



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

QA-090A/10

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 |
| Technical Telephone No. | 01208 261315 |
| Technical Email Address | geoff.waters@propercornish.co.uk |
| Commercial Contact Name | David Jeffs |
| Commercial Telephone No. | 01208 261302 |
| Commercial Email Address | david.jeffs@propercornish.co.uk |

Section B – General Product Information

| | |
|--|---|
| Product Title (as it appears on the label): | (60) UCF 120g Sausage Roll |
| Product Description: | Seasoned sausage meat in a reduced fat pastry |
| Product Code: | 44477 |
| Product Type: | Uncooked Frozen |
| Product Marking: | None |
| 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, Nicotinamide, Thiamine | 3 |
| Reduced Fat Margarine | Vegetable Oils And Fats [Palm], Water, Emulsifier: Mono And Di-Glycerides Of Fatty Acids, Citric Acid | 4 |
| Seasoning Mix | Rusk [WHEAT Flour (Fortified), Salt, Raising Agent: Ammonium Carbonate], Salt, WHEAT Starch, Dehydrated Onion, Vegetable Oil [Sunflower], Spice Extracts, Herbs [Sage, Parsley], Dextrose, Sugar, Yeast Extract, Anti-Oxidant: Ascorbic Acid | 5 |
| White Shortening | Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice | 6 |
| Pastry Glaze | Water, MILK Proteins, Dextrose, Rapeseed Oil | 7 |

Ingredients in Descending Order: (based on uncooked product)

Pork (32%), Water, **WHEAT** Flour (**WHEAT** Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide, Thiamine), Reduced Fat Margarine (Vegetable Oils And Fats [Palm], Water, Emulsifier: Mono And Di-Glycerides Of Fatty Acids, Citric Acid), Seasoning Mix (Rusk [**WHEAT** Flour (Fortified), Salt, Raising Agent: Ammonium Carbonate], Salt, **WHEAT** Starch, Dehydrated Onion, Vegetable Oil [Sunflower], Spice Extracts, Herbs [Sage, Parsley], Dextrose, Sugar, Yeast Extract, Anti-Oxidant: Ascorbic Acid), White Shortening (Vegetable Oils And Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Glaze (Water, **MILK** Proteins, Dextrose, Rapeseed Oil), 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 |
| Reduced Fat 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 Source: UK & EU | 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 |
| 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 |
| Glaze | | | | | |
| 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: 29/06/2016 | Authorized by: Geoff Waters |
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SECTION E – Physical Properties

| | |
|---|---|
| Pack Size: | 60 |
| Declared Product Weight: | 120g |
| 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 10 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 25-30 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: | 32% (Based on uncooked product) |

Physical Attributes:

| Description | Deposit Weight + tolerance (g) | Percentage |
|----------------------|--------------------------------|------------|
| Pastry | 50g ± 3g | 40% |
| Filling | 70g ± 5g | 57% |
| Total Weight Unbaked | 120g ± 8g | |
| 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 | 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 |

| | | | |
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| | | |
|---|-----|-----|
| 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 (UK & EU) | No | Yes |
| 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>Oblong pastry case encompassing seasoned sausage meat filling folded and sealed down one side.</p> <p>The pastry cooks to a mottled, golden brown, the colour may be darker on the seal.</p> <p>Pastry lifts slightly during cooking and a small void around the filling may form. The filling may protrude at either end of the product.</p> <p>Glaze may become trapped in the seal causing the colour to darken.</p> <p>The sausage meat is dark pinkish brown with flecks of seasoning and herbs.</p> |
| Texture | <p>Pastry – A crisp outer shell.</p> <p>Filling – The texture is meaty and very firm.</p> |
| Flavour | A savoury flavour with herb undertones. |
| Aroma | A savoury aroma with herby notes. |

SECTION K - Nutritional Information

| Nutrient | | Per 100g/ml (as sold) | Typical 108g cooked | Declared on Pack | Data Source |
|---------------------|---------|-----------------------------|---------------------------|---------------------|-------------|
| Energy | (K/J) | 841 | 1140 | No | Nutricalc |
| Energy | (k/cal) | 201 | 273 | No | Nutricalc |
| Fat | (g) | 9.7 | 13.1 | No | Nutricalc |
| -of which saturates | (g) | 4.4 | 5.9 | No | Nutricalc |
| Carbohydrate | (g) | 19.0 | 25.7 | No | Nutricalc |
| -of which sugars | (g) | 0.3 | 0.5 | No | Nutricalc |
| Protein | (g) | 9.1 | 12.4 | No | Nutricalc |
| Salt | (g) | 0.86 | 1.17 | No | Nutricalc |



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SECTION L – Microbiological

| TEST | TARGET | | REJECT | |
|--|---------------|---------------|---------------|-----------------------|
| | Baked | Unbaked | Baked | Unbaked |
| <i>Escherichia coli</i> Type 1 | Absent in 1g | Absent in 1g | 10cfu/g | 100cfu/g |
| VTEC (if required) | Absent in 25g | Absent in 25g | Absent in 25g | Absent in 25g |
| <i>Staphylococcus</i> (coagulase positive) | 10cfu/g | Absent in 1g | 100cfu/g | 100cfu/g |
| <i>Salmonella</i> /25g | Absent in 50g | Absent in 50g | Absent in 50g | Absent in 50g |
| <i>Clostridium perfringens</i> | 10cfu/g | 10cfu/g | 100cfu/g | 10 ³ cfu/g |
| <i>Bacillus cereus</i> | 10cfu/g | Not tested | 100cfu/g | Not tested |

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 | 404x302x128mm | 250x100mm | |
| Primary / transit | Secondary | Secondary | Secondary |
| Component weight / per case (g) | 357g | 2g | 15g |
| Barcode | 05023281444771 | | |

| | |
|---|---|
| Pallet type | Wooden Pallet |
| No. of Retail Units per Crate / Case | 60 |
| No. of Crates / Cases per pallet Layer | 11 |
| No. of Layers per Pallet | 10 |
| No. of Crates / Cases per pallet | 110 |
| Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit | Cardboard Layer Pad x 5, 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: 05/09/2016

Signature:

Issue No: 1 DRAFT

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