

QA-090A/19

**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) 283g Spicy Chicken & Chorizo Pasty
Product Description:	A filling of chicken and chorizo salami with vegetables in a spicy sauce, encased in a preglazed hand crimped pastry case.
Product Code:	46223
Product Type:	Uncooked Frozen
Product Marking:	Z and 2 knife marks
Factory Licence No:	GB CQ515



Quality standard Originated by: Sue Dee Date issued: 02/09/2021 Authorized by: Geoff Waters
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QA-090A/19

**SECTION C - Compound Ingredient Information** 

Ingredient	Breakdown	Position In Ingredient Ranking	
WHEAT Flour	<b>WHEAT</b> Flour, Calcium Sulphate, Calcium Carbonate, Iron, Niacin, Thiamin	1	
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	3	
Chicken	Chicken, Salt, Water	6	
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		
Tomato	Tomatoes, Tomato Juice, Citric Acid	8	
Chorizo	Pork, Salt, Spices, Pork Fat, Dextrose, Spice Extracts, Antioxidant: Ascorbic Acid, Yeast Extract, Garlic Powder, Acidity Regulator [Citric Acid], Starter Culture, Preservative [Sodium Nitrate]		
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, 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		
Garlic Puree	Rehydrated Garlic, Water, Citric Acid	15	
Harissa Seasoning	Sugar, Spices [Cumin, Coriander, Black Pepper, Ginger], Chilli Flakes, Mixed Peppers, Garlic Powder, Tomato Powder, Apple Powder, Salt, Mint		
Pastry Glaze	MILK Proteins, Dextrose, Rapeseed Oil	19	



QA-090A/19

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, Onion, Chicken (7%) (Chicken, 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), Whole MILK Yogurt, Chorizo (4%) (Pork, Salt, Spices, Pork Fat, Dextrose, Spice Extracts, Antioxidant: Ascorbic Acid. Yeast Extract. Garlic Powder, Acidity Regulator [Citric Acid], Starter Culture, Preservative [Sodium Nitrate]), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Cornflour, Salt, Vindaloo Curry Powder (Spices [MUSTARD, Turmeric, Cayenne Pepper, Coriander Seed, Fenugreek Seed, Black Pepper, Ginger, Cumin, White Pepper, Fennel Seed, Paprikal, Salt, Rice Flour, Flavouring, Permitted Colour E150c, Garlic, Dextrose, Sage, Smoke Flavouring), Garlic Puree (Rehydrated Garlic, Acidity Regulator [Citric Acid]), Harissa Seasoning (Sugar, Spices [Cumin, Coriander, Black Pepper, Ginger], Chilli Flakes, Mixed Peppers, Garlic Powder, Tomato Powder, Apple Powder, Salt, Mint), Carboxy Methyl Cellulose, Chilli Flakes, Glaze (MILK Protein, Dextrose, Vegetable Oil)

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



QA-090A/19

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 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
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°C - <5°C	Out of specification
Modified Maize Starch	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: 02/09/2021 Authorized by: Geoff Waters	
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QA-090A/19

INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
Vindaloo Curry Powder	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Stabiliser	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	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Dried Chilli	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Glaze					
Glaze		See PC Raw Materials Intake Procedure			



QA-090A/19

**SECTION D1 – Country of Origin** 

SECTION D1 – Country of Origin	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 ∧ Fats	South East Asia (Malaysia/ Indonesia/ Papua		
	New Guinea), Ivory Coast, Ghana, Cameroon		
	Brazil, Colombia, Honduras, Nigeria and		
	Ecuador.		
Water	Belgium		
Salt	<u> </u>		
Lemon Juice	Netherlands		
Water	UK		
Onion	UK		
Chicken	Manufactured in Brazil		
Chicken	Brazil		
Salt	Brazil		
Water	Brazil		
Sauce Blanche	Manufactured in UK		
Skimmed Milk	Ireland, UK		
Vegetable Stock	Brazil, France, Poland, Switzerland, UK		
Vegetable Oil	Malaysia, Brazil, Colombia, Indonesia, Papua		
Ŭ	New Guinea, Thailand, UK		
Modified Maize Starch	USA, France, Netherlands		
Salt	UK		
Soya Lecithin	India, UK		
Tomato	Manufactured in Italy		
Tomatoes	Italy		
Tomato Juice	Italy		
Citric Acid	Italy		
Chorizo	Manufactured in Denmark		
Pork	Denmark		
Salt	EU		
Spices	Spain, Peru, Eastern Europe, North Africa,		
gpioses	Vietnam, Indonesia, India, Malawi		
Dextrose	Europe		
Pork Fat	Denmark		
Spice Extracts	Asia		
Antioxidants	China		
Yeast Extract	Brazil		
Garlic Powder	China		
Acidity Regulator			
	Cormany		
Starter Culture	Germany  Denmark Cormany		
Preservative	Denmark, Germany		



QA-090A/19

factured in Belgium
- South East Asia (Malaysia/ Indonesia/ a New Guinea), Ivory Coast, Ghana, croon Brazil, Colombia, Honduras, Nigeria cuador. seed - France, Germany, Hungary, kia, Poland, Czech Republic, Belgium, a, Russia, Ukraine, Australia, Denmark and Britain
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factured in The Netherlands and UK
rlands, Belgium, France, Germany
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alia, Austria, Czech Republic, Hungary, kia, Poland, Belgium, UK, France, any, Denmark, Ukraine, Russia
any
factured in UK
Canada, India, Ukraine, Russia, Poland
China, Peru, Malawi, Zimbabwe, Uganda, a
a, Ukraine, Lithuania, India, Canada, ria, Romania, Morocco
Vietnam, Indonesia, Malaysia, Brazil, Sri ı, Madagascar
a, India, China
am, Indonesia, Malaysia, Brazil
Syria, India, Turkey
Egypt
Spain, Portugal, France, Greece, Romania, ary, Netherlands
, Peru, China
, Spain
y, UK
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QA-090A/19

Natural Flavourings	UK, India
Stabiliser	UK
Garlic Puree	Manufactured in China
Rehydrated Garlic	China
Water	China
Citric Acid	China
Harissa Seasoning	Manufactured in the UK
Sugar	UK
Spices (Cumin, Coriander, Black Pepper, Ginger)	Turkey, Syria, Bulgaria, Romania, Ukraine,
	Russia, Brazil, Nigeria
Chilli Flakes	China
Mixed Peppers	China
Garlic Powder	China
Tomato Powder	Spain
Apple Powder	Poland, Chile
Salt	UK
Mint	Egypt
Dried Chilli	India

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** 

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:	12% (Based on uncooked product)

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QA-090A/19

**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	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	Yes	No
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	Yes	No
Derivatives		
Crustaceans, Molluscs & Their Derivatives	Yes	No
Fish Oils	Yes	No
Beef (non UK)	Yes	No
Beef (UK Origin)	Yes	No
Pork (Chorizo)	No	Yes
Lamb	Yes	No
Poultry	No	Yes

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QA-090A/19

	Gelatine	Yes	No
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Suitable for	Yes	No
Vegetarians		J
Vegans		J

#### **SECTION G - NUT STATEMENTS**

There are no nuts in this recipe and there are no	o 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		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** 

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Shelf Life	Maximum – 18 months from production
Shelf life upon opening	As above if kept frozen
Storage Temp (°C)	<-18°C
Handling Requirements	None



QA-090A/19

**SECTION J - Organoleptic Description (Baked Product)** 

OLOTIONO Organolopi	bescription (Bakea i roduot)
Appearance	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. 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 markings 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. The pastry is an even golden brown colour with highlights at the edges and a glossy finish.  Filling – Chunks of chicken and chorizo with potato and onion in a creamy sauce which takes its colouring from the spices and chorizo. Red flecks of chilli are also visible
Texture	Pastry - The pastry displays characteristics of flaky and short crust pastry. Filling – The meat is moist and resistant (firm) with soft vegetables in a creamy sauce.
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 100g/ml	Typical	Declared on	Data Source
		(as sold)	(cooked)	256g cooked	Pack	
Energy	(K/J)	1050	1167	2987	No	Nutricalc
Energy	(k/cal)	251	278	713	No	Nutricalc
Fat	(g)	13.7	15.2	39.0	No	Nutricalc
-of which	(g)	7.1	7.9	20.2	No	Nutricalc
saturates						
Carbohydrate	(g)	27.4	30.4	77.9	No	Nutricalc
-of which sugars	(g)	1.5	1.6	4.2	No	Nutricalc
Protein	(g)	5.7	6.3	16.2	No	Nutricalc
Salt	(g)	0.67	0.74	1.90	No	Nutricalc



QA-090A/19

**SECTION L – Microbiological** 

TEST	TARO	GET	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	

**SECTION N - Packaging Information** 

Component	Outer Case	Label	Tape
Material	Brown Cardboard Box	Paper	Plastic Tape
Specification	507x197x169mm	250x100mm	
Primary / transit	Secondary	Secondary	Secondary
Component weight / per case (g)	189g	1g	3g
Barcode	05023281462232		

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	Cardboard Layer Pad x 3, Pallet Wrap
wrapped or stabilised during transit	

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QA-090A/19

#### **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: 20/09/2021 Signature:

Issue No: 16

Amendm	Amendments					
Previous	Previous	Current	Current	Sections	Details of Change	
Issue	Issue Date	Issue	Issue Date	Changed		
15	02/07/2021	16	20/09/2021	Α	Address changed	
				С	Ingredients order changed	
				E	Oven temperatures amended	
				K	Nutritional data re-calculated	
				N	Corner posts removed	