



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

QA-090A/18

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	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) 283g Steak & Ale
Product Description:	Fresh vegetables and chunks of steak flavoured with ale, encased in a pre-glazed, hand crimped pastry case.
Product Code:	48010
Product Type:	Uncooked Frozen
Product Marking:	Clover shape 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 Sulphate, Calcium Carbonate, Iron, Niacin, Thiamin	1
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	4
Gravy Base	Water, 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	6
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	10
Beef Stock	[Beef Bones, Water, Beef Fat, Beef Extract, Salt], Yeast Extract, Water, Vegetables [Onion, Tomato, Potato], Caramelised Sugar Syrup, Salt, Lemon Juice Concentrate, Maltodextrin	13
Pastry Glaze	Water, MILK Proteins, Dextrose, Rapeseed Oil	12

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Potato, Beef (10%), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Water, Gravy Base (Water, 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), Swede, Onion, Ale (3%) (**BARLEY, WHEAT**), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Modified Potato Starch, Glaze (Water, **MILK** Proteins, Dextrose, Rapeseed Oil), Beef Stock ([Beef Bones, Water, Beef Fat, Beef Extract, Salt], Yeast Extract, Water, Vegetables [Onion, Tomato, Potato], Caramelised Sugar Syrup, Salt, Lemon Juice Concentrate, Maltodextrin), Salt, Black Pepper.

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					
Potato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Beef	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Gravy Base	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Swede	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
Ale	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Modified Potato Starch	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Beef Stock	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

Quality standard

Originated by: Sue Dee

Date issued: 24/03/2021

Authorized by: Geoff Waters



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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

Quality standard

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SECTION D1 – Country of Origin

Ingredient Name	Country of Origin
Flour	UK, Poland, Germany, USA, Canada, France, India, China
Potato	UK
Beef	UK, ROI
Vegetable Margarine	Manufactured in Belgium
Vegetable Oils & 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
Water	UK
Gravy	Manufactured in UK
Water	UK
Cornflour	USA, Germany
Demerara Sugar	Mauritius, UK, USA, Malawi, Zambia, Guadeloupe, Swaziland and 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
Spice (White Pepper)	Indonesia, Vietnam, Sri Lanka, India
Acidifier (Sodium Acetate)	Germany, USA, Netherlands, China
Spice Extract (Pepper)	India, Indonesia, Sri Lanka
Onion Extract	Italy
Swede	UK
Onion	UK
Ale	Manufactured in UK
Barley	UK
Wheat	UK
White Shortening	Manufactured in Belgium
Vegetable Oils & 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

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	Water	Belgium
	Salt	Belgium
	Lemon Juice	Netherlands
Modified Potato Starch		Germany
Glaze		Manufactured in The Netherlands and UK
	Water	UK
	Milk Protein (Milk)	Netherlands, Belgium, France, Germany
	Dextrose	Netherlands
	Vegetable Oil	Australia, Austria, Czech Republic, Hungary, Slovakia, Poland, Belgium, UK, France, Germany, Denmark, Ukraine, Russia
Beef Stock		Manufactured in Netherlands
	Beef Stock	Netherlands, Sweden, Denmark, Germany, Belgium
	Yeast Extract	Brazil, France, UK, Netherlands, Germany
	Water	Netherlands
	Onion	India
	Tomato	Greece
	Potato	Austria
	Caramelised Sugar Syrup	Netherlands
	Salt	UK, Netherlands
	Lemon Juice Concentrate	Argentina, China, Sicily, Spain, South America, Turkey, UK
	Maltodextrin	Belgium
Salt		UK
Black Pepper		Indonesia and Vietnam



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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 oven at 180°C/Gas mark 5. 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:	10% (Based on uncooked product)

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	145g ± 5g	50%
Filling	138g ± 5g	48%
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	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

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All Preservatives	Yes	No
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	Yes	No
Celery Or Celery Derivatives	Yes	No
Celery And Celery Derivatives	Yes	No
Fish (Excluding Shellfish) And Fish Derivatives	Yes	No
Crustaceans, Molluscs & Their Derivatives	Yes	No
Fish Oils	Yes	No
Beef (non UK)	No	Yes
Beef (UK Origin)	No	Yes
Pork	Yes	No
Lamb	Yes	No
Poultry	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 – 18 months from production
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	<p>Pastry – A Cornish pastry is a circle of pastry, folded to form a semi-circular 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 pasties have a clover marking to identify the product and one knife mark to allow steam and cooking juices to escape. Some gravy staining may occur.</p> <p>Filling – Pieces of meat and vegetables loosely filled in a dark moist gravy.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry. The meat should be moist and resistant (firm) but is not chewy and should be free from fat and gristle. The vegetables should retain some bite and not be mushy or wet. The gravy has a sticky consistency.</p>
Flavour	Meaty with a strong ale taste.
Aroma	A dominant aroma of ale.

SECTION K - Nutritional Information

Nutrient		Per 100g/ml (as sold)	Typical 255g cooked	Declared on Pack	Data Source
Energy	(K/J)	1005	3181	No	Nutricalc
Energy	(k/cal)	240	760	No	Nutricalc
Fat	(g)	12.3	38.9	No	Nutricalc
-of which saturates	(g)	6.4	20.4	No	Nutricalc
Carbohydrate	(g)	27.8	88.0	No	Nutricalc
-of which sugars	(g)	1.2	3.9	No	Nutricalc
Protein	(g)	5.6	17.6	No	Nutricalc
Salt	(g)	0.69	2.20	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

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	2g	15g
Barcode	05023281480106		

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	Cardboard Layer Pad x 3, Edge Protectors x 4, Pallet Wrap



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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: 05/07/2021

Signature:

Issue No: 17