



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

QA-090A/4

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
Commercial Telephone No.	01208 261302
Commercial Email Address	david.jeffs@propercornish.co.uk

Section B – General Product Information

Product Title:	Bacon and Cheese Bite 130g
Product Description:	Thick cut back bacon with mature Cheddar cheese wrapped in light puff pastry, frozen unbaked.
Product Code:	44300
Product Type:	Uncooked Frozen
Product Marking:	N/A
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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SECTION C - Compound Ingredient Information

Ingredient	Breakdown	Position In Ingredient Ranking
Bacon	Pork, Water, Salt, Preservatives [Sodium Nitrite, Potassium Nitrate], Antioxidant [Sodium Ascorbate]	1
WHEAT Flour	WHEAT Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide, Thiamine	2
Vegetable Margarine	Palm, Rapeseed and Sunflower Oils), Water, Salt, Lemon Juice	5
White Shortening	Palm Oil, Water, Rapeseed Oil, Sunflower Oil, Salt, Lemon Juice	6
Pastry Glaze	Water, MILK Proteins, Dextrose, Rapeseed Oil	7

Ingredients in Descending Order: (based on uncooked product)

Bacon (30%) (Pork, Water, Salt, Preservatives [Sodium Nitrite, Potassium Nitrate], Antioxidant [Sodium Ascorbate]), **WHEAT** Flour (**WHEAT** Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide, Thiamine), Cheese (15%) (**MILK**), Water, Vegetable Margarine [(Palm, Rapeseed and Sunflower Oil), Water, Salt, Lemon Juice], White Shortening (Palm Oil, Water, Rapeseed Oil, Sunflower Oil, Salt, Lemon Juice), Glaze (Water, **MILK** Proteins, Dextrose, Rapeseed Oil), 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
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	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 - 5 °C	Out of specification
Cheese	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0 - 5 °C	Out of specification
Glaze					
Glaze	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification



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SECTION E – Physical Properties

Pack Size:	30
Declared Product Weight:	130g
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 evenly on a baking tray and place into a pre-heated oven at 200°C/Gas mark 6 for approximately 25 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:	30% (Based on uncooked product)

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	70g ± 5g	52%
Filling (of which is bacon)	60g ± 5g 40g	48%
Total Weight Unbaked	130g ± 10g	
Glaze	1g 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	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	No	Yes

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Sulpher 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	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



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SECTION J - Organoleptic Description (Baked Product)

Appearance	Pastry – A square pastry base folded at the centre to create an open diamond shape. Filling – The filling is visible and consists of a whole piece of bacon and melted cheddar cheese. The bacon is pink and the cheese varies from yellow to golden brown.
Texture	Pastry - The pastry displays characteristics flaky pastry with crisp layers Filling – When the product is piping hot the cheese is runny and smooth through the centre but tends to be crunchier around the edges. The bacon is quite thick with some resistance.
Flavour	Pastry – The pastry has a buttery taste which has been flavoured with the cheese melting into it. Filling – A strong taste of bacon which makes the overall taste of the product is quite salty. The flavour of the cheese is also very apparent.
Aroma	A well balanced aroma of bacon and melted mature cheddar cheese.

SECTION K - Nutritional Information

Nutrient		Per 100g/ml	Per Unit (255g cooked)	Declared on Pack	Data Source
Energy	(K/J)	1291	1511	No	Nutricalc
Energy	(k/cal)	310	363	No	Nutricalc
Fat	(g)	20.5	24.0	No	Nutricalc
-of which saturates	(g)	10.8	12.6	No	Nutricalc
Carbohydrate	(g)	19.6	22.9	No	Nutricalc
-of which sugars	(g)	0.5	0.5	No	Nutricalc
Protein	(g)	11.6	13.6	No	Nutricalc
Salt	(g)	1.2	1.5	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	507x197x169		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	30
No. of Crates / Cases per pallet Layer	7
No. of Layers per Pallet	12
No. of Crates / Cases per pallet	84
Clearly state how the pallet/shipper/dolly will be	Pallet Wrap

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wrapped or stabilised during transit

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: 26/06/2014

Signature:

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

Issue No: 3