



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

QA-090A/20

**Section A – Supplier Details**

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

**Section B – General Product Information**

<b>Product Title (as it appears on the label):</b>	(20) Bacon Chicken & Leek Pasty
<b>Product Description:</b>	Diced potato and onion with smoked bacon, chicken and leek in a creamy, cheese enhanced, white sauce. Encased in a pre-glazed, hand crimped pastry case.
<b>Product Code:</b>	84037
<b>Product Type:</b>	Uncooked Frozen
<b>Product Marking:</b>	Bold L and 1 knife mark
<b>Factory Licence No:</b>	GB CQ515



Quality standard

Originated by: Sue Dee

Date issued: 05/11/2021

Authorized by: Geoff Waters



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**SECTION C - Compound Ingredient Information**

Ingredient	Breakdown	Position In Ingredient Ranking
<b>WHEAT</b> Flour	<b>WHEAT</b> Flour, Calcium Carbonate, Iron, Nicotinamide, Thiamine	1
White Sauce	Skimmed <b>MILK</b> , Vegetable Stock (Water, Salt, Yeast Extract, Maltodextrin, Sugar, Onion, Carrot, Tomato, Herbs), Palm Oil, Modified Maize Starch, Salt, Emulsifier ( <b>SOYA</b> Lecithin)	3
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	4
Bacon	Pork, Water, Salt, Sugar, Dextrose, Preservatives [Sodium Nitrite, Potassium Nitrate], Antioxidant [Sodium Ascorbate]	6
Chicken	Chicken, Water	7
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	11
Pastry Glaze	<b>MILK</b> Proteins, Dextrose, Rapeseed Oil	15

**Ingredients in Descending Order: (based on uncooked product)**

**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, White Sauce [Skimmed **MILK**, Vegetable Stock (Water, Salt, Yeast Extract, Maltodextrin, Sugar, Onion, Carrot, Tomato, Herbs), Palm Oil, Modified Maize Starch, Salt, Emulsifier: **SOYA** Lecithin], Vegetable Margarine (Vegetable Oils And Fats [Palm], Water, Salt, Lemon Juice), Potato, Smoked Bacon (7%) (Pork, Water, Salt, Sugar, Dextrose, Preservatives [Sodium Nitrite, Potassium Nitrate], Antioxidant [Sodium Ascorbate]), Chicken (5%) (Chicken, Water), Leeks (5%), Onion, Cheddar Cheese [**MILK**], White Shortening (Vegetable Oils And Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Cornflour, Salt, Carboxy Methyl Cellulose, Glaze (**MILK** Protein, Dextrose, Vegetable Oil), Black Pepper, Oregano.

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



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**SECTION D - Recipe Details**

Ingredients listed in descending order.

<b>INGREDIENT</b>	<b>SUPPLIER</b> (See Proper Cornish Approved Suppliers List)	<b>TEST</b>	<b>FREQUENCY</b>	<b>STANDARD</b>	<b>REJECT</b>
<b>Pastry</b>					
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
<b>Filling</b>					
White Sauce	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
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
Chicken	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18°C	Out of specification
Leek	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
Cheese	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Cornflour	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Stabiliser	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification

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<b>INGREDIENT</b>	<b>SUPPLIER</b> (See Proper Cornish Approved Suppliers List)	<b>TEST</b>	<b>FREQUENCY</b>	<b>STANDARD</b>	<b>REJECT</b>
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
Oregano	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
<b>Glaze</b>					
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**

<b>Ingredient Name</b>	<b>Country of Origin</b>
<b>Flour</b>	UK, Poland, Germany, USA, Canada, France, India, China
<b>Water</b>	UK
<b>White Sauce</b>	Manufactured in UK
Skimmed Milk	Ireland, UK
Vegetable Stock	Brazil, France, Poland, Switzerland, UK
Vegetable Oil	Malaysia, Brazil, Colombia, Indonesia, Papua New Guinea, Thailand, UK
Modified Maize Starch	USA, France, Netherlands
Salt	UK
Soya Lecithin	India, UK
<b>Vegetable Margarine</b>	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
<b>Potato</b>	UK
<b>Bacon</b>	Manufactured in UK, Denmark, Netherlands
Pork (including Pork Fat)	UK, Denmark, Netherlands
Water	UK, Denmark, Netherlands
Salt	UK, Germany, Holland
Sugar	France, UK
Dextrose	Belgium, France, Germany, Spain, Italy
Sodium Nitrite	Germany, Denmark, Holland
Potassium Nitrate	Poland, Israel, Denmark, Holland
Sodium Ascorbate	China, UK
<b>Chicken</b>	Manufactured in Brazil and UK
Chicken	Brazil, UK
Salt	Brazil, UK
<b>Leek</b>	UK, Holland, Belgium, France
<b>Onion</b>	UK
<b>Cheese</b>	UK
<b>White Shortening</b>	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



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	Great Britain
Water	Belgium
Salt	Belgium
Lemon Juice	Netherlands
<b>Cornflour</b>	Germany
<b>Salt</b>	UK
<b>Stabiliser</b>	Germany
<b>Glaze</b>	Manufactured in The Netherlands and 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
Water	UK
<b>Black Pepper</b>	Indonesia, Vietnam
<b>Oregano</b>	Turkey

**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**

<b>Pack Size:</b>	20
<b>Declared Product Weight:</b>	283g
<b>Storage &amp; Temperature Instructions</b>	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
<b>Cooking/Heating Guidelines</b>	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 40-50 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).
<b>Legal Minimum Meat Content:</b>	12% (Based on uncooked product) – 7% Bacon, 5% Chicken



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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	4g 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	White sauce, cheese, glaze	Yes
Lactose	No	No	White sauce, cheese, glaze	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	No	Yes	White sauce	Yes
Yeast & Yeast Derivatives	No	Yes	White sauce	
Maize and Derivatives	No	Yes	White sauce, cornflour	
Fruit & Fruit Derivatives	No	Yes	Vegetable margarine and shortening	
Vegetable & Vegetable Derivatives	No	Yes	White sauce, potato, leek, onion, vegetable margarine and shortening	

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Additives And Processing Aids	No	Yes	White sauce, bacon	
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	Bacon	
Glutamates	Yes	No		
Aspartame	Yes	No		
Beef (non UK)	Yes	No		
Beef (UK Origin)	Yes	No		
Pork	No	Yes	Bacon	
Lamb	Yes	No		
Poultry	No	Yes	Chicken	
Gelatine	Yes	No		

<b>Suitable for</b>	<b>Yes</b>	<b>No</b>
Vegetarians		✓
Vegans		✓

**SECTION G – NUT STATEMENTS**

Proper Cornish Ltd (Bodmin) operates a nut free site. No nuts or peanuts are allowed on 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
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**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 Cornish pastry is a circle of pastry, folded to form a semi-circular shape and sealed with a rope effect crimp on the curved edge. The pasty identification marking/s in the centre of the product also serve 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 – Diced potato and onion with smoked bacon and chicken pieces and sliced leek in a creamy, cheese enhanced, white sauce. Seasoned with oregano, salt and black pepper.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry.</p> <p>Filling – The mix is moist with springy pieces of bacon and chicken. The vegetables retain some bite.</p>
Flavour	Strong, rich and savoury, with clear distinctive flavours from the bacon, leek and cheese. The bacon and cheese can make this product taste quite salty.
Aroma	Prominent bacon and cheese aroma

**SECTION K - Nutritional Information**

Nutrient		Per 100g/ml (as sold)	Per 100g/ml (cooked)	Typical 255g cooked	Declared on Pack	Data Source
Energy	(K/J)	1101	1224	3121	No	Nutricalc
Energy	(k/cal)	263	292	745	No	Nutricalc
Fat	(g)	14.9	16.6	42.3	No	Nutricalc
-of which saturates	(g)	7.9	8.8	22.4	No	Nutricalc
Carbohydrate	(g)	26.7	29.7	75.8	No	Nutricalc
-of which sugars	(g)	1.1	1.3	3.2	No	Nutricalc
Protein	(g)	6.7	7.4	18.8	No	Nutricalc
Salt	(g)	0.89	0.99	2.53	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	507x197x169mm	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	189g	1g	3g
Barcode	05023281840375		

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, 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:** 01/03/2022

**Signature:**

**Issue No:** 13

<b>Amendments</b>					
Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Sections Changed	Details of Change
12	03/09/2021	13	01/03/2021	F	New format dietary and allergen section
11	02/08/2021	12	03/09/2021	E K	Cooking instructions amended Nutritional data recalculated