



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

QA-090A/3

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	David Rowe
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Commercial Contact Name	David Jeffs
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Section B – General Product Information

Product Title:	Traditional Steak Pasty 283g
Product Description:	A traditional Cornish Pasty consisting of fresh vegetables layered with diced beef encased in a hand crimped pastry case, frozen unbaked
Product Code:	46028
Product Type:	Uncooked Frozen
Product Marking:	1 knife mark
Factory Licence No:	UK CQ515 EC

Quality standard	Originated by: Sue Dee	Date issued: 24/01/2014	Authorized by: David Rowe
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QA-090A/3

SECTION C - Compound Ingredient Information

Ingredient	Breakdown	Position In Ingredient Ranking
WHEAT Flour	WHEAT Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide, Thiamine	1
Vegetable Margarine	Palm, Rapeseed and Sunflower Oils), Water, Salt, Lemon Juice	4
White Shortening	Palm Oil, Water, Rapeseed Oil, Sunflower Oil, Salt, Lemon Juice	8

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide Thiamine), Potato, Beef (12.5%), Vegetable Margarine [(Palm, Rapeseed and Sunflower Oil), Water, Salt, Lemon Juice], Water, Swede, Onion, White Shortening (Palm Oil, Water, Rapeseed Oil, Sunflower Oil, Salt, Lemon Juice), Salt, Glaze (Water, **MILK** Proteins, Dextrose, Rapeseed Oil), White Pepper, Black Pepper.

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

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QA-090A/3

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			Every Delivery		Out of specification
Potato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Beef	PC Approved	See PC Raw Materials Intake Procedure Temperature check	Every Delivery	Conformance to RM specification 0oC – 5oC	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 material intake procedure	Every Delivery	Conformance to RM specification	Out of specification
Salt	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	PC Approved	See PC Raw Materials Intake Procedure Temperature check	Every Delivery	Conformance to RM specification 0oC – 5oC	Out of specification

Quality standard

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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 re-freeze after thawing. Use within durability date. Handle boxes with care. Do not stack boxes more than 10 high
Cooking/Heating Guidelines	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 product is piping hot before serving. (Adjustments may need to be made to suit particular ovens, see manufacturer's handbook for best results).
Legal Minimum Meat Content:	12.5%

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	145g ± 5g	51%
Filling (of which meat)	138g ± 5g	49%
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	Yes
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

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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	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)	No	Yes
Pork	Yes	No
Lamb	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 & minimum)	Maximum – 18 months Minimum – 12months
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. The pasty identification marking/s in the centre of the product also serve 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 – The filling should hold up when the product is cut open. The meat is layered on top of the vegetables. The different vegetables and pieces of meat will be evident, the cooking process will produce juices from the meat which colours the vegetables, specks of seasoning will also be visible.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry.</p> <p>Filling – The pieces of onion, swede and potato are diced to the same thickness and size, they should retain some bite and not be soggy or wet. The beef is diced and may be irregular in size due to the nature of the cut of meat. The texture of the beef is moist and resistant (firm), but is not chewy and should be free from fat and gristle.</p>
Flavour	The vegetables should absorb the meat juices giving a general meaty flavour with mild onion, “sweet” swede notes and predominant peppery overtones
Aroma	A dominant meaty aroma with sweet swede undertones and peppery notes.

SECTION K - Nutritional Information

Nutrient		Per 100g/ml	Per Unit (255g cooked)	Declared on Pack	Data Source
Energy	(K/J)	1180	3009	No	Nutricalc
Energy	(k/cal)	282	719	No	Nutricalc
Fat	(g)	15.4	39.3	No	Nutricalc
-of which saturates	(g)	8.1	20.7	No	Nutricalc
Carbohydrate	(g)	27.9	71.1	No	Nutricalc
-of which sugars	(g)	1.9	4.8	No	Nutricalc
Protein	(g)	8.0	20.4	No	Nutricalc
Salt	(g)	1.1	2.8	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	Lining Paper	Label	Tape
Material	Brown Cardboard Box	Silicon	Paper	Plastic Tape
Specification	507x197x169mm		250x100mm	
Primary / transit	Secondary	Secondary	Secondary	Secondary
Component weight / per case (g)	262g	9g	2g	3g

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	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: David Rowe

Position: Group Technical Manager

Date of Issue: 10/02/2013

Signature:

A handwritten signature in black ink, appearing to read "D Rowe", is written over the signature line.

Issue No: 3