

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/22
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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
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):	27 UCF 175g PC Chicken & Mushroom Slice
Product Description:	Pre-glazed pastry parcel filled with chicken and diced mushrooms in a creamy white sauce and topped with rusk and sage. Individually frozen to prevent sticking
Product Code:	44168
Product Type:	Uncooked Frozen
Product Marking:	Wide spaced wavy lines, 1 knife mark and a sage and rusk topping
Factory Licence No:	GB CQ515



Quality standard	Originated by: Sue Dee	Date issued: 25/03/2024	Authorized by: Geoff Waters
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	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/22
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SECTION C - Compound Ingredient Information

Ingredient	Breakdown	Position In Ingredient Ranking
WHEAT Flour	WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin	1
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	2
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	3
Chicken	Chicken, Water	4
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	6
Rusk	Rusk [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]	9
Dehydrated Potato Flake	Potato, Emulsifier [Mono and Diglycerides]	10
Chicken Stock	Natural Flavouring, Salt, Yeast Extract, Onion Powder, Garlic Powder	14
Mushroom Stock	Salt, Yeast Extract, Mushroom Powder, Onion Powder, Natural Flavouring, Anti-Caking Agent: Silicon Dioxide	15
Pastry Glaze	Tapioca Dextrin, Dextrose	12

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), 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], Vegetable Margarine (Vegetable Oils And Fats [Palm], Water, Salt, Lemon Juice), Chicken (10%) (Chicken, Water), Water, White Shortening (Vegetable Oils And Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Mushrooms (3%), Onion, Rusk (Rusk [**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]), Dehydrated Potato Flake (Potato, Emulsifier [Mono and Diglycerides]), Modified Potato Starch, Vegan Glaze (Tapioca Dextrin, Dextrose), Salt, Chicken Stock (Natural Flavouring, Salt, Yeast Extract, Onion Powder, Garlic Powder), Mushroom Stock [Salt, Yeast Extract, Mushroom Powder, Onion Powder, Natural Flavouring, Anti-Caking Agent (Silicium Dioxide)], Sage, White Pepper, Beta-Carotene Powder

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

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

QA-090A/22

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					
White Sauce	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
Water	South West Water	In-house Swab Tests Micro Testing	Monthly Quarterly	Conformance to RM specification	Out of specification Inform SW Water
Mushroom	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
Rusk	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Potato Flake	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
Salt	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Chicken Bouillon	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification

Quality standard

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	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/22
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INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
Mushroom Bouillon	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Sage	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
White Pepper	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Beta Carotene Powder	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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	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/22
--	--	-------------------

SECTION D1 – Country of Origin

Ingredient Name	Country of Origin
Flour	UK, Poland, Germany, USA, Canada, France, India, China
White Sauce	Produced in UK
Skimmed Milk	Ireland, UK
Vegetable Stock	Brazil, France, Poland, Switzerland, UK
Vegetable Oil	Malaysia, Brazil, Colombia, Indonesia, Papua New Guinea, Thailand, UK
Modified Maize Starch	USA, France, Netherlands
Salt	UK
Soya Lecithin	India, UK
Vegetable Margarine	Produced 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
Chicken	Produced in Brazil
Chicken	Brazil
Water	Brazil
Water	UK
White Shortening	Produced 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
Water	Belgium
Salt	Belgium
Lemon Juice	Netherlands
Mushroom	UK, Poland, Netherlands
Onion	UK
Rusk	Produced in UK
Wheat Flour	UK
Water	UK
Salt	UK
Raising Agent	UK
Potato Flake	Produced in UK

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	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/22
--	--	-------------------

	Potato	UK
	Emulsifier	UK
Modified Potato Starch		UK and France
Glaze		Manufactured in UK
	Tapioca Dextrin	Germany
	Dextrose	Spain, Germany, Italy
Salt		UK
Chicken Stock		Produced in UK
	Chicken Flavouring	Germany, UK, Ireland, Netherlands, China, Norway, Egypt, India, Italy
	Yeast Extract	Germany
	Salt	UK
	Onion Powder	Egypt, India
	Garlic	China
Mushroom Stock		Produced in UK
	Salt	UK, USA
	Yeast Extract	Germany
	Mushroom Flavouring	UK, USA
	Onion Powder	Egypt, India
	Mushroom Powder	France
	Silicon Dioxide	France
Sage		Turkey, Albania
White Pepper		Indonesia, Vietnam
Beta Carotene Powder		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:	27
Declared Product Weight:	175g
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 30-40 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

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------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/22
--	--	-------------------

	manufacturer's handbook for best results).
Legal Minimum Meat Content:	10% (Based on uncooked product)

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	100g ± 5g	58%
Filling	70g ± 5g	40%
Topping	2g approx.	
Glaze	3g approx.	
Total Weight Unbaked	175g ± 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	No	Yes	White sauce	Yes
Lactose	No	No	White sauce	Yes
Lupin and Derivatives	Yes	No		No
Cereals Containing Gluten	No	Yes		Yes
Wheat and Derivatives	No	Yes	Flour, rusk	Yes
Rye and Derivatives	Yes	No		No
Barley and Derivatives	Yes	No		Yes
Oats and Derivatives	Yes	No		No
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	No	Yes	White sauce	Yes
Yeast & Yeast Derivatives	No	Yes	White sauce, chicken stock, mushroom stock	
Maize and Derivatives	No	Yes	White sauce	
Fruit & Fruit Derivatives	No	Yes	Vegetable	

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------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/22
--	--	-------------------

			margarine and shortening	
Vegetable & Vegetable Derivatives	No	Yes	White stock, vegetable margarine and shortening, mushroom, onion, potato flake, modified potato starch, chicken stock, mushroom stock	
Additives And Processing Aids	No	Yes	White sauce, rusk, potato flake, mushroom stock	
Artificial Colours	Yes	No		
Azo & Coal Tar Dyes	Yes	No		
All Added Colours	No	Yes	Beta-carotene	
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	No	Yes	Chicken, chicken stock	
Gelatine	Yes	No		

Suitable for	Yes	No
Vegetarians		✓
Vegans		✓

SECTION G – NUT STATEMENTS

Proper Cornish Ltd (Bodmin) operates a nut free 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		✓
Does the product contain any ingredients derived from a genetically modified source		✓
Is I.P Certification available for this product?		✓

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------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/22
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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>Slice: A pastry parcel sealed around the edges. The cooked slice should be a golden-brown colour with darkening possible on the seals. The pastry will rise to form laminations that are more visible on the sides, and the inside of the pastry will have a doughy appearance. The slice is patterned with wavy lines, 1 knife mark and a sage and rusk topping. The pattern aids flavour identification and the knife mark allows steam to escape. The topping will bake to a darker colour and will have dark green and golden flecks from the sage and rusk. Some staining may occur around the vent hole during baking and small amounts of filling may breach the seal.</p> <p>Filling: A creamy sauce, darkened by mushrooms, with visible pieces of chicken</p>
Texture	<p>Pastry - The pastry is flaky on the edges and outer surface with a doughy layer inside. The topping adds a crunchy texture.</p> <p>Filling – Creamy sauce with soft pieces of chicken and mushroom.</p>
Flavour	The pastry flavour is standard savoury puff pastry and the filling has a chicken and mushroom flavour with sweet onion notes.
Aroma	Chicken and mushroom with onion and sage undertones.

SECTION K - Nutritional Information

Nutrient		Per 100g/ml (as sold)	Per 100g/ml (cooked)	Typical 157g cooked	Declared on Pack	Data Source
Energy	(K/J)	1327	1475	2316	No	Nutricalc
Energy	(k/cal)	319	354	556	No	Nutricalc
Fat	(g)	23.1	25.7	40.3	No	Nutricalc
-of which saturates	(g)	12.4	13.8	21.6	No	Nutricalc
Carbohydrate	(g)	23.6	26.2	41.1	No	Nutricalc
-of which sugars	(g)	1.3	1.4	2.2	No	Nutricalc
Protein	(g)	5.3	5.9	9.3	No	Nutricalc
Salt	(g)	0.92	1.02	1.60	No	Nutricalc

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------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/22
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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	392x292x95mm	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	245g	1g	3g
Barcode	05023281441688		

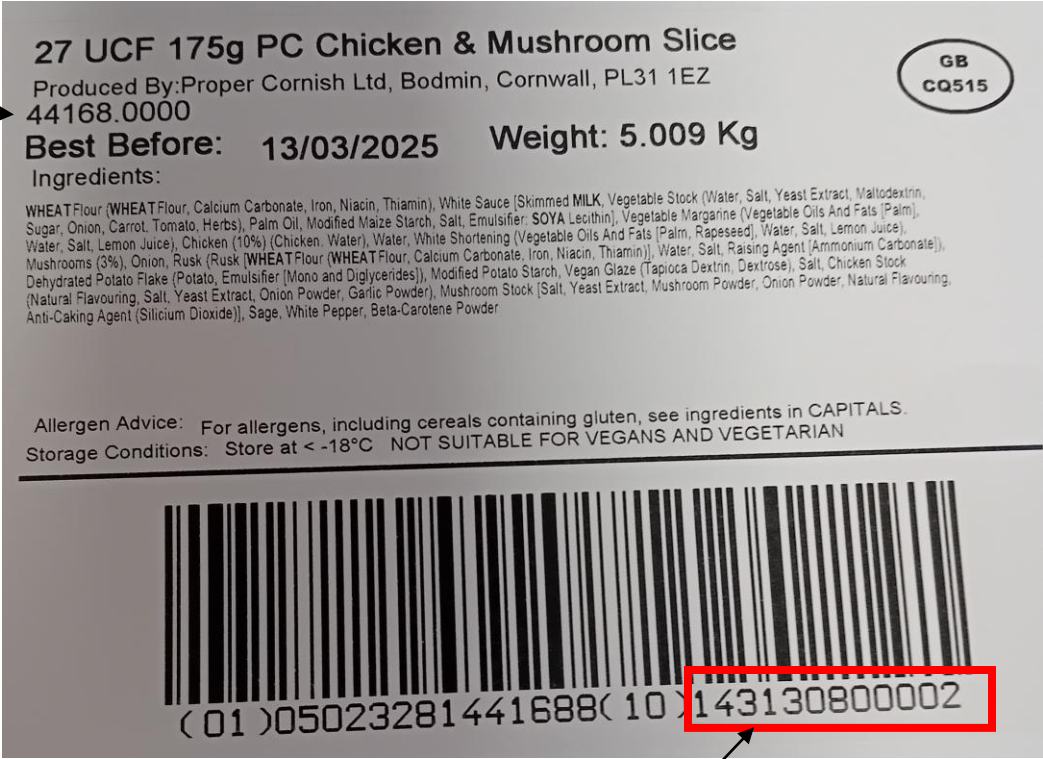
Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	27
No. of Crates / Cases per pallet Layer	10
No. of Layers per Pallet	12
No. of Crates / Cases per pallet	120
Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit	Cardboard Layer Pad x 5, Pallet Wrap

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LABEL PHOTO

**Product
Code**



**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.**

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/22
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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: 05/02/2025

Signature:

Issue No: 9

Amendments					
Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Sections Changed	Details of Change
2	14/07/2021	3	27/09/2021	C K N	Ingredients order updated Nutritional information recalculated Corner posts removed from packaging
3	27/09/2021	4	16/11/2021	F	Dietary & allergen data format changed
4	16/11/2021	5	01/12/2022	N	Pallet configuration changed. Box dimensions amended Label photo added
5	01/12/2022	6	28/03/2023	N	Label amended to show new weights due to change in box specifications
6	28/03/2023	7	12/09/2023	C D F N }	Potato flakes changed
7	12/09/2023	8	07/05/2024	N	New pallet label
8	07/05/2024	9	05/02/2025	N	Box changed

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