Tomato Puree, Sunflower Oil, Natural Flavouring, Concentrated Lemon Juice, Black Pepper	10
Rusk	Rusk [ <b>WHEAT</b> Flour ( <b>WHEAT</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]	13
Gravy Browning	Burnt Sugar, Dried Glucose Syrup, Salt	14
Pastry Glaze	Water, Beta Carotene	11



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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), Gravy (Water, Corn Flour, Demerara Sugar, Yeast Extracts [contains Salt, Glucose], Salt, BARLEY Malt Extract. Onion Powder. Carrot Powder, Spice [White Pepper], Acidifier [Sodium Acetate], Spice Extract [Pepper], Onion Extract), Water, Potato, Vegan Mince (6%), (SOYA Protein Concentrate, Rapeseed Oil, SOYA Protein Isolate. Pea Protein. Chicory Root Fibre, Thickener [Methyl Cellulose], Flavouring, Caramelised Carrot Concentrate, Carrot Fibre, Rice Protein, Vegetable and Fruit Extracts [Beetroot, Radish, Tomato], Yeast Extract, Carrot Concentrate, Emulsifier: **SOYA** Lecithin, Antioxidant: Ascorbic Acid, Salt, Vitamins and Minerals [Niacin, Zinc Iron, Vitamin B6, Vitamin B2, Vitamin B1, Vitamin B12]), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Mushroom, Onion, Vegan Stock (Water, Yeast Extract, Molasses, Dried Vegetables [Potato, Onion], Salt, Tomato Puree, Sunflower Oil, Natural Flavouring, Concentrated Lemon Juice, Black Pepper), Vegan Glaze (Water, Beta Carotene), Potato Starch, Rusk (Rusk [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]), Gravy Browning (Burnt Sugar, Dried Glucose Syrup, Salt), Salt, Black Pepper.

**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.



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**SECTION D - Recipe Details**Ingredients listed in descending order.

INGREDIENT	SUPPLIER	TEST	FREQUENCY	STANDARD	REJECT
	(See Proper Cornish				
	Approved Suppliers				
	List)				
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					
Gravy	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Vegan Mince	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18°C	Out of specification
Mushroom	PC Approved	See PC Raw material 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
Vegan Stock	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Potato Starch	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Rusk	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Gravy Browning	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

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INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
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,
1 loui	India, China
Vegetable Margarine	Manufactured in Belgium
Vegetable Oils and Fats	South East Asia (Malaysia/ Indonesia/ Papua
vogotable one and rate	New Guinea), Ivory Coast, Ghana, Cameroon
	Brazil, Colombia, Honduras, Nigeria and
	Ecuador.
Water	Belgium
Salt	
Lemon Juice	Netherlands
Gravy	Manufactured in UK
Cornflour	USA, Germany
	Mauritius, UK, USA, Malawi, Zambia,
Demerara Sugar	Guadeloupe, Swaziland & Reunion, Mozambique
V 15.	UK, China, Belgium, Germany, Netherlands,
Yeast Extracts	France
Salt	UK, Netherlands
Barley Malt Extract	
Onion Powder	Egypt, India, China
Carrot Powder	
White Pepper	Indonesia, Vietnam, Sri Lanka, India
Sodium Acetate	Germany, USA, Netherlands, China
Pepper	India, Indonesia, Sri Lanka
Onion Extract	Italy
Water	UK
Potato	UK
Vegan Mince	Manufactured in UK
Water	UK
Soya Protein Concentrate	USA
Soya Protein	USA, Canada, Belgium
Soya Protein Isolate	USA, Canada, Brazil, China, Belgium
Rapeseed Oil	France, UK, Belgium, Netherlands, Germany,
	Romania, Bulgaria, Latvia, Moldavia, Ukraine,
	Russia, Kazakhstan
Pea Protein	Europe, Canada
Shea Oil	Africa, Sweden, Denmark, UK
Coconut Oil	Philippines, Indonesia, Europe
Chicory Root Fibre	Belgium
Thickener	USA, UK
Caramelised Carrot Concentrate	Netherlands, Belgium, Germany, Austria, France,
	China, EU, Ukraine, Russia, Africa, UK, Portugal,
	Spain, Poland
Carrot Fibre	Netherlands, Germany



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Rice Protein	China
Vegetable and Fruit Extracts	Netherlands, Belgium, Germany, Austria, France,
3	China, EU, Ukraine, Russia, Africa, UK, Portugal,
	Spain, Poland
Yeast Extract	UK, Netherlands
Antioxident	China
Salt	UK
Soya Lecithin	UK
Minerals and Vitamins	China, India, EU, Korea
White Shortening	Manufactured in Belgium
Vegetable Oils and Fats	Palm - South East Asia (Malaysia/ Indonesia/
Ü	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
Mushroom	UK, Poland, Netherlands
Onion	UK
Vegan Stock	Manufactured in UK
Water	UK
Yeast Extract	Germany
Molasses	Mauritius
Dried Vegetables	Holland
Salt	UK
Tomato Puree	Spain, Portugal
Sunflower Oil	EU(Austria, Belgium, Bulgaria, Croatia, Cyprus,
	Czech Republic, Denmark, Estonia, Finland,
	France, Germany, Greece, Hungary, Italy,
	Ireland, Latvia, Lithuania, Luxembourg, Malta,
	Netherlands, Poland, Portugal, Romania,
	Slovenia, Slovakia, Spain, Sweden, and UK) and
	Argentina, Bolivia, Russia, South Africa, Ukraine,
NI_61 [[]	Uruguay
Natural Flavouring	China Sigily Spain South America (typically
Lemon Juice	China, Sicily, Spain, South America (typically
	Argentina, Bolivia, Brazil & Uruguay), Turkey
Black Pepper	Vietnam
Vegan Glaze	Manufactured in UK
vegan Glaze	Manuactured III OIX



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Water	UK
Beta-Carotene	UK, EU
Potato Starch	France
Pinhead Rusk	Manufactured in UK
Wheat Flour	UK
Water	UK
Salt	UK
Raising Agent	UK
Gravy Browning	Manufactured in UK
Burnt Sugar	EU
Glucose Syrup	EU
Salt	EU
Salt	UK
Black Pepper	Indonesia, Vietnam

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

**SECTION E – Physical Properties** 

Pack Size:	27
Declared Product Weight:	175g
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 11 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 30-35 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	100g <u>+</u> 5g	57%
Filling	70g <u>+</u> 5g	40%
Topping	2g approx.	
Glaze	3g approx.	
Total Weight Unbaked	175g <u>+</u> 10g	

**SECTION F – Dietary and Allergy Data** 

FREE FROM	YES / NO	Declared on Label
Egg & Egg Derivatives	Yes	No
Milk & Milk Derivatives	Yes	No
Lactose	Yes	No
Wheat & Wheat Derivatives	No	Yes
Maize & Maize Derivatives	No	Yes
Gluten Or Cereals Containing Gluten	No	Yes
Soya & Soya Derivatives	No	Yes
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	Yes	No
Sulphur Dioxides Or Sulphites (>10mg/Kg)	No	Yes
Glutamates	Yes	No
Aspartame	Yes	No
Yeast & Yeast Derivatives	No	Yes
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	Yes	No
Derivatives	Vac	NIa
Crustaceans, Molluscs & Their Derivatives	Yes	No
Fish Oils	Yes	No
Beef (non UK)	Yes	No
Beef (UK Origin)	Yes	No
Pork	Yes	No



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Lamb	Yes	No
Poultry	Yes	No
Gelatine	Yes	No

Suitable for	Yes	No
Vegetarians	J	
Vegans	J	

#### **SECTION G - NUT STATEMENTS**

There are no nuts in this recipe and there are no	o 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		J
Does the product contain any ingredients derived from a genetically modified source		J
Is I.P Certification available for this product?		J

**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	Slice: A pastry parcel sealed around the edges. The cooked slice should be a golden brown colour with darkening possible on the seals. The pastry will rise to form laminations that are more visible on the sides, and a noticeable void forms inside the pastry. The inner surface of the pastry has a doughy appearance.  The pastry is patterned with indented lines, a rusk topping, a knife mark and VEGAN stamped into the seal. The pattern aids flavour identification and the knife mark allows steam to escape. Some staining may occur
	around the vent hole during baking and small amounts of filling may breach the seal. The topping will be a darker brown.  Filling: A rich brown gravy containing moist pieces of vegan mince, potato, onion and mushroom
Texture	Pastry: The pastry is flaky on the edges and outer surface with a doughy layer inside. The topping will add a crunchy texture. Filling: A loose mixture of thick gravy containing soft pieces of vegan mince and soft potato, onion and mushroom.
Flavour	Rich flavour from the yeast extract and mushroom.
Aroma	Savoury notes from the yeast extract and gravy.

#### **SECTION K - Nutritional Information**

Nutrient		Per	Typical	Declared on	Data Source
		100g/ml	157g	Pack	
		(as sold)	cooked		
Energy	(K/J)	1248	2426	No	Nutricalc
Energy	(k/cal)	300	583	No	Nutricalc
Fat	(g)	20.3	39.5	No	Nutricalc
-of which saturates	(g)	10.8	21.0	No	Nutricalc
Carbohydrate	(g)	26.0	50.6	No	Nutricalc
-of which sugars	(g)	1.3	2.5	No	Nutricalc
Protein	(g)	4.4	8.5	No	Nutricalc
Salt	(g)	0.75	1.47	No	Nutricalc



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**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	All deliveries	Temperature	Frozen <-18°C
Assessment		No contamination	No tolerance
		Meets specification	No tolerance
Process Control	Every 30 mins on all	Temperature	As stated in HACCP
	lines	Weights	ANALYSIS
		Meets specification	
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	All glass and brittle	No tolerances -reject
_	on risk assessment	materials	

**SECTION N - Packaging Information** 

Component	Outer Case	Label	Tape
Material	Brown Cardboard Box	Paper	Plastic Tape
Specification	404x302x128mm	250x100mm	
Primary / transit	Secondary	Secondary	Secondary
Component weight / per case (g)	238g	2g	15g
Barcode	05023281441701		

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	27
No. of Crates / Cases per pallet Layer	10
No. of Layers per Pallet	11
No. of Crates / Cases per pallet	110
Clearly state how the pallet/shipper/dolly will be	Cardboard Layer Pad x 5, Edge Protectors x 4,
wrapped or stabilised during transit	Pallet Wrap

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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: 22/04/2021 Signature:

Issue No: 1