



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

QA-090A/21

**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>	40 UCF 144g PC 3 Cheese & Onion Roll
<b>Product Description:</b>	Three cheeses combined with onion and encased in a flaky pre-glazed pastry which is sprinkled with an Italian style hard cheese and rusk topping
<b>Product Code:</b>	46235
<b>Product Type:</b>	Uncooked Frozen
<b>Product Marking:</b>	Diagonal lines with an Italian style hard cheese and rusk topping
<b>Factory Licence No:</b>	GB CQ515





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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	1
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	2
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	7
Red Leicester Cheese	Contains Annatto Norbixin	8
Rusk	<b>WHEAT</b> Flour ( <b>WHEAT</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]	11
Dijon <b>MUSTARD</b>	Water, <b>MUSTARD</b> Seed, Spirit Vinegar, Sea Salt, Preservative [Sodium Hydrogen <b>SULPHITE</b> ]	17
White Sauce	Skimmed <b>MILK</b> , Vegetable Stock (Water, Salt, Yeast Extract, Maltodextrin, Sugar, Onion, Carrot, Tomato, Herbs), Palm Oil, Modified Maize Starch, Salt, Emulsifier: <b>SOYA</b> Lecithin	19
Vegan Glaze	Tapioca Dextrin, Dextrose	15

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

**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Cheddar Cheese [**MILK**] (13%), Onion (11%), Water, **EGG**, White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Red Leicester Cheese (3%) (Contains Annatto Norbixin) (**MILK**), Potato, Cornflour, Rusk (Rusk [**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]), Full Fat Soft Cheese (1%) (**MILK**), Salt, Hard Cheese (Hard Cheese (**MILK**)), Vegan Glaze (Tapioca Dextrin, Dextrose), Black Pepper, Dijon **MUSTARD** (Water, **MUSTARD** Seed, Spirit Vinegar, Sea Salt, Preservative [Sodium Hydrogen **SULPHITE**]), 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], Beta-Carotene Powder

**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>					
Cheddar Cheese	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Onion	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Egg	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Red Leicester Cheese	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Potato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Cornflour	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Rusk	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Soft Cheese	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification



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<b>INGREDIENT</b>	<b>SUPPLIER</b> (See Proper Cornish Approved Suppliers List)	<b>TEST</b>	<b>FREQUENCY</b>	<b>STANDARD</b>	<b>REJECT</b>
Salt	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Hard Cheese	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Black Pepper	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Dijon Mustard	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
White Sauce	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Beta-Carotene Powder	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

Quality standard

Originated by: Sue Dee

Date issued: 10/06/2022

Authorized by: Geoff Waters



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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>Vegetable Margarine</b>	Produced 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>Cheddar Cheese</b>	Produced in UK
<b>Onion</b>	UK
<b>Water</b>	UK
<b>Egg</b>	UK, Ireland, Spain, France, Belgium, Poland, Holland, Germany
<b>White Shortening</b>	Produced 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 Great Britain
Water	Belgium
Salt	Belgium
Lemon Juice	Netherlands
<b>Red Leicester Cheese</b>	UK, Ireland
<b>Potato</b>	UK
<b>Cornflour</b>	Germany
<b>Rusk</b>	Produced in UK
Wheat Flour	UK
Water	UK
Salt	UK
Raising Agent	UK
<b>Soft Cheese</b>	UK
<b>Salt</b>	UK
<b>Hard Cheese</b>	Northern Ireland
<b>Vegan Glaze</b>	Produced in UK
Tapioca Dextrin	Germany
Dextrose	Spain, Germany, Italy
<b>Dijon Mustard</b>	Manufactured in France



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Water	France
Mustard Seed	France
Spirit Vinegar	France
Salt	France
Sulphites	France
<b>White Sauce</b>	Produced in UK
Skimmed Milk	Ireland, UK
Vegetable Stock	Brazil, France, Poland, Switzerland, UK
Vegetable Oil	Malaysia, Brazil, Colombia, Indonesia, Papua New Guinea, Thailand, UK
Modified Maize Starch	USA, France, Netherlands
Salt	UK
Soya Lecithin	India, UK
<b>Beta-Carotene Powder</b>	UK

**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.**

**SECTION E – Physical Properties**

<b>Pack Size:</b>	40
<b>Declared Product Weight:</b>	144g
<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 30-35 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



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**Physical Attributes:**

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	73g ± 5g	50%
Filling	65g ± 5g	45%
Topping	3g approx.	2%
Glaze	3g approx.	2%
Total Weight Unbaked	144g ± 10g	

**SECTION F – Dietary and Allergy Data**

FREE FROM	YES / NO	Declared on Label	Source	Allergens on site
Egg and Derivatives	No	Yes	Egg	Yes
Milk and Derivatives	No	Yes	4 cheeses, white sauce,	Yes
Lactose	No	No	4 cheeses, white sauce,	Yes
Lupin and Derivatives	Yes	No		No
Cereals Containing Gluten	No	Yes		Yes
Wheat and Derivatives	No	Yes	Flour, rusk	Yes
Rye and Derivatives	Yes	No		No
Barley and Derivatives	Yes	No		Yes
Oats and Derivatives	Yes	No		Yes
Spelt and Derivatives	Yes	No		No
Kamut and Derivatives	Yes	No		No
Nuts and derivatives	Yes	No		No
Peanuts and derivatives	Yes	No		No
Sesame Seeds & Derivatives	Yes	No		No
Mustard	No	Yes	Dijon mustard	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)	No	Yes	Mustard	Yes
Soya and Derivatives	No	Yes	White sauce	Yes
Yeast & Yeast Derivatives	No	Yes	White sauce	
Maize and Derivatives			Cornflour, white sauce	
Fruit & Fruit Derivatives	No	Yes	Vegetable margarine and shortening	



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Vegetable & Vegetable Derivatives	No	Yes	Vegetable margarine and shortening, onion, potato, white sauce
Additives And Processing Aids	No	Yes	4 cheeses, white sauce, dried onion
Artificial Colours	Yes	No	
Azo & Coal Tar Dyes	Yes	No	
All Added Colours	No	Yes	Red Leicester, cheese, beta-carotene
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)	Yes	No	
Beef (UK Origin)	Yes	No	
Pork	Yes	No	
Lamb	Yes	No	
Poultry	Yes	No	
Gelatine	Yes	No	

<b>Suitable for</b>	<b>Yes</b>	<b>No</b>
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**

	<b>YES</b>	<b>NO</b>
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?		✓



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**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 - Oblong pastry case encompassing filling folded and sealed down one side. Pastry layers lift during cooking and a small void around the filling may form. The filling may protrude at either end of the product and will be a darker colour to the filling inside the roll. Glaze may become trapped in the side seal causing the colour to darken. The pastry cooks to a mottled, golden brown, the colour may be darker on the seal. The pastry top has slash markings with a cheese and herb topping which may also cook to a slightly darker brown.</p> <p>Filling – Yellow and orange mix with small pieces of onion and flecks of seasoning</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry. The topping gives a slight crunchiness</p> <p>Filling – Loose, creamy filling with texture from the potato and onion</p>
Flavour	Rich and creamy with strong cheese
Aroma	Predominant cheese

**SECTION K - Nutritional Information**

Nutrient		Per 100g/ml (as sold)	Per 100g/ml (cooked)	Typical 129g cooked	Declared on Pack	Data Source
Energy	(K/J)	1426	1584	2044	No	Nutricalc
Energy	(k/cal)	343	382	492	No	Nutricalc
Fat	(g)	24.6	27.3	35.2	No	Nutricalc
-of which saturates	(g)	13.6	15.1	19.5	No	Nutricalc
Carbohydrate	(g)	23.7	26.3	33.9	No	Nutricalc
-of which sugars	(g)	1.1	1.2	1.6	No	Nutricalc
Protein	(g)	7.9	8.8	11.3	No	Nutricalc
Salt	(g)	1.21	1.34	1.73	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



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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	05023281462355		

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	40
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:** 07/02/2024

**Signature:**

**Issue No:** 1

<b>Amendments</b>					
Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Sections Changed	Details of Change
N/A	N/A	1 Draft	24/10/2023	N/A	New product trial
1 Draft	24/10/2023	1	07/02/2024	N/A	Product release