	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)
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Section B – General Product Information

Product Title:	Bacon, Chicken & Leek Pasty 283g
Product Description:	Freshly diced Cornish potato and onion with smoked bacon and sliced leek in a creamy, cheese enhanced, white sauce. Seasoned with oregano, salt and black pepper. Encased in a hand crimped pastry case, frozen unbaked.
Product Code:	84037
Product Type:	Uncooked Frozen
Product Marking:	Bold “L” and 1 knife mark
Factory Licence No:	UK CQ515 EC

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	2
White Sauce	Skimmed **MILK**, Vegetable Stock (Water, Salt, Yeast Extract, Maltodextrin, Sugar, Onion, Carrot, Tomato, Herbs), Palm Oil, Modified Maize Starch, Salt, Emulsifier (E322 **SOYA** lecithin)	4
Bacon	Pork, Pork Fat, Water, Salt, Preservatives (Potassium Nitrate, Sodium Nitrate), Antioxidant (Sodium Ascorbate)	6
Steamed Chicken Breast	Chicken, Water, Salt	7
White Shortening	Palm Oil, Water, Rapeseed Oil, Sunflower Oil, Salt, Lemon Juice	11
Pastry Glaze	Water, **MILK** Proteins, Dextrose, Rapeseed Oil	16

Ingredients in Descending Order: (based on uncooked product)
WHEAT Flour (**WHEAT** Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide, Thiamine), Vegetable Margarine [(Palm, Rapeseed and Sunflower Oils), Water, Salt, Lemon Juice], Water, White Sauce [Skimmed **MILK**, Vegetable Stock (Water, Salt, Yeast Extract, Maltodextrin, Sugar, Onion, Carrot,Tomato, Herbs), Palm Oil, Modified Maize Starch, Salt, Emulsifier (**SOYA** Lecithin)], Potato, Bacon (7%) [Pork, Pork Fat, Water, Salt, Preservatives (Potassium Nitrate, Sodium Nitrate), Antioxidant (Sodium Ascorbate)], Chicken (5%) (Chicken, Water, Salt), Leek (5%), Onion, Cheddar Cheese **(MILK),** White Shortening (Palm Oil, Water, Rapeseed Oil, Sunflower Oil, Salt, Lemon Juice), Cornflour, Glaze (Water, **MILK** Proteins, Dextrose, Rapeseed Oil), Salt, Black Pepper, Oregano

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

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					
White Sauce	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Potato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Bacon	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0˚C to 5 ˚C	Out of specification
Chicken	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18 ˚C	Out of specification
Onion	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Cheddar Cheese	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0˚C to 5 ˚C	Out of specification
Modified Maize Starch	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

Black Pepper	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Oregano	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

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% Bacon & Chicken (based on uncooked product).

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	No
Wheat & Wheat Derivatives	No	Yes
Maize & Maize Derivatives	No	Yes
Gluten Or Cereals Containing Gluten	No	Yes
Soya & Soya Derivatives	No	Yes
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	No	Yes
Sulpher 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	No	Yes
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

SECTION J - Organoleptic Description (Baked Product)

Appearance	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. The pastry is an even golden brown colour with highlights at the edges and a glossy finish. Filling - Freshly diced Cornish potato and onion with smoked bacon and chicken pieces and sliced leek in a creamy, cheese enhanced, white sauce. Seasoned with oregano, salt and black pepper.
Texture	Pastry - The pastry displays characteristics of flaky and short crust pastry. Filling – The mix is moist with springy pieces of bacon and chicken. The vegetables retain some bite.
Flavour	Strong, rich and savoury, with clear distinctive flavours from the bacon, leek and cheese. The bacon and cheese can make this product taste quite salty.
Aroma	

SECTION K - Nutritional Information

Nutrient		Per 100g/ml	Per Unit (255g cooked)	Declared on Pack	Data Source
Energy	(K/J)	1086	2769	No	Nutricalc
Energy	(k/cal)	260	664	No	Nutricalc
Fat	(g)	15.9	40.6	No	Nutricalc
-of which saturates	(g)	7.6	19.5	No	Nutricalc
Carbohydrate	(g)	22.3	56.8	No	Nutricalc
-of which sugars	(g)	1.2	3.1	No	Nutricalc
Protein	(g)	7.0	17.7	No	Nutricalc
Salt	(g)	0.9	2.2	No	Nutricalc

SECTION L – Microbiological

TEST	TARGET		REJECT	
	Baked	Unbaked	Baked	Unbaked
Escherichia coli 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
Staphylococcus (coagulase positive)	10cfu/g	Absent in 1g	100cfu/g	100cfu/g
Salmonella/25g	Absent in 50g	Absent in 50g	Absent in 50g	Absent in 50g
Clostridium perfringens	10cfu/g	10cfu/g	100cfu/g	10^3cfu/g
Bacillus cereus	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

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: 13/06/2014 **Signature:**

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