

ECEIVED

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):	(60) UCF 124g Secondary School Pizza Roll
Product Description:	Flavours reminiscent of a margherita pizza topping. Encased in a mixed herb and rusk, pre- glazed pastry roll. Suitable for vegans.
Product Code:	44001
Product Type:	Uncooked Frozen
Product Marking:	Mixed herb and rusk topping
Factory Licence No:	GB CQ515





SECTION C - Compound Ingredient Information

Ingredient	Breakdown	Position In
		Ingredient
		Ranking
WHEAT Flour	WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin	1
Tomato	Tomatoes, Tomato Juice, Citric Acid	2
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	6
Vegan	Textured WHEAT Protein [SULPHITE], Palm	7
Seasoning	Fat, WHEAT Gluten, Rusk [WHEAT Flour Calcium	
	Carbonate, Iron, Niacin, Thiamin, Salt], Flavouring [Salt,	
	Maltodextrin, Yeast Extract], Stabiliser [Methylcellulose], Salt,	
	Dextrose, Herb [Sage], Spices [White Pepper, Coriander,	
	Chilli], Yeast Extract, Onion Powder, Colour [Caramel]	
Calzone	Tomato Powder, Maltodextrin, Cornflour, Herbs [Oregano,	8
Tomato	Basil, Parsley], Salt, Garlic Powder, Onion Powder, Sugar,	
Seasoning	Spice [Black Pepper], Paprika Extract	
Rusk Rusk [WHEAT Flour (WHEAT Flour, Calcium Carbonate,		10
	Iron, Niacin, Thiamin)], Water, Salt, Raising Agent	
	[Ammonium Carbonate]	
White	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt,	12
Shortening	Lemon Juice	
Garlic Puree	Rehydrated Garlic, Acidity Regulator [Citric Acid]	17
Mixed Herbs	Basil, Oregano, Parsley, Marjoram, Sage, Thyme	20
Vegan Glaze	Tapioca Dextrin, Dextrose	16

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Tomato (15%) (Tomatoes, Tomato Juice, Citric Acid), Water, Potato, Onion, Vegetable Margarine (Vegetable Oils And Fats [Palm], Water, Salt, Lemon Juice), Vegan Seasoning (Textured WHEAT Protein [SULPHITE], Palm Fat, WHEAT GLUTEN, Rusk [WHEAT Flour Calcium Carbonate, Iron, Niacin, Thiamin, Salt], Flavouring [Salt, Maltodextrin, Yeast Extract], Stabiliser [Methylcellulose], Salt, Dextrose, Herb [Sage], Spices [White Pepper, Coriander, Chilli], Yeast Extract, Onion Powder, Colour [Caramel]), Calzone Tomato Seasoning (3%) (Tomato Powder, Maltodextrin, Cornflour, Herbs [Oregano, Basil, Parsley], Salt, Garlic Powder, Onion Powder, Sugar, Spice [Black Pepper], Paprika Extract), Mixed Capsicum Peppers, Rusk (Rusk [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]), Sweetcorn, White Shortening (Vegetable Oils And Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Yellow Peppers, Tomato Paste (1%), Modified Potato Starch, Vegan Glaze (Tapioca Dextrin, Dextrose), Garlic Puree (Rehydrated Garlic, Acidity Regulator [Citric Acid]), Parsley, Salt, Mixed Herbs (Basil, Oregano, Parsley, Marjoram, Sage, Thyme).

Quality standardOriginated by: Sue DeeDate issued: 05/11/2021Authorized by: Geoff Waters



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
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SECTION D - Recipe Details Ingredients listed in descending order.

INGREDIENT	SUPPLIER (See Proper Cornish	TEST	FREQUENCY	STANDARD	REJECT
	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					
Tomato	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
Vegan Seasoning	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Calzone Tomato Seasoning	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
Mixed Peppers	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18°C	Out of specification
Rusk	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Sweetcorn	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18°C	Out of specification

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INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
Yellow Peppers	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18°C	Out of specification
Tomato Paste	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
Garlic Puree	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Parsley	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
Mixed Herbs	PC Approved	See PC Raw Materials Intake Procedure	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

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SECTION D1 – Country of Origin

Ingredient Name	Country of Origin
Flour	UK, Poland, Germany, USA, Canada, France,
	India, China
Tomato	Manufactured in Italy
Tomato	Italy
Tomato Juice	Italy
Citric Acid	Italy
Water	UK
Potato	UK
Onion	UK
Vegetable Margarine	Manufactured 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
Vegan Seasoning	Manufactured in UK
Textured Wheat Protein	Germany, Sweden, UK, Italy
Palm Fat	Malaysia, Indonesia, Papua New Guinea,
	Solomon Isles, Ivory Coast, Benin, Cameroon,
	Brazil, Honduras, Costa Rica, Columbia,
	Ecuador, Guatemala, Peru,
Rusk	UK, France, Netherlands, China, Norway,
	Germany, Sweden, USA, India
Flavouring	UK
Stabiliser	Germany, China, Japan, UK, France, Norway,
	USA, Korea
Salt	UK, Netherlands
Dextrose	Bulgaria, France, Belgium, UK, Italy, Spain,
	Hungary, Poland, Germany, Romania, Serbia
Sage	Turkey, Albania, Egypt
White Pepper	Indonesia, Vietnam, Sri-Lanka, India
Coriander	Bulgaria, Ukraine, Russia, Morocco, Canada,
	Spain, India, Romania, Turkey
Chilli	India, China, Peru, Nigeria, Malawi
Yeast Extract	UK, China, Belgium, Germany, Netherlands, France
Onion Powder	Egypt, India, China
Colour	UK, France
Calzone Tomato Seasoning	Manufactured in UK
Tomato Powder	Spain
Maltodextrin	France



Cornflour Netherlands , Slovakia Oregano Turkey Basil Egypt Parsley UK	
Basil Egypt	
Salt UK	
Garlic Powder China	_
Onion Powder India	
Sugar UK	
Black Pepper Brazil	
Mixed Peppers Spain, Turkey, China	
Pinhead Rusk Manufactured in UK	
Wheat Flour UK	
Water UK	
Salt UK	
Raising Agent UK	
Sweetcorn Hungary	
White Shortening Manufactured 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 an Great Britain	1
Water Belgium	
Salt Belgium	
Lemon Juice Netherlands	
Yellow Peppers Spain, Turkey, China	\neg
Tomato Paste Italy	\neg
Modified Potato Starch UK and France	\neg
Vegan Glaze Manufactured in UK	\neg
Water UK	\neg
Tapioca Dextrin Germany	\neg
Dextrose Spain, Germany, Italy	\neg
Garlic Puree Manufactured in China	\neg
Rehydrated Garlic China	
Rehydrated Garlic China Citric Acid China	\neg
Rehydrated Garlic China	

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:	60
Declared Product Weight:	124g
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 11 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 25-35 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).
Legal Minimum Meat Content:	N/A

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	50g <u>+</u> 5g	40%
Filling	70g <u>+</u> 5g	56%
Topping	2g approx	
Glaze	2g approx.	
Total Weight Unbaked	124g <u>+</u> 10g	

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 Derivativ	ves No	Yes	Flour, vegan seasoning, rusk	Yes
Rye and Derivativ	ves Yes	No		No
Barley and Derivativ	ves Yes	No		Yes
Oats and Derivativ	ves Yes	No		Yes
Spelt and Derivativ	ves Yes	No		No
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FREE FROM	YES / NO	Declared on Label	Source	Allergens on site
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	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 (>10mg/Kg)	No	Yes	Vegan seasoning	Yes
Soya and Derivatives	Yes	No		Yes
Yeast & Yeast Derivatives	No	Yes	Vegan seasoning	
Maize and Derivatives	No	Yes	Sweetcorn	
Fruit & Fruit Derivatives	No	Yes	Tomato, tomato seasoning, tomato puree, vegetable margarine and shortening	
Vegetable & Vegetable Derivatives	No	Yes	Potato, onion, sweetcorn, mixed peppers, tomato seasoning, garlic, vegetable margarine and shortening	
Additives And Processing Aids	No	Yes	Vegan seasoning, rusk, garlic puree	
Artificial Colours	Yes	No		
Azo & Coal Tar Dyes	Yes	No		
All Added Colours	No	Yes	Vegan seasoning	
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		
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Quality standard



Suitable for	Yes	Νο
Vegetarians		J
Vegans		J

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

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 - Oblong pastry case encompassing a savoury filling folded and sealed down one side.
	The pastry cooks to a mottled, golden brown, the colour may be darker on the seal. The pastry top has a rusk and herb topping.
	Pastry layers lift during cooking and produce a void around the filling.
	Filling - The filling may protrude at either end of the product. The filling glistens slightly and the overall colour is deep red. Sweetcorn, onions, peppers and herbs are also visible.
Texture	Pastry - The pastry displays characteristics of flaky and short crust pastry. Filling – Soft tomato base with slight resistance from the sweetcorn, peppers and onion.
Flavour	Tomato and herbs
Aroma	Predominant tomato and herb notes

SECTION K - Nutritional Information

Nutrient		Per 100g/ml	Per 100g/ml	Typical	Declared on	Data Source
		(as sold)	(cooked)	111g cooked	Pack	
Energy	(K/J)	850	944	1048	No	Nutricalc
Energy	(k/cal)	203	225	250	No	Nutricalc
Fat	(g)	9.5	10.5	11.7	No	Nutricalc
-of which	(g)	4.8	5.4	6.0	No	Nutricalc
saturates						
Carbohydrate	(g)	25.2	28.0	31.1	No	Nutricalc
-of which sugars	(g)	1.8	2.0	2.3	No	Nutricalc
Protein	(g)	5.2	5.8	6.4	No	Nutricalc
Salt	(g)	1.28	1.43	1.58	No	Nutricalc



SECTION L – Microbiological

TEST	TARGET		REJ	ЕСТ
	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	404x302x128mm	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	238g	1g	3g
Barcode	05023281440018		

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	60
No. of Crates / Cases per pallet Layer	10
No. of Layers per Pallet	11
No. of Crates / Cases per pallet	110
Clearly state how the pallet/shipper/dolly will be	Cardboard Layer Pad x 5, Pallet Wrap
wrapped or stabilised during transit	



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: 16/11/2021

Signature:

Issue No: 1

Amendments					
Previous	Previous	Current	Current	Sections	Details of Change
Issue	Issue Date	Issue	Issue Date	Changed	
N/A	N/A	1	16/11/2021		New product