

	<b>PROPER CORNISH LTD</b> <b>FINISHED PRODUCT SPECIFICATION</b> <b>(FROZEN PRODUCTS)</b>	<b>QA-090A/19</b>
---	--	-------------------

### 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) Frz 283g Trad Mixed Steak Pasty
<b>Product Description:</b>	A traditional Cornish Pasty consisting of fresh vegetables mixed with diced beef encased in a pre-glazed hand crimped pastry case. PGI status
<b>Product Code:</b>	47000
<b>Product Type:</b>	Uncooked Frozen
<b>Product Marking:</b>	3 knife marks
<b>Factory Licence No:</b>	GB CQ515



Quality standard	Originated by: Sue Dee	Date issued: 02/09/2021	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	<p align="center"><b>PROPER CORNISH LTD</b>  <b>FINISHED PRODUCT SPECIFICATION</b>  <b>(FROZEN PRODUCTS)</b></p>	<p align="center"><b>QA-090A/19</b></p>
---	--	---

### SECTION C - Compound Ingredient Information

Ingredient	Breakdown	Position In Ingredient Ranking
<b>WHEAT</b> Flour	<b>WHEAT</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin	1
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, <b>MILK</b> Proteins, Dextrose, Rapeseed Oil	12

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

**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Potato, Beef (12.5%), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Water, Swede, Onion, White Shortening (Vegetable Oils And Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Salt, Cornflour, Black Pepper, Glaze (**MILK** Protein, Dextrose, Vegetable Oil), White Pepper

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

Quality standard	Originated by: Sue Dee	Date issued: 02/09/2021	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------



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

**QA-090A/19**

**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>					
Potato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Beef	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Swede	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
Cornflour	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

Quality standard

Originated by: Sue Dee

Date issued: 02/09/2021

Authorized by: Geoff Waters



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

**QA-090A/19**

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

Quality standard

Originated by: Sue Dee

Date issued: 02/09/2021

Authorized by: Geoff Waters

	<p align="center"><b>PROPER CORNISH LTD</b>  <b>FINISHED PRODUCT SPECIFICATION</b>  <b>(FROZEN PRODUCTS)</b></p>	<p align="center"><b>QA-090A/19</b></p>
---	--	---

## SECTION D1 – Country of Origin

Ingredient Name	Country of Origin
<b>Flour</b>	UK, Poland, Germany, USA, Canada, France, India, China
<b>Potato</b>	UK
<b>Beef</b>	UK and ROI
<b>Vegetable Margarine</b>	Manufactured in Belgium
Vegetable Oils & 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>Water</b>	UK
<b>Swede</b>	UK
<b>Onion</b>	UK
<b>White Shortening</b>	Manufactured in Belgium
Vegetable Oils & 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
<b>Salt</b>	UK
<b>Cornflour</b>	Germany
<b>Black Pepper</b>	Indonesia, Vietnam
<b>Glaze</b>	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
<b>White Pepper</b>	Indonesia, 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.**

Quality standard	Originated by: Sue Dee	Date issued: 02/09/2021	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	<b>PROPER CORNISH LTD</b> <b>FINISHED PRODUCT SPECIFICATION</b> <b>(FROZEN PRODUCTS)</b>	<b>QA-090A/19</b>
---	--	-------------------

## 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>	12.5% (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	No	Yes
Gluten Or Cereals Containing Gluten	No	Yes
Soya & Soya Derivatives	Yes	No
Additives And Processing Aids	Yes	No
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

Quality standard	Originated by: Sue Dee	Date issued: 02/09/2021	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	<b>PROPER CORNISH LTD</b> <b>FINISHED PRODUCT SPECIFICATION</b> <b>(FROZEN PRODUCTS)</b>	<b>QA-090A/19</b>
---	--	-------------------

All Preservatives	Yes	No
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)	No	Yes
Beef (UK Origin)	No	Yes
Pork	Yes	No
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 ( °C)	<-18°C
Handling Requirements	None

Quality standard	Originated by: Sue Dee	Date issued: 02/09/2021	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	<b>PROPER CORNISH LTD</b> <b>FINISHED PRODUCT SPECIFICATION</b> <b>(FROZEN PRODUCTS)</b>	<b>QA-090A/19</b>
---	--	-------------------

### 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. 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 steak pasties have 3 knife marks in the centre of the product to aid identification and to allow steam and cooking juices to escape. Some gravy staining may occur from these vents and around the crimp.</p> <p>Filling – The filling should hold up when the product is cut open. The vegetables and meat should appear mixed throughout. The overall colour of the filling will be fairly dark as the meat juices will taint the vegetables. Flecks of dark seasoning will also be visible.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry.</p> <p>Filling – The meat should be moist and resistant (firm) but is not chewy and should be free from fat and gristle. The vegetables should retain some bite and not be mushy or wet.</p>
Flavour	<p>The vegetables absorb the meat juices giving a general meaty flavour with mild onion, sweet swede notes and peppery overtones.</p>
Aroma	<p>A dominant meaty aroma with sweet swede undertones and peppery notes.</p>

### 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)	1022	1135	2895	No	Nutricalc
Energy	(k/cal)	244	271	691	No	Nutricalc
Fat	(g)	12.5	13.9	35.5	No	Nutricalc
-of which saturates	(g)	6.5	7.2	18.5	No	Nutricalc
Carbohydrate	(g)	28.1	31.3	79.7	No	Nutricalc
-of which sugars	(g)	1.0	1.1	2.9	No	Nutricalc
Protein	(g)	5.7	6.3	16.0	No	Nutricalc
Salt	(g)	0.79	0.88	2.25	No	Nutricalc

Quality standard	Originated by: Sue Dee	Date issued: 02/09/2021	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------



	<b>PROPER CORNISH LTD</b> <b>FINISHED PRODUCT SPECIFICATION</b> <b>(FROZEN PRODUCTS)</b>	<b>QA-090A/19</b>
---	--	-------------------

### 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	05023281470008		

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 3, Pallet Wrap

Quality standard	Originated by: Sue Dee	Date issued: 02/09/2021	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	<p align="center"><b>PROPER CORNISH LTD</b>  <b>FINISHED PRODUCT SPECIFICATION</b>  <b>(FROZEN PRODUCTS)</b></p>	<p align="center"><b>QA-090A/19</b></p>
---	--	---

## 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:** 09/09/2021

**Signature:**



**Issue No:** 17

Amendments					
Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Sections Changed	Details of Change
16	11/06/2021	17	09/09/2021	K	Nutritional date recalculated

Quality standard	Originated by: Sue Dee	Date issued: 02/09/2021	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------