



**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)
Technical Contact Name	Geoff Waters
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Commercial Contact Name	Samantha Bolitho-Sayer
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Section B – General Product Information

Product Title (as it appears on the label):	20 UCF 283g Proper Cornish Vegan Pasty
Product Description:	Fresh vegetables mixed with vegan meat free mince encased in a hand crimped pastry case glazed with a dextrose glaze. Vegan alternative to a mixed steak pasty.
Product Code:	48031
Product Type:	Uncooked Frozen
Product Marking:	Forked V and 1 knife mark
Factory Licence No:	UK CQ515 EC



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	3
Vegan Mince	Water, SOYA Protein Concentrate, SOYA Protein Isolate, Rapeseed Oil, Pea Protein, Shea Oil, Coconut Oil, Chicory Root Fibre, Thickener: Methyl Cellulose, Caramelised Carrot Concentrate, Carrot Fibre, Rice Protein, Vegetable and Fruit Extracts [Beetroot, Radish, Tomato], Yeast Extracts, Flavouring, Carrot Concentrate, Emulsifier: SOYA Lecithin, Antioxidant: Ascorbic Acid, Salt, Vitamins and Minerals [Niacin, Zinc, Iron, Vitamin B6, Vitamin B2, Vitamin B1, Vitamin B12]	4
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	8
Vegan 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	11
Vegan Glaze	Water, Tapioca Dextrin, Dextrose	9

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Potato, Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Vegan Mince (9%) (Water, **SOYA** Protein Concentrate, **SOYA** Protein Isolate, Rapeseed Oil, Pea Protein, Shea Oil, Coconut Oil, Chicory Root Fibre, Thickener: Methyl Cellulose, Caramelised Carrot Concentrate, Carrot Fibre, Rice Protein, Vegetable and Fruit Extracts [Beetroot, Radish, Tomato], Yeast Extracts, Flavouring, Carrot Concentrate, Emulsifier: **SOYA** Lecithin, Antioxidant: Ascorbic Acid, Salt, Vitamins and Minerals [Niacin, Zinc, Iron, Vitamin B6, Vitamin B2, Vitamin B1, Vitamin B12]), Water, Swede, Onion, White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Vegan Glaze (1%) (Water, Tapioca Dextrin, Dextrose), Salt, Vegan Gravy (0.4%) (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), Cornflour, Yeast Extract, Black Pepper, White 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 (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
Vegan Mince	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Swede	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 Gravy	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
Yeast Extract	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



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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, India, China
Potato	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
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
Rice Protein	China
Vegetable and Fruit Extracts	Netherlands, Belgium, Germany, Austria, France, China, EU, Ukraine, Russia, Africa, UK, Portugal, Spain, Poland
Yeast Extract	UK, Netherlands
Antioxidant	China
Salt	UK
Soya Lecithin	UK
Minerals and Vitamins	China, India, EU, Korea
Water	UK
Swede	UK
Onion	UK
White Shortening	Manufactured in Belgium
Vegetable Oils and Fats	Palm - South East Asia (Malaysia/ Indonesia/ Papua New Guinea), Ivory Coast, Ghana,



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	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
Vegan Glaze	Manufactured in UK
Water	UK
Tapioca Dextrin	Thailand
Dextrose	Belgium, France
Salt	UK
Vegan Gravy	Manufactured in UK
Cornflour	USA, Germany
Demerara Sugar	Mauritius, UK, USA, Malawi, Zambia, Guadeloupe, Swaziland & Reunion, Mozambique
Yeast Extracts	UK, China, Belgium, Germany, Netherlands, France
Salt	UK, Netherlands
Barley Malt Extract	UK
Onion Powder	Egypt, India, China
Carrot Powder	Poland, China
White Pepper	Indonesia, Vietnam, Sri Lanka, India
Sodium Acetate	Germany, USA, Netherlands, China
Pepper	India, Indonesia, Sri Lanka
Onion Extract	Italy
Cornflour	Germany, UK
Yeast Extract	Ireland, Germany, UK
Black Pepper	Indonesia, Vietnam
White Pepper	Indonesia, Vietnam

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



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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:	N/A

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	145g ± 5g	50%
Filling	138g ± 5g	48%
Total Weight Unbaked	283g ± 10g	
Glaze	3g approx.	

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

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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
Celery And Celery 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	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



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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. 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 pastry identification marking in the centre of the product also serves 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 – A loose mix with visible potato, onion, peach/orange coloured swede and pink/brown vegan mince. The vegan gravy may give a brown staining to some of the vegetables</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry.</p> <p>Filling – The vegetables and vegan mince will be soft but not mushy.</p>
Flavour	Savoury notes with a sweetness coming from the vegetables
Aroma	The vegetables give the dominant aroma with savoury notes from the yeast extract and gravy.

SECTION K - Nutritional Information

Nutrient		Per 100g/ml (as sold)	Typical 255g cooked	Declared on Pack	Data Source
Energy	(K/J)	1009	3207	No	Nutricalc
Energy	(k/cal)	241	766	No	Nutricalc
Fat	(g)	11.9	37.7	No	Nutricalc
-of which saturates	(g)	6.2	19.6	No	Nutricalc
Carbohydrate	(g)	29.0	92.2	No	Nutricalc
-of which sugars	(g)	1.5	4.6	No	Nutricalc
Protein	(g)	5.5	17.4	No	Nutricalc
Salt	(g)	0.96	3.06	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)	223g	2g	15g
Barcode	05023281480311		

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	20
No. of Crates / Cases per pallet Layer	84
No. of Layers per Pallet	12
No. of Crates / Cases per pallet	7
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



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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: 23/05/2019

Signature:

Issue No: 2 Draft

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