



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

QA-090A/21

Section A – Supplier Details

Registered Address: Proper Cornish Ltd 3 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: As for registered address
Technical Contact Name	Geoff Waters
Technical Telephone No.	01208 261315
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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) Standard 4" Sausage Roll
Product Description:	Seasoned sausage meat encased in a pre-glazed flaky pastry
Product Code:	82035
Product Type:	Uncooked Frozen
Product Marking:	Wavy lines
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	2
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	4
Seasoning Mix	Rusk (WHEAT Flour, Salt, Raising Agents: Di- and Polyphosphates, Sodium Carbonate); Salt, Sunflower Oil, Dried Onion, Flavourings, Herbs, Stabiliser: Triphosphates, Dextrose, Sugar, Beetroot Powder, Yeast Extract, Spice, Antioxidant: Ascorbic Acid, Citric Acid	5
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	6
Pastry Glaze	MILK Proteins, Dextrose, Rapeseed Oil	7

Ingredients in Descending Order: (based on uncooked product)

Water, **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Pork (15%), Vegetable Margarine (Vegetable Oils And Fats [Palm], Water, Salt, Lemon Juice), Seasoning Mix (Rusk (**WHEAT** Flour, Salt, Raising Agents: Di- and Polyphosphates, Sodium Carbonate); Salt, Sunflower Oil, Dried Onion, Flavourings, Herbs, Stabiliser: Triphosphates, Dextrose, Sugar, Beetroot Powder, Yeast Extract, Spice, Antioxidant: Ascorbic Acid, Citric Acid), White Shortening (Vegetable Oils And Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Glaze (**MILK** Protein, Dextrose, Vegetable Oil), Salt

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					
Water	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Pork	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Seasoning Mix	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
Water	UK
Flour	UK, Poland, Germany, USA, Canada, France, India, China
Pork	UK, EU
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
Seasoning Mix	Manufactured in ROI
Rusk	UK, Norway
Salt	UK, China
Sunflower Oil	France, UK, Belgium, Netherlands, Germany, Austria, Romania, Russian Federation, Ukraine, Hungary, Spain, Poland, Slovakia, Czech Republic, Moldova, Uruguay, Bulgaria
Onion	India
Flavourings	India, UK, Belgium, Hungary, France, Indonesia, Madagascar, Malaysia
Herbs	Turkey, UK
Dextrose	UK, Belgium, Hungary, France
Sucrose	UK, Netherlands
Beetroot Powder	France
Yeast Extract	UK
Pepper	Vietnam, India, Indonesia, Brazil, Malaysia
Ascorbic Acid	China
Citric Acid	Austria
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 and Great Britain
Water	Belgium
Salt	Belgium
Lemon Juice	Netherlands
Glaze	Manufactured in The Netherlands and UK

Quality standard

Originated by: Sue Dee

Date issued: 10/06/2021

Authorized by: Geoff Waters



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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
Salt	UK

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:	60
Declared Product Weight:	86g
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 12 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:	15% (Based on uncooked product)

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	48g ± 5g	54%
Filling	38g ± 5g	38%
Total Weight Unbaked	86g ± 10g	
Glaze	2g approx.	



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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	No	Yes	Glaze	Yes
Lactose	No	No	Glaze	Yes
Lupin and Derivatives	Yes	No		No
Cereals Containing Gluten	No	Yes		Yes
Wheat and Derivatives	No	Yes	Flour, seasoning mix	Yes
Rye and Derivatives	Yes	No		No
Barley and Derivatives	Yes	No		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
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)	Yes	No		Yes
Soya and Derivatives	Yes	No		Yes
Yeast & Yeast Derivatives	No	Yeast	Seasoning mix	
Maize and Derivatives	Yes	No		
Fruit & Fruit Derivatives	No	Yes	Vegetable margarine and shortening	
Vegetable & Vegetable Derivatives	No	Yes	Vegetable margarine and shortening, seasoning mix, glaze	
Additives And Processing Aids	No	Yes	Seasoning mix	
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	No	Yes	Pork	



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Lamb	Yes	No		
Poultry	Yes	No		
Gelatine	Yes	No		

Suitable for	Yes	No
Vegetarians		✓
Vegans		✓

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
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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

SECTION J - Organoleptic Description (Baked Product)

Appearance	<p>Pastry - Oblong pastry case encompassing seasoned sausage meat 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 wavy line markings. Pastry layers lift during cooking and a small void around the filling may form. The filling may protrude at either end of the product. Glaze may become trapped in the seal causing the colour to darken.</p> <p>Filling - The sausage meat is light beige with flecks of seasoning and herbs.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky pastry. Filling – The texture is meaty and soft.</p>
Flavour	A savoury flavour with sage and pepper overtones.



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Aroma	A savoury aroma with herby notes.
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SECTION K - Nutritional Information

Nutrient		Per 100g/ml (as sold)	Per 100g/ml (cooked)	Typical 79g cooked	Declared on Pack	Data Source
Energy	(K/J)	1187	1319	1042	No	Nutricalc
Energy	(k/cal)	284	315	249	No	Nutricalc
Fat	(g)	16.0	17.7	14.0	No	Nutricalc
-of which saturates	(g)	7.5	8.4	6.6	No	Nutricalc
Carbohydrate	(g)	30.4	33.7	26.6	No	Nutricalc
-of which sugars	(g)	0.5	0.5	0.4	No	Nutricalc
Protein	(g)	6.0	6.6	5.2	No	Nutricalc
Salt	(g)	0.93	1.03	0.82	No	Nutricalc

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



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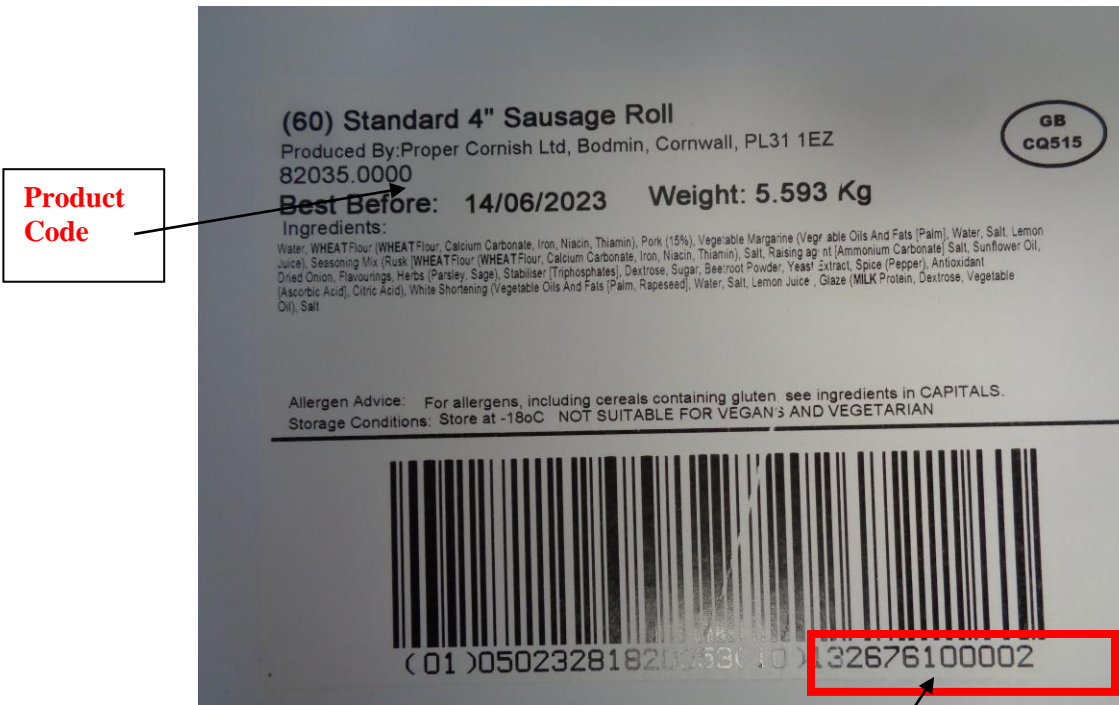
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SECTION N - Packaging Information

Component	Outer Case	Label	Tape
Material	Brown Cardboard Box	Paper	Plastic Tape
Specification	400x300x126mm	250x100mm	
Primary / transit	Secondary	Secondary	Secondary
Component weight / per case (g)	263g	1g	3g
Barcode	05023281820353		

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	12
No. of Crates / Cases per pallet	120
Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit	Cardboard Layer Pad x 5, Pallet Wrap

LABEL PHOTO



Please note: The label shows the correct format, ingredients, codes and allergens, however the weight shown is incorrect

**Batch code (sometimes referred to as tag tally)
This is the number after the brackets. It is the key number for the traceability of the product
When reporting any issues, you should include both the product and batch codes.**



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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: 08/12/2022

Signature:

Issue No: 11

Amendments					
Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Sections Changed	Details of Change
9	05/08/2021	10	13/12/2021	F K	New format dietary and allergen section Nutritionals re-calculated
10	13/12/2021	11	08/12/2022	E	Storage height changed Cooking times amended Pallet configuration changed Box dimensions and weight amended Label added