



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

QA-090A/15

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)
Technical Contact Name	Geoff Waters
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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) Footlong Sausage Roll
Product Description:	Seasoned pork sausage meat encased in a flaky pastry
Product Code:	46070
Product Type:	Uncooked Frozen
Product Marking:	Slash marks
Factory Licence No:	UK CQ515 EC





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SECTION C - Compound Ingredient Information

Ingredient	Breakdown	Position In Ingredient Ranking
WHEAT Flour	WHEAT Flour, Calcium Sulphate, Calcium Carbonate, Iron, Niacin, Thiamin	1
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	4
Seasoning Mix	Rusk, Salt, WHEAT Starch, Dehydrated Onion, Sunflower Oil, Spice Extracts, Herbs [Sage, Parsley], Dextrose, Sugar, Yeast Extract, Antioxidant: Ascorbic Acid	5
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	7
Rusk	Rusk [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]	8
Glaze	Water, MILK, EGG	9

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Pork (25%), Water, Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Seasoning Mix (Rusk, Salt, **WHEAT** Starch, Dehydrated Onion, Sunflower Oil, Spice Extracts, Herbs [Sage, Parsley], Dextrose, Sugar, Yeast Extract, Antioxidant: Ascorbic Acid), Pork Fat, White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Rusk (Rusk [**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]), Glaze (Water, **MILK, EGG**), Salt, Yeast Extract, Sage.

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.

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					
Pork	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°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
Seasoning Mix	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Pork Fat	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Rusk	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Yeast Extract	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
Sage	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					
Water	South West Water	In-house Swab Tests Micro Testing	Monthly Quarterly	Conformance to RM specification	Out of specification Inform SW Water
Milk	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Whole Egg Powder	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: 12/04/2018

Authorized by: Geoff Waters



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SECTION D1 – Country of Origin

Ingredient Name	Country of Origin
Flour	UK
Pork	UK, EU
Water	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
Seasoning Mix	Manufactured in the UK
Rusk	UK
Salt	UK
Wheat Starch	UK
Dehydrated Onion	Egypt
Sunflower Oil	UK
Spice Extract	UK, Netherlands
Herbs	Turkey, UK
Dextrose	France
Sugar	UK
Yeast Extract	UK
Ascorbic Acid	China
Pork Fat	UK, EU
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
Rusk	Manufactured in UK
Wheat Flour	UK
Water	UK
Salt	UK
Raising Agent	UK

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Glaze	Manufactured in UK
Water	UK
Milk	UK
Egg Powder	France, Spain, Poland
Salt	UK
Yeast Extract	Ireland, Germany, UK
Sage	Turkey, Albania

SECTION E – Physical Properties

Pack Size:	20
Declared Product Weight:	462g
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 9 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:	25% (Based on uncooked product)

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	246g ± 5g	53%
Filling	216g ± 5g	46%
Total Weight Unbaked	462g ± 10g	
Glaze	2g approx.	



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SECTION F – Dietary and Allergy Data

FREE FROM	YES / NO	Declared on Label
Egg & Egg Derivatives	No	Yes
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	Yes	No
Sulphur Dioxides Or Sulphites (>10mg/Kg)	Yes	No
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 Derivatives	Yes	No
Crustaceans, Molluscs & Their Derivatives	Yes	No
Fish Oils	Yes	No
Beef (non UK)	Yes	No
Beef (UK Origin)	Yes	No
Pork	No	Yes
Lamb	Yes	No
Poultry	Yes	No
Gelatine	Yes	No

Suitable for	Yes	No
Vegetarians		√
Vegans		√



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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
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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

SECTION J - Organoleptic Description (Baked Product)

Appearance	<p>Pastry - Oblong pastry case encompassing seasoned sausage meat filling folded and sealed down one side. The pastry cooks to a mottled, golden brown, the colour may be darker on the seal. The pastry top has wavy line markings. Pastry layers lift during cooking and a small void around the filling may form. The filling may protrude at either end of the product. Glaze may become trapped in the seal causing the colour to darken.</p> <p>Filling - The sausage meat is light beige with flecks of seasoning and herbs.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky pastry. Filling – The texture is meaty and soft.</p>
Flavour	A savoury flavour with sage and herb overtones.
Aroma	A savoury aroma, typical of cooked sausage meat with herby notes.



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SECTION K - Nutritional Information

Nutrient		Per 100g/ml (as sold)	Typical 417g cooked	Declared on Pack	Data Source
Energy	(K/J)	1452	7487	No	Nutricalc
Energy	(k/cal)	349	1799	No	Nutricalc
Fat	(g)	25.5	131.2	No	Nutricalc
-of which saturates	(g)	11.2	57.6	No	Nutricalc
Carbohydrate	(g)	22.9	118.2	No	Nutricalc
-of which sugars	(g)	0.4	2.2	No	Nutricalc
Protein	(g)	6.7	34.5	No	Nutricalc
Salt	(g)	0.78	4.03	No	Nutricalc

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



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SECTION N - Packaging Information

Component	Outer Case	Label	Tape
Material	Brown Cardboard Box	Paper	Plastic Tape
Specification	400x300x169mm	250x100mm	
Primary / transit	Secondary	Secondary	Secondary
Component weight / per case (g)	301g	2g	15g
Barcode	05023281460702		

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	9
No. of Crates / Cases per pallet	90
Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit	Cardboard Layer Pad x 6, 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: 20/06/2018

Signature:

Issue No: 2