



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

**QA-090A/15**

**Section A – Supplier Details**

<b>Registered Address:</b> Proper Cornish Ltd Western House 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>  Proper Cornish Ltd 19 Paardeberg Road Bodmin Cornwall PL31 1EY  (all other details the same)
<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) Frozen 283g Cheese/Onion
<b>Product Description:</b>	Fresh potato, onion and cheddar cheese encased in a hand crimped pastry case, frozen unbaked. Suitable for vegetarians.
<b>Product Code:</b>	46207
<b>Product Type:</b>	Uncooked Frozen
<b>Product Marking:</b>	3 Fork Marks and 1 knife mark
<b>Factory Licence No:</b>	UK CQ515 EC



Quality standard	Originated by: Sue Dee	Date issued: 12/04/2018	Authorized by: Geoff Waters
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**SECTION C - Compound Ingredient Information**

<b>Ingredient</b>	<b>Breakdown</b>	<b>Position In Ingredient Ranking</b>
<b>WHEAT</b> Flour	<b>WHEAT</b> Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide, Thiamine	2
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	4
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	7
Pastry Glaze	Water, <b>MILK</b> Proteins, Dextrose, Rapeseed Oil	8

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

Potato, **WHEAT** Flour (**WHEAT** Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide, Thiamine), Onion (10%), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Water, Cheese (8%) (**MILK**), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Glaze (Water, **MILK** Proteins, Dextrose, Rapeseed Oil), Salt, Modified Potato Starch, Dried Potato, Black Pepper, White Pepper.

**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
<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
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
Salt	PC Approved	See PC Raw material intake procedure	Every Delivery	Conformance to RM specification	Out of specification
Modified Potato Starch	PC Approved	See PC Raw material intake procedure	Every Delivery	Conformance to RM specification	Out of specification
Dried Potato	PC Approved	See PC Raw material 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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INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
Glaze					
Glaze		See PC Raw Materials Intake Procedure			

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**SECTION D1 – Country of Origin**

<b>Ingredient Name</b>	<b>Country of Origin</b>
<b>Potato</b>	UK
<b>Flour</b>	UK
<b>Onion</b>	UK
<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>Cheese</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>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>Salt</b>	UK
<b>Modified Potato Starch</b>	UK and France
<b>Potato Flake</b>	UK
<b>Black Pepper</b>	Indonesia and Vietnam
<b>White Pepper</b>	Indonesia and Vietnam



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**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 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).
<b>Legal Minimum Meat Content:</b>	N/A

**Physical Attributes:**

<b>Description</b>	<b>Deposit Weight + tolerance (g)</b>	<b>Percentage</b>
Pastry	145g ± 5g	50%
Filling	138g ± 5g	48%
Total Weight Unbaked	283g ± 10g	
Glaze	3.5g approx.	

**SECTION F – Dietary and Allergy Data**

<b>FREE FROM</b>	<b>YES / NO</b>	<b>Declared on Label</b>
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	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

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Artificial Flavours	Yes	No
All Preservatives	No	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)	Yes	No
Beef (UK Origin)	Yes	No
Pork	Yes	No
Lamb	Yes	No
Poultry	Yes	No
Gelatine	Yes	No

<b>Suitable for</b>	<b>Yes</b>	<b>No</b>
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**

	<b>YES</b>	<b>NO</b>
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 pasty 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 pasty 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 – Pale creamy coloured cheese coating potatoes and onions. Clean, bright and shiny with flecks of black pepper.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry.</p> <p>Filling – Loosely filled. Potato and onion to be cooked but retain some bite.</p>
Flavour	<p>A mild creamy cheddar cheese flavour with sweet onion tones and a light peppery heat</p>
Aroma	<p>A mild cheesy characteristic with sweet onion overtones.</p>

**SECTION K - Nutritional Information**

Nutrient		Per 100g/ml (as sold)	Typical 255g cooked	Declared on Pack	Data Source
Energy	(K/J)	1047	3316	No	Nutricalc
Energy	(k/cal)	250	793	No	Nutricalc
Fat	(g)	14.1	44.8	No	Nutricalc
-of which saturates	(g)	7.8	24.7	No	Nutricalc
Carbohydrate	(g)	24.3	77.1	No	Nutricalc
-of which sugars	(g)	1.2	3.9	No	Nutricalc
Protein	(g)	5.8	18.5	No	Nutricalc
Salt	(g)	0.93	3.9	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	05023281462072		

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, 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:** 07/06/2018

**Signature:**

A handwritten signature in black ink, appearing to be "G. Waters", written over a horizontal line.

**Issue No:** 15