



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

QA-090A/22

**Section A – Supplier Details**

<b>Registered Address:</b> Proper Cornish Ltd 3 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>  As for registered address
<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 UCF 283g Steak & Stilton Pa
<b>Product Description:</b>	Potato and onion combined with steak and stilton encased in a pre-glazed, hand crimped, pastry case.
<b>Product Code:</b>	47555
<b>Product Type:</b>	Uncooked Frozen
<b>Product Marking:</b>	Forked X
<b>Factory Licence No:</b>	GB CQ515



Quality standard

Originated by: Sue Mears

Date issued: 25/03/2024

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 Carbonate, Iron, Nicotinamide, Thiamine	1
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	6
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	8
Glaze	Water, <b>MILK</b> Proteins, Dextrose, Rapeseed Oil	11

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

**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Potato, Onion, Water, Beef (10.5%), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Blue Stilton [**MILK**] (8%), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Salt, Dehydrated Potato Flake, Glaze (**MILK** Protein, Dextrose, Vegetable Oil)

**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.

<b>INGREDIENT</b>	<b>SUPPLIER</b> (See Proper Cornish Approved Suppliers List)	<b>TEST</b>	<b>FREQUENCY</b>	<b>STANDARD</b>	<b>REJECT</b>
<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
Beef (UK & ROI)	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Stilton	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
Salt	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Potato Flake	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>Flour</b>	UK, Poland, Germany, USA, Canada, France, India, China
<b>Potato</b>	UK
<b>Onion</b>	UK
<b>Water</b>	UK
<b>Beef</b>	UK, ROI
<b>Vegetable Margarine</b>	Produced 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>Stilton</b>	UK
<b>White Shortening</b>	Produced 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>Salt</b>	UK
<b>Potato Flake</b>	UK
<b>Glaze</b>	Produced 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

**All meat used in Proper Cornish products is sourced from animal welfare approved sites. All fats and oils contained in Proper Cornish products are sourced from RSPO certified suppliers.**



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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 12 high
<b>Cooking/Heating Guidelines</b>	Always cook from frozen. Oven – Arrange frozen products on a baking tray and place into a pre-heated fan oven at 180°C/Gas mark 6. Bake for approximately 45-55 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>	10.5% (Based on uncooked product)

**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	Source	Allergens on site
Egg and Derivatives	Yes	No		Yes
Milk and Derivatives	No	Yes	Stilton, milk	Yes
Lactose	No	No	Stilton, milk	Yes
Lupin and Derivatives	Yes	No		No
Cereals Containing Gluten	No	Yes	Flour	Yes
Wheat and Derivatives	No	Yes	Flour	Yes
Rye and Derivatives	Yes	No		No
Barley and Derivatives	Yes	No		Yes
Oats and Derivatives	Yes	No		No
Spelt and Derivatives	Yes	No		No
Kamut and Derivatives	Yes	No		No
Nuts and derivatives	Yes	No		No
Peanuts and derivatives	Yes	No		No

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Sesame Seeds & Derivatives	Yes	No		No
Mustard	Yes	No		Yes
Celery/Celeriac and Derivatives	Yes	No		Yes
Fish and Derivatives	Yes	No		No
Crustaceans and Derivatives	Yes	No		No
Molluscs and Derivatives	Yes	No		No
Sulphur Dioxides or Sulphites (>10mg/Kg)	Yes	No		Yes
Soya and Derivatives	Yes	No		Yes
Yeast & Yeast Derivatives	Yes	No		
Maize and Derivatives	Yes	No		
Fruit & Fruit Derivatives	No	Yes	Vegetable margarine and shortening	
Vegetable & Vegetable Derivatives	No	Yes	Vegetable margarine and shortening, potato, onion, potato flake, glaze	
Additives And Processing Aids	No	No	Stilton, potato flake	
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		
Glutamates	Yes	No		
Aspartame	Yes	No		
Beef (non UK)	No	Yes	Beef	
Beef (UK Origin)	No	Yes	Beef	
Pork	Yes	No		
Lamb	Yes	No		
Poultry	Yes	No		
Gelatine	Yes	No		

Suitable for	Yes	No
Vegetarians		✓
Vegans		✓

**SECTION G – NUT STATEMENTS**

Proper Cornish Ltd (Bodmin) operates a nut free site. No nuts or peanuts are allowed on site. There are no nuts or peanuts in this recipe, 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

**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 – The fill should be loosely filled mix with visible pieces of meat, potato and onion. The colour is off white potato and onion with dark pieces of meat.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry.</p> <p>Filling – The mix is moist with tender pieces of meat and soft vegetables.</p>
Flavour	The vegetables absorb the meat juices giving a general meaty flavour with a dominant stilton taste.
Aroma	A strong stilton aroma.



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**SECTION K - Nutritional Information**

Nutrient		Per 100g/ml (as sold)	Per 100g/ml (cooked)	Typical 258g cooked	Declared on Pack	Data Source
Energy	(K/J)	1114	1238	3195	No	Nutricalc
Energy	(k/cal)	266	296	763	No	Nutricalc
Fat	(g)	15.0	16.6	42.9	No	Nutricalc
-of which saturates	(g)	8.3	9.2	23.7	No	Nutricalc
Carbohydrate	(g)	27.0	30.0	77.4	No	Nutricalc
-of which sugars	(g)	1.1	1.3	3.3	No	Nutricalc
Protein	(g)	7.0	7.8	20.1	No	Nutricalc
Salt	(g)	0.58	0.65	1.67	No	Nutricalc

**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



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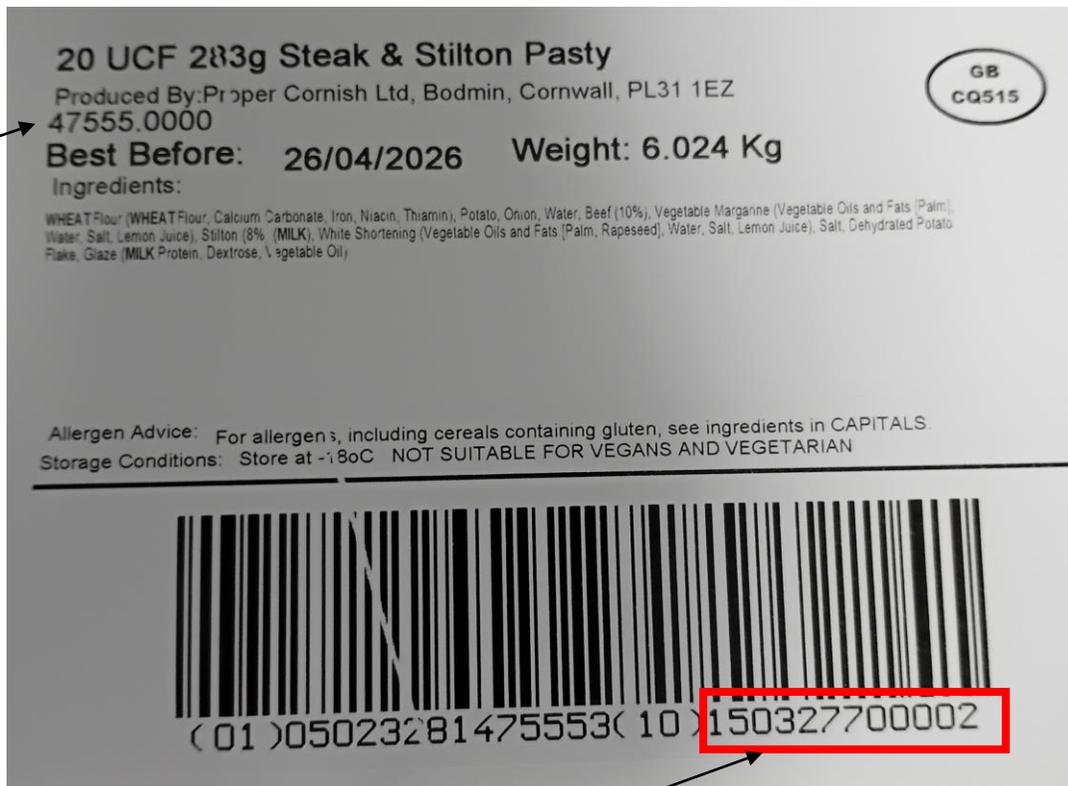
**SECTION N - Packaging Information**

Component	Outer Case	Label	Tape
Material	Brown Cardboard Box	Paper	Plastic Tape
Specification	400x300x126mm	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	280g	1g	3g
Barcode	05023281475553		

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	20
No. of Crates / Cases per pallet Layer	10
No. of Layers per Pallet	12
No. of Crates / Cases per pallet	120
Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit	Cardboard Layer Pad x 5, Pallet Wrap

## LABEL PHOTO

**Product Code**



**Batch code (sometimes referred to as tag tally)  
This is the number after the brackets. It is the key number for the traceability of the product  
When reporting any issues, you should include both the product and batch codes.**



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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:** 29/10/2024

**Signature:**

**Issue No:** 17

<b>Amendments</b>					
Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Sections Changed	Details of Change
14	05/07/2021	15	21/09/2021	A C E K N	Address changed Ingredients order changed Oven temperatures amended Nutritional data re-calculated Corner posts removed
16	08/12/2022	16	08/12/2022	E F N	Cooking times amended Storage height changed New dietary and allergen data section New pallet configuration Label photo added
16	08/12/2022	17	29/10/2024	K N	Updated after re-introduction of product Nutritional data re-calculated New label photo