

QA-090A/20

Section A - Supplier Details

Registered Address:	Manufacturing Address:
Proper Cornish Ltd	
3 Lucknow Road	As for registered address
Bodmin	
Cornwall	
PL31 1EZ	
Tel: 01208 265830	
Fax: 01208 78713	
E-mail: propercornish@propercornish,co.uk	
Website: www.propercornish.co.uk	
Technical Contact Name	Geoff Waters
Technical Telephone No.	01208 261315
Technical Email Address	geoff.waters@propercornish.co.uk
Commercial Contact Name	Samantha Bolitho-Sayer
Commercial Telephone No.	01208 261302
Commercial Email Address	sam.bolithosayer@propercornish.co.uk

Section B – General Product Information

Product Title (as it appears on the label):	20 UCF 283g Proper Cornish Vegan Pasty	
Product Description:	Fresh vegetables mixed with vegan meat free mince encased in a hand crimped pastry case glazed with a dextrose glaze. Vegan alternative to a mixed steak pasty.	
Product Code:	48031	
Product Type:	Uncooked Frozen	
Product Marking:	Forked V and 1 knife mark	
Factory Licence No:	GB CQ515	





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SECTION C - Compound Ingredient Information

Ingredient	Breakdown	Position In Ingredient Ranking
WHEAT Flour	WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin	1
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	3
Vegan Mince	Water, SOYA Protein Concentrate, SOYA Protein Isolate, Rapeseed Oil, Pea Protein, Shea Oil, Coconut Oil, Chicory Root Fibre, Thickener: Methyl Cellulose, Caramelised Carrot Concentrate, Carrot Fibre, Rice Protein, Vegetable and Fruit Extracts [Beetroot, Radish, Tomato], Yeast Extracts, Flavouring, Carrot Concentrate, Emulsifier: SOYA Lecithin, Antioxidant: Ascorbic Acid, Salt, Vitamins and Minerals [Niacin, Zinc, Iron, Vitamin B6, Vitamin B2, Vitamin B1, Vitamin B12]	5
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	8
Gravy Powder	Corn Flour, Demerara Sugar, Yeast Extracts [contains Salt, Glucose], Salt, BARLEY Malt Extract, Onion Powder, Carrot Powder, Spice [White Pepper], Acidifier [Sodium Acetate], Spice Extract [Pepper], Onion Extract	10
Yeast Extract	Yeast Extract, Salt	12
Vegan Glaze	Water, Tapioca Dextrin, Dextrose	13

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Potato, Vegetable Margarine (Vegetable Oils And Fats [Palm], Water, Salt, Lemon Juice), Water, Vegan Mince (9%) (Water, SOYA Protein Concentrate, SOYA Protein Isolate, Rapeseed Oil, Pea Protein, Shea Oil, Coconut Oil, Chicory Root Fibre, Thickener: Methyl Cellulose, Caramelised Carrot Concentrate, Carrot Fibre, Rice Protein, Vegetable and Fruit Extracts [Beetroot, Radish, Tomato], Yeast Extracts, Flavouring, Carrot Concentrate, Emulsifier: SOYA Lecithin, Antioxidant: Ascorbic Acid, Salt, Vitamins And Minerals [Niacin, Zinc, Iron, Vitamin B6, Vitamin B2, Vitamin B1, Vitamin B12]), Swede, Onion, White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Salt, Gravy Powder (Corn Flour, Demerara Sugar, Yeast Extracts (Contains Salt, Glucose), Salt, BARLEY Malt Extract, Onion Powder, Carrot Powder, Spice (White Pepper), Acidifier (Sodium Acetate), Spice Extract (Pepper), Onion Extract), Cornflour, Yeast Extract (Yeast Extract, Salt), Vegan Glaze (Tapioca Dextrin, Dextrose), Black Pepper, White Pepper.

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

Produced in a factory which handles milk and therefore may contain milk.

Quality standard	Originated by: Sue Dee	Date issued: 05/11/2021	Authorized by: Geoff Waters



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SECTION D - Recipe Details
Ingredients listed in descending order.

INGREDIENT	SUPPLIER	TEST	FREQUENCY	STANDARD	REJECT
	(See Proper Cornish				
	Approved Suppliers				
	List)				
Pastry					
Wheat Flour	PC Approved	See PC Raw Materials Intake	Every Delivery	Conformance to RM	Out of specification
Wileat i lodi	- 17	Procedure	.,,	specification	
Vegetable Margarine	PC Approved	See PC Raw Materials Intake	Every Delivery	Conformance to RM	Out of specification
		Procedure		specification	
Water	South West Water	In-house Swab Tests	Monthly	Conformance to RM	Out of specification
		Micro Testing	Quarterly	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	Every Delivery	Conformance to RM	Out of specification
		Procedure		specification	
Filling					
Potato	PC Approved	See PC Raw Materials Intake	Every Delivery	Conformance to RM	Out of specification
		Procedure		specification	
Vegan Mince	PC Approved	See PC Raw Materials Intake	Every Delivery	Conformance to RM	Out of specification
		Procedure		specification	
Swede	PC Approved	See PC Raw material intake procedure	Every Delivery	Conformance to RM specification	Out of specification
Onion	PC Approved	See PC Raw Materials Intake	Every Delivery	Conformance to RM	Out of specification
<u> </u>		Procedure		specification	
Vegan Gravy	PC Approved	See PC Raw Materials Intake	Every Delivery	Conformance to RM	Out of specification
		Procedure		specification	
Cornflour	PC Approved	See PC Raw Materials Intake	Every Delivery	Conformance to RM	Out of specification
		Procedure		specification	
Salt	PC Approved	See PC Raw Materials Intake	Every Delivery	Conformance to RM	Out of specification
	DO Assessed	Procedure	Franc Dallings	specification	0.4-6
Yeast Extract	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	Every Delivery	Conformance to RM	Out of specification
Diack i eppei		Procedure	- , ,	specification	
White Pepper	PC Approved	See PC Raw Materials Intake	Every Delivery	Conformance to RM	Out of specification
······································		Procedure		specification	

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INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
Glaze					
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

SECTION D1 – Country of Origin			
Ingredient Name	Country of Origin		
Flour	UK, Poland, Germany, USA, Canada, France, India, China		
Potato	UK		
Vegetable Margarine	Manufactured in Belgium		
Vegetable Oils and Fats	South East Asia (Malaysia/ Indonesia/ Papua		
9	New Guinea), Ivory Coast, Ghana, Cameroon		
	Brazil, Colombia, Honduras, Nigeria and		
	Ecuador.		
Water	Belgium		
Salt	Belgium		
Lemon Juice	Netherlands		
Water	UK		
Vegan Mince	Manufactured in UK		
Water	UK		
Soya Protein Concentrate	USA		
Soya Protein	USA, Canada, Belgium		
Soya Protein Isolate	USA, Canada, Brazil, China, Belgium		
Rapeseed Oil	France, UK, Belgium, Netherlands, Germany,		
Tapoood on	Romania, Bulgaria, Latvia, Moldavia, Ukraine,		
	Russia, Kazakhstan		
Pea Protein	,		
Shea Oil			
Coconut Oil	Philippines, Indonesia, Europe		
Chicory Root Fibre	Belgium		
Thickener	USA, UK		
Caramelised Carrot Concentrate	Netherlands, Belgium, Germany, Austria, France,		
	China, EU, Ukraine, Russia, Africa, UK, Portugal,		
Count Fibre	Spain, Poland		
Carrot Fibre	, ,		
Rice Protein	China		
Vegetable and Fruit Extracts	Netherlands, Belgium, Germany, Austria, France, China, EU, Ukraine, Russia, Africa, UK, Portugal, Spain, Poland		
Yeast Extract	UK, Netherlands		
Antioxident	China		
Salt	UK		
Soya Lecithin	UK		
Minerals and Vitamins	China, India, EU, Korea		
Swede	UK		
Onion	UK		
White Shortening	Manufactured in Belgium		
Vegetable Oils and Fats	Palm - South East Asia (Malaysia/ Indonesia/		
v ogotable olie and i ate	Papua New Guinea), Ivory Coast, Ghana,		
	- apata rion cambaj, rionj codot, chana,		

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Water	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 Salt	U U
Lemon Juice	<u> </u>
Salt	UK
Vegan Gravy	Manufactured in UK
Cornflour	
Common	Mauritius, UK, USA, Malawi, Zambia,
Demerara Sugar	Guadaloupe, Swaziland & Reunion, Mozambique
Yeast Extracts	UK, China, Belgium, Germany, Netherlands, France
Salt	UK, Netherlands
Barley Malt Extract	UK
Onion Powder	Egypt, India, China
Carrot Powder	Poland, China
White Pepper	Indonesia, Vietnam, Sri Lanka, India
Sodium Acetate	Germany, USA, Netherlands, China
Pepper	India, Indonesia, Sri Lanka
Onion Extract	Italy
Cornflour	Germany, UK
Yeast Extract	Ireland, Germany, UK
Vegan Glaze	Manufactured in UK
Tapioca Dextrin	
Dextrose	9 ,
Black Pepper	Indonesia, Vietnam
White Pepper	Indonesia, Vietnam

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



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SECTION E – Physical Properties

Pack Size:	20
Declared Product Weight:	283g
Storage & Temperature Instructions	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 7 high
Cooking/Heating Guidelines	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 40-50 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).
Legal Minimum Meat Content:	N/A

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	145g <u>+</u> 5g	50%
Filling	138g <u>+</u> 5g	48%
Total Weight Unbaked	283g <u>+</u> 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	Yes	No		Yes
Lactose	Yes	No		Yes
Lupin and Derivatives	Yes	No		No
Cereals Containing Gluten	No	Yes		Yes
Wheat and Derivatives	No	Yes	Flour	Yes
Rye and Derivatives	Yes	No		No
Barley and Derivatives	No	Yes	Gravy powder	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

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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	Yes	No		Yes
(>10mg/Kg)				
Soya and Derivatives	No	Yes	Vegan mince	Yes
Yeast & Yeast Derivatives	No	Yes	Vegan mince,	
			gravy powder,	
			yeast extract	
Maize and Derivatives			Gravy powder,	
			cornflour	
Fruit & Fruit Derivatives	No	Yes	Vegetable	
			margarine and	
			shortening,	
			vegan mince	
Vegetable & Vegetable Derivatives	No	Yes	Vegetable	
			margarine and	
			shortening,	
			vegan mince,	
			gravy powder,	
			potato, swede,	
			onion	
Additives And Processing Aids	No	Yes	Vegan mince,	
			gravy powder	
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)	Yes	No		
Beef (UK Origin)	Yes	No		
Pork	Yes	No		
Lamb	Yes	No		
Poultry	Yes	No		
Gelatine	Yes	No		

Suitable for	Yes	No
Vegetarians	J	
Vegans	J	

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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?

SECTION H - Genetically Modified Ingredients

	YES	NO
Does the product contain any genetically modified ingredients		J
Does the product contain any ingredients derived from a genetically modified source		J
Is I.P Certification available for this product?		J

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	Pastry – A Cornish pasty is a circle of pastry, folded to form a semicircular 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. 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. The pastry is an even golden-brown colour with highlights at the edges and a glossy finish.
	Filling – A loose mix with visible potato, onion, peach/orange coloured swede and pink/brown vegan mince. The vegan gravy may give a brown staining to some of the vegetables
Texture	Pastry - The pastry displays characteristics of flaky and short crust pastry. Filling – The vegetables and vegan mince will be soft but not mushy.
Flavour	Savoury notes with a sweetness coming from the vegetables
Aroma	The vegetables give the dominant aroma with savoury notes from the yeast extract and gravy.

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SECTION K - Nutritional Information

Nutrient		Per 100g/ml	Per 100g/ml	Typical	Declared on	Data Source
		(as sold)	(cooked)	255g cooked	Pack	
Energy	(K/J)	1008	1121	2857	No	Nutricalc
Energy	(k/cal)	241	267	682	No	Nutricalc
Fat	(g)	11.8	13.2	33.6	No	Nutricalc
-of which	(g)	5.9	6.6	16.8	No	Nutricalc
saturates						
Carbohydrate	(g)	29.4	32.7	83.4	No	Nutricalc
-of which sugars	(g)	1.3	1.5	3.7	No	Nutricalc
Protein	(g)	5.1	5.7	14.5	No	Nutricalc
Salt	(g)	0.95	1.06	2.70	No	Nutricalc

SECTION L - Microbiological

SECTION E - Microbiological					
TEST	TARGET		REJECT		
	Unbaked	Baked	Unbaked	Baked	
Escherichia Coli Type 1	<20 cfu/g	10 cfu/g	>100 cfu/g	>10 cfu/g	
Staphylococcus (coagulase positive)	100 cfu/g	10 cfu/g	>500 cfu/g	>100 cfu/g	
Salmonella/25g	Absent in 25g	Absent in 25g	Present in 25g	Present in 25g	
Clostridium perfringens	<100 cfu/g	10 cfu/g	>500 cfu/g	>10 cfu/g	
Bacillus cereus	<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	All deliveries	Temperature	Frozen <-18°C
Assessment		No contamination	No tolerance
		Meets specification	No tolerance
Process Control	Every 30 mins on all	Temperature	As stated in HACCP
	lines	Weights	ANALYSIS
		Meets specification	
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	All glass and brittle	No tolerances -reject
_	on risk assessment	materials	-

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SECTION N - Packaging Information

Component	Outer Case	Label	Tape
Material	Brown Cardboard Box	Paper	Plastic Tape
Specification	507x197x169mm	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	189g	1g	3g
Barcode	05023281480311		

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	20
No. of Crates / Cases per pallet Layer	84
No. of Layers per Pallet	12
No. of Crates / Cases per pallet	7
Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit	Cardboard Layer Pad x 3, 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: Geoff Waters Position: Technical Manager

Date of Issue: 18/01/2022 Signature:

Issue No: 4

Amendments					
Previous	Previous	Current	Current	Sections	Details of Change
Issue	Issue Date	Issue	Issue Date	Changed	-
3	22/09/2021	4	18/01/2022	В	Photo changed to show new markings
					arrangement
				F	New format dietary and allergens section
					-

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