

	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):	20 UCF Lamb & Mint Pasty
Product Description:	Minced lamb mixed with fresh potato, onion, and swede, flavoured with mint and encased in a pre-glazed, hand crimped pastry case
Product Code:	46230
Product Type:	Uncooked Frozen
Product Marking:	Bold L and forked M
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	1
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	5
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	8
Mint Sauce	Water, Reconstituted Dried Mint, Sugar, Acidity Regulator (Acetic Acid), Salt, Modified Maize Starch, Stabilisers (Guer Gum, Xanthan Gum), Colour (Copper Chlorophyllin), Flavouring	9
Pastry Glaze	MILK Proteins, Dextrose, Rapeseed Oil	12

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Potato, Lamb (13%), Water, Vegetable Margarine (Vegetable Oils And Fats [Palm], Water, Salt, Lemon Juice), Swede, Onion, White Shortening (Vegetable Oils And Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Mint Sauce (1%) (Water, Reconstituted Dried Mint, Sugar, Acidity Regulator (Acetic Acid), Salt, Modified Maize Starch, Stabilisers (Guer Gum, Xanthan Gum), Colour (Copper Chlorophyllin), Flavouring), Salt, Cornflour, Glaze (**MILK** Protein, Dextrose, Vegetable Oil), Black Pepper, Dried Mint

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

Quality standard	Originated by: Sue Dee	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					
Potato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Lamb	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Swede	PC Approved	See PC Raw material 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
Mint Sauce	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
Salt	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Cornflour	PC Approved	See PC Raw Materials 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
Mint	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification

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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
Potato	UK
Lamb	UK
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
Swede	UK
Onion	UK
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
Mint Sauce	Produced in the UK
Water	UK
Mint	Egypt
Sugar	Belgium, Argentina, Guadeloupe, Mozambique, Australia, Guatemala, Nicaragua, Belize, Guyana, Panama, Brazil, Honduras, Peru, Costa Rica, Jamaica, El Salvador, Laos, South Africa, Eswatini, Malawi, Zambia, Fiji, Mexico
Acidity Regulator	UK, USA
Salt	U, China
Modified Maize Starch	Italy, France
Stabilisers	India, China
Colour	UK, Spain, China, Belgium, Germany
Flavouring	Belgium
Salt	UK

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Cornflour	Germany
Glaze	Produced in The Netherlands and UK
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
Black Pepper	Indonesia, Vietnam
Mint	Egypt

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 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 45-55 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:	13% (Based on uncooked product)

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	145g ± 5g	50%
Filling	138g ± 5g	48%
Total Weight Unbaked	283g ± 10g	
Glaze	4g 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	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	Yes	No		Yes
Yeast & Yeast Derivatives	Yes	No		
Maize and Derivatives	No	Yes	Mint sauce, cornflour	
Fruit & Fruit Derivatives	No	Yes	Vegetable margarine and shortening	
Vegetable & Vegetable Derivatives	No	Yes	Potato, swede, onion, vegetable margarine and shortening	
Additives And Processing Aids	No	Yes	Mint sauce	
Artificial Colours	Yes	No		
Azo & Coal Tar Dyes	Yes	No		
All Added Colours	No	Yes	Mint sauce	
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	No	Yes	Lamb	

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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

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SECTION J - Organoleptic Description (Baked Product)

Appearance	Pastry – A Cornish pastry 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 pastry identification marking in the centre of the product also serves 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 – Visible pieces of lamb, potato, swede and onion with dark green flecks from the mint
Texture	Pastry - The pastry displays characteristics of flaky and short crust pastry. Filling – A loose mixture with varying textures from the meat and vegetables
Flavour	Predominant lamb with subtle mint – reminiscent of a roast lamb dinner
Aroma	Reminiscent of a roast dinner

SECTION K - Nutritional Information

Nutrient		Per 100g/ml (as sold)	Per 100g/ml (cooked)	Typical 258g cooked	Declared on Pack	Data Source
Energy	(K/J)	1026	1140	2941	No	Nutricalc
Energy	(k/cal)	245	272	702	No	Nutricalc
Fat	(g)	13.3	14.8	38.2	No	Nutricalc
-of which saturates	(g)	7.0	7.8	20.1	No	Nutricalc
Carbohydrate	(g)	26.9	29.9	77.1	No	Nutricalc
-of which sugars	(g)	1.5	1.7	4.4	No	Nutricalc
Protein	(g)	5.4	6.0	15.5	No	Nutricalc
Salt	(g)	0.94	1.04	2.69	No	Nutricalc

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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	400x300x126mm	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	280g	1g	3g
Barcode	05023281462300		

Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	20
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.

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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: 08/05/2024

Signature:

Issue No: 3

Amendments					
Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Sections Changed	Details of Change
N/A	N/A	1	07/03/2023	N/A	New product
1	07/03/2023	2	14/12/2023	N	New box weight added
2	14/12/2023	3	08/05/2024	N	Label updated