

	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):	30 Chunky Pork Roll
Product Description:	Meaty sausage roll with a herb topped flaky pastry
Product Code:	48212
Product Type:	Uncooked Frozen
Product Marking:	Slash mark with parsley and pinhead rusk topping. Standard side seal.
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	3
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	4
Seasoning Mix	Rusk, Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin, Raising Agent: Ammonium Bicarbonate), Breadcrumb (Wheat), Salt. Wheat Starch, Dehydrated Onion, Natural Flavouring, Herbs [Sage, Parsley], Dextrose, Sugar, Yeast Extract Powder, White Pepper, Antioxidant: Ascorbic Acid	5
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	6
Rusk	Rusk (Rusk [Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate])	7
Rusk	Rusk (Rusk [Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Salt, Raising Agent [Ammonium Carbonate]),	8
Yeast Extract	Yeast Extract, Salt	10
Pastry Glaze	Milk Protein, Dextrose, Vegetable Oil	11

Ingredients in Descending Order: (based on uncooked product)

Pork (39%), Water, **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Vegetable Oils And Fats [Palm], Water, Salt, Lemon Juice), Seasoning Mix (Rusk, Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin, Raising Agent: Ammonium Bicarbonate), Breadcrumb (**Wheat**), Salt. **Wheat** Starch, Dehydrated Onion, Natural Flavouring, Herbs [Sage, Parsley], Dextrose, Sugar, Yeast Extract Powder, White Pepper, Antioxidant: Ascorbic Acid), White Shortening (Vegetable Oils And Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Rusk (Rusk [**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]), Rusk (Rusk [**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Salt, Raising Agent [Ammonium Carbonate]), Salt, Yeast Extract (Yeast Extract, Salt), Glaze (**Milk** Protein, Dextrose, Vegetable Oil), Parsley, Black Pepper, Sage, Nutmeg, White Pepper

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

Quality standard	Originated by: Sue Mears	Date issued: 25/03/2024	Authorized by: Geoff Waters
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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					
Pork 95VL	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Seasoning Mix	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Salt	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18°C	Out of specification
Yeast Extract	PC Approved	See PC Raw material 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
Sage	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
Nutmeg	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
White Pepper	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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Water	South West Water	In-house Swab Tests Micro Testing	Monthly Quarterly	Conformance to RM specification	Out of specification Inform SW Water
Rusk	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18°C	Out of specification
Glaze					
Glaze	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
Topping					
Rusk	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18°C	Out of specification
Parsley	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
Pork 95VL	UK
Wheat Flour	UK, Poland, Germany, USA, Canada, France, India, China
Water	UK
Vegetable Margarine	Produced 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
	USA, Spain, Honduras, Egypt, South Africa, Portugal
White Shortening	Produced 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
Rusk	UK
Seasoning Mix (ABM)	Manufactured in the UK
Rusk	UK
Breadcrumb	UK
Salt	UK
Wheat Starch	Belgium
Dehydrated Onion	Egypt, India
Natural Flavouring	UK
Herbs	Turkey, UK
Dextrose	France, Belgium
Sugar	UK
Yeast Extract	France
Pepper	India, Vietnam, Indonesia
Ascorbic Acid	China
Parsley	UK
Black Pepper	Indonesia, Vietnam
Sage	Turkey, Egypt, Albania
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Ingredient Name	Country of Origin
Yeast Extract	UK
Nutmeg	Indonesia
White Pepper	Indonesia, Vietnam
Salt	UK
Glaze	Manufactured in UK
	Tapioca Dextrin Thailand
	Dextrose Belgium, France

All fats and oils contained in Proper Cornish products are sourced from RSPO certified suppliers.

SECTION E – Physical Properties

Pack Size:	30
Declared Product Weight:	185g
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 oven at 200°C/Gas mark 6. Bake for approximately 30-35 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:	39%

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	72g ± 5g	38.92%
Filling	108g ± 5g	58.38%
Total Weight Unbaked	185g ± 10g	
Glaze	3g	1.62%
Topping	2g	1.08%

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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	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	No	Yeast Extract	
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	
Additives And Processing Aids	No	Yes	Seasoning mix, rusk	
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	No	Pork	
Lamb	Yes	No		

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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. 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	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 a light herb topping. Pastry layers lift during cooking and produces a void around the filling. Filling - The filling may protrude at either end of the product. The sausage meat glistens slightly and the overall colour is light beige. Pieces of pork and flecks of seasoning and herbs are visible.	
Texture	Pastry - The pastry displays characteristics of flaky pastry with a slight crisp texture from the herb topping. Filling – Firm texture with slight resistance from the pieces of pork	
Flavour	A traditional meaty pork sausage flavour with sage and pepper undertones.	
Aroma	A pronounced traditional pork sausage aroma with subtle herby notes	

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SECTION K - Nutritional Information

Nutrient		Per 100g/ml (as sold)	Per 100g/ml (cooked)	Typical 166g cooked	Declared on Pack	Data Source
Energy	(K/J)	1006	1117	1855	No	Nutricalc
Energy	(k/cal)	240	267	443	No	Nutricalc
Fat	(g)	13.0	14.4	23.9	No	Nutricalc
-of which saturates	(g)	5.9	6.6	11.0	No	Nutricalc
Carbohydrate	(g)	21.9	24.4	40.4	No	Nutricalc
-of which sugars	(g)	0.4	0.4	0.7	No	Nutricalc
Protein	(g)	10.2	11.3	18.7	No	Nutricalc
Salt	(g)	1.10	1.22	2.02	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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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	05023281482124		

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	30
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

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.

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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: 10/02/2025

Signature:

Issue No: 2

Amendments					
Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Sections Changed	Details of Change
N/A	N/A	1	05/12/2024	N/A	New product
1	05/12/2024	2	10/02/2025	N	New box