



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

QA-090A/16

**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>	50 UCF Proper Cornish Vegan Roll
<b>Product Description:</b>	A savoury vegan filling encased in a pre-glazed, flaky pastry roll
<b>Product Code:</b>	47449
<b>Product Type:</b>	Uncooked Frozen
<b>Product Marking:</b>	Chevron lines
<b>Factory Licence No:</b>	UK CQ515 EC





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**SECTION C - Compound Ingredient Information**

Ingredient	Breakdown	Position In Ingredient Ranking
<b>WHEAT</b> Flour	<b>WHEAT</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin	2
Vegan Seasoning	Textured <b>WHEAT</b> Protein [ <b>SULPHITE</b> ], Palm Fat, <b>WHEAT</b> Gluten, Rusk [ <b>WHEAT</b> Flour Calcium Carbonate, Iron, Niacin, Thiamin, Salt], Flavouring [Salt, Maltodextrin, Yeast Extract], Stabiliser [Methylcellulose], Salt, Dextrose, Herb [Sage], Spices [White Pepper, Coriander, Chilli], Yeast Extract, Onion Powder, Colour [Caramel]	3
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	4
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	6
Vegan Glaze	Water, Tapioca Dextrin, Dextrose	7

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

Water, **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegan Seasoning (15%) (Textured **WHEAT** Protein [**SULPHITE**], Palm Fat, **WHEAT** Gluten, Rusk [**WHEAT** Flour Calcium Carbonate, Iron, Niacin, Thiamin, Salt], Flavouring [Salt, Maltodextrin, Yeast Extract], Stabiliser [Methylcellulose], Salt, Dextrose, Herb [Sage], Spices [White Pepper, Coriander, Chilli], Yeast Extract, Onion Powder, Colour [Caramel]), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Onion, White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Vegan Glaze (2%) (Water, Tapioca Dextrin, Dextrose), Yeast Extract, Salt.

**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>					
Vegan Seasoning	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
Onion	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
<b>Glaze</b>					
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**

<b>Ingredient Name</b>	<b>Country of Origin</b>
<b>Water</b>	UK
<b>Flour</b>	UK, Poland, Germany, USA, Canada, France, India, China
<b>Vegan Seasoning</b>	Manufactured in UK
Textured Wheat Protein	Germany, Sweden, UK, Italy
Palm Fat	Malaysia, Indonesia, Papua New Guinea, Solomon Isles, Ivory Coast, Benin, Cameroon, Brazil, Honduras, Costa Rica, Columbia, Ecuador, Guatemala, Peru,
Rusk	UK, France, Netherlands, China, Norway, Germany, Sweden, USA, India
Flavouring	UK
Stabiliser	Germany, China, Japan, UK, France, Norway, USA, Korea
Salt	UK, Netherlands
Dextrose	Bulgaria, France, Belgium, UK, Italy, Spain, Hungary, Poland, Germany, Romania, Serbia
Sage	Turkey, Albania, Egypt
White Pepper	Indonesia, Vietnam, Sri-Lanka, India
Coriander	Bulgaria, Ukraine, Russia, Morocco, Canada, Spain, India, Romania, Turkey
Chilli	India, China, Peru, Nigeria, Malawi
Yeast Extract	UK, China, Belgium, Germany, Netherlands, France
Onion Powder	Egypt, India, China
Colour	UK, France
<b>Vegetable Margarine</b>	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
<b>Onion</b>	UK
<b>White Shortening</b>	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



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	Great Britain
Water	Belgium
Salt	Belgium
Lemon Juice	Netherlands
<b>Glaze</b>	Manufactured in UK
Water	UK
Tapioca Dextrin	Thailand
Dextrose	Belgium, France
<b>Yeast Extract</b>	Ireland, Germany, UK
<b>Salt</b>	UK

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

**SECTION E – Physical Properties**

<b>Pack Size:</b>	50
<b>Declared Product Weight:</b>	129g
<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 11 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 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).
<b>Legal Minimum Meat Content:</b>	N/A

**Physical Attributes:**

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	71g ± 5g	53%
Filling	58g ± 5g	43%
Total Weight Unbaked	129g ± 10g	
Glaze	3g approx.	



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**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	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)	No	Yes
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	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



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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

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**SECTION J - Organoleptic Description (Baked Product)**

Appearance	<p>Pastry - Oblong pastry case encompassing a savoury 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 chevron markings. Pastry layers lift during cooking and produce a void around the filling.</p> <p>Filling - The filling may protrude at either end of the product. The filling glistens slightly and the overall colour is deep brown. Onions, flecks of seasoning and herbs are also visible.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry. Filling – The texture is firm and succulent.</p>
Flavour	Savoury herbs with a sweetness from the onions and gentle pepper notes
Aroma	Predominant herb notes

**SECTION K - Nutritional Information**

Nutrient		Per 100g/ml (as sold)	Typical 116g cooked	Declared on Pack	Data Source
Energy	(K/J)	1214	1781	No	Nutricalc
Energy	(k/cal)	291	426	No	Nutricalc
Fat	(g)	18.7	27.4	No	Nutricalc
-of which saturates	(g)	10.1	14.8	No	Nutricalc
Carbohydrate	(g)	25.4	37.3	No	Nutricalc
-of which sugars	(g)	1.2	1.8	No	Nutricalc
Protein	(g)	6.7	9.8	No	Nutricalc
Salt	(g)	0.37	0.54	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	404x302x128	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	278	2g	15g
Barcode	05023281474495		

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	50
No. of Crates / Cases per pallet Layer	10
No. of Layers per Pallet	11
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:** 02/05/2019

**Signature:**

**Issue No:** 1

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