



**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
Technical Telephone No.	01208 261318
Technical Email Address	david.rowe@propercornish.co.uk
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:	Spicy Chicken & Chorizo Pasty 283g
Product Description:	A filling of chicken and chorizo salami with vegetables in a spicy sauce, encased in a hand crimped pastry case, frozen unbaked.
Product Code:	82079
Product Type:	Uncooked Frozen
Product Marking:	Z and 2 knife marks
Factory Licence No:	UK CQ515 EC

Quality standard	Originated by: Sue Dee	Date issued: 24/01/2014	Authorized by: David Rowe
------------------	------------------------	-------------------------	---------------------------



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

QA-090A/4

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	3
Chicken	Chicken, Salt, Water	6
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	7
Tomato	Tomatoes, Tomato Juice, Citric Acid	8
Chorizo	Pork, Salt, Spices, Dextrose, Pork Fat, Spice Extracts, Yeast Extract, Garlic Powder, Antioxidant (Ascorbic Acid), Starter Culture, Acidity Regulator (Citric Acid), Preservative (Sodium Nitrate],	9
White Shortening	Palm Oil, Water, Rapeseed Oil, Sunflower Oil, Salt, Lemon Juice	11
Vindaloo Curry Powder	MUSTARD , Turmeric, Cayenne Pepper, Fenugreek, Coriander, Pepper, Salt, Ginger, Cardamom, White pepper, Cumin, Fennel, Rice Flour, Paprika, Garlic, Permitted Colour E150c, Smoke Flavouring, Herb Extract, Natural Flavouring	15
Harissa Seasoning	Sugar, Red Pepper, Spices (Cumin, Coriander, Black Pepper, Chinese Ginger), Apple Powder, Salt, Chillies, Garlic Powder, Tomato Powder, Mint, Sunflower Oil	17
Pastry Glaze	Water, MILK Proteins, Dextrose, Rapeseed Oil	

Quality standard	Originated by: Sue Dee	Date issued: 24/01/2014	Authorized by: David Rowe
------------------	------------------------	-------------------------	---------------------------



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

QA-090A/4

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide, Thiamine), Potato, Vegetable Margarine [(Palm, Rapeseed and Sunflower Oil), Water, Salt, Lemon Juice], Water, Onion, Chicken (7%) (Chicken, Salt, 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], Tomato (Tomatoes, Tomato Juice, Citric Acid), Chorizo (5%) [Pork, Salt, Spices, Dextrose, Pork Fat, Spice Extracts, Yeast Extract, Garlic Powder, Antioxidant (Ascorbic Acid), Starter Culture, Acidity Regulator (Citric Acid), Preservative (Sodium Nitrate), Yogurt (**MILK**), White Shortening (Palm Oil, Water, Rapeseed Oil, Sunflower Oil, Salt, Lemon Juice), Glaze (Water, **MILK** Proteins, Dextrose, Rapeseed Oil), Modified Maize Starch, Salt, Vindaloo Curry Powder (**MUSTARD**, Turmeric, Cayenne Pepper, Fenugreek, Coriander, Pepper, Salt, Ginger, Cardamom, White pepper, Cumin, Fennel, Rice Flour, Paprika, Garlic, Permitted Colour E150c, Smoke Flavouring, Herb Extract, Natural Flavouring), Garlic Puree, Harissa Seasoning [Sugar, Red Pepper, Spices (Cumin, Coriander, Black Pepper, Chinese Ginger), Apple Powder, Salt, Chillies, Garlic Powder, Tomato Powder, Mint, Sunflower Oil)], Dried Chilli.

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

Quality standard

Originated by: Sue Dee

Date issued: 24/01/2014

Authorized by: David Rowe



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

QA-090A/4

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
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
Chicken	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18 °C	Out of specification
White Sauce	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Tomato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Chorizo	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18 °C	Out of specification
Yogurt	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0-5oC	Out of specification

Quality standard	Originated by: Sue Dee	Date issued: 24/01/2014	Authorized by: David Rowe
------------------	------------------------	-------------------------	---------------------------



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

QA-090A/4

INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
Modified Maize Starch	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Vindaloo Curry Powder	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Garlic Puree	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Harissa Seasoning	PC Approved		Every Delivery	Conformance to RM specification	Out of specification
Dried Chilli	PC Approved		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



PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)

QA-090A/4

SECTION E – Physical Properties

Pack Size:	30
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% (Based on uncooked product)

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	145g ± 5g	51%
Filling	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	No	Yes
Benzoates	Yes	No
Bha/Bht (E320/321)	Yes	No
Artificial Flavours	No	Yes

Quality standard	Originated by: Sue Dee	Date issued: 24/01/2014	Authorized by: David Rowe
------------------	------------------------	-------------------------	---------------------------



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

QA-090A/4

All Preservatives	No	Yes
Sulphur Dioxides Or Sulphites (>10mg/Kg)	Yes	No
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	No	Yes
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	Yes	No
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

Quality standard	Originated by: Sue Dee	Date issued: 24/01/2014	Authorized by: David Rowe
------------------	------------------------	-------------------------	---------------------------



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

QA-090A/4

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. The pastry 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.</p> <p>The pastry is an even golden brown colour with highlights at the edges and a glossy finish.</p> <p>Filling – Chunks of onion, Chorizo salami and chicken in a mustard yellow sauce.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry.</p> <p>Filling – Soft, cooked vegetables, soft, moist chicken with chewy chunks of Chorizo.</p>
Flavour	A warming, spicy heat with the flavour of Chorizo salami also evident.
Aroma	Spicy, savoury, salami.

SECTION K - Nutritional Information

Nutrient		Per 100g/ml	Per Unit (255g cooked)	Declared on Pack	Data Source
Energy	(K/J)	1192	3040	No	Nutricalc
Energy	(k/cal)	285	726	No	Nutricalc
Fat	(g)	16.3	42	No	Nutricalc
-of which saturates	(g)	7.6	19	No	Nutricalc
Carbohydrate	(g)	26.8	68	No	Nutricalc
-of which sugars	(g)	2.0	5	No	Nutricalc
Protein	(g)	7.8	20	No	Nutricalc
Salt	(g)	0.8	2	No	Nutricalc

Quality standard	Originated by: Sue Dee	Date issued: 24/01/2014	Authorized by: David Rowe
------------------	------------------------	-------------------------	---------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/4
--	--	------------------

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	400x300x169		250x100mm	
Primary / transit	Secondary	Secondary	Secondary	Secondary
Component weight / per case (g)	484g	9g	2g	3g

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	30
No. of Crates / Cases per pallet Layer	10
No. of Layers per Pallet	9
No. of Crates / Cases per pallet	90
Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit	Pallet Wrap

Quality standard	Originated by: Sue Dee	Date issued: 24/01/2014	Authorized by: David Rowe
------------------	------------------------	-------------------------	---------------------------



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

QA-090A/4

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: 07/05/2014

Signature:

A handwritten signature in black ink, appearing to be "DR", written over a horizontal line.

Issue No: 3