



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):	(20) 283g Steak & Ale
Product Description:	Fresh vegetables and chunks of steak flavoured with ale, encased in a pre-glazed, hand crimped pastry case.
Product Code:	48010
Product Type:	Uncooked Frozen
Product Marking:	Clover shape and 1 knife mark
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 Sulphate, 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	9
Gravy Powder	Corn Flour, Demerara Sugar, Yeast Extracts (contains Salt, Glucose), Salt, BARLEY Malt Extract, Onion Powder, Carrot Powder, Spice (White Pepper), Acidifier (Sodium Acetate), Spice Extract (Pepper), Onion Extract	10
Beef Stock	[Beef Bones, Water, Beef Fat, Beef Extract, Salt], Yeast Extract, Water, Vegetables [Onion, Tomato, Potato], Caramelised Sugar Syrup, Salt, Lemon Juice Concentrate, Maltodextrin	12
Pastry Glaze	MILK Proteins, Dextrose, Rapeseed Oil	15

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Potato, Beef (10%), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Swede, Onion, Beer [**BARLEY, WHEAT**] (3%), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Gravy Powder (Corn Flour, Demerara Sugar, Yeast Extracts (Contains Salt, Glucose), Salt, **BARLEY** Malt Extract, Onion Powder, Carrot Powder, Spice (White Pepper), Acidifier (Sodium Acetate), Spice Extract (Pepper), Onion Extract), Modified Potato Starch, Beef Stock ([Beef Bones, Water, Beef Fat, Beef Extract, Salt], Yeast Extract, Water, Vegetables [Onion, Tomato, Potato], Caramelised Sugar Syrup, Salt, Lemon Juice Concentrate), Salt, Black Pepper, Glaze (**MILK** Protein, Dextrose, Vegetable Oil).

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

Quality standard	Originated by: Sue Dee	Date issued: 10/06/2022	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
Beef	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 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
Ale	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Gravy Powder	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
Beef Stock	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
Black Pepper	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification

Quality standard

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INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
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
Water	UK
Potato	UK
Beef	UK, ROI
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
Swede	UK
Onion	UK
Ale	Manufactured in UK
Barley	UK
Wheat	UK
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
Gravy Powder	Manufactured in UK
Cornflour	USA, Germany
Demerara Sugar	Mauritius, UK, USA, Malawi, Zambia, Guadeloupe, Swaziland and Reunion, Mozambique
Yeast Extracts	UK, China, Belgium, Germany, Netherlands, France
Salt	UK, Netherlands
Barley Malt Extract	UK
Onion Powder	Egypt, India, China
Carrot Powder	Poland, China
Spice (White Pepper)	Indonesia, Vietnam, Sri Lanka, India
Acidifier (Sodium Acetate)	Germany, USA, Netherlands, China
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Spice Extract (Pepper)	India, Indonesia, Sri Lanka
Onion Extract	Italy
Modified Potato Starch	Germany
Beef Stock	Manufactured in Netherlands
Beef Stock	Netherlands, Sweden, Denmark, Germany, Belgium
Yeast Extract	Brazil, France, UK, Netherlands, Germany
Water	Netherlands
Onion	India
Tomato	Greece
Potato	Austria
Caramelised Sugar Syrup	Netherlands
Salt	UK, Netherlands
Lemon Juice Concentrate	Argentina, China, Sicily, Spain, South America, Turkey, UK
Maltodextrin	Belgium
Salt	UK
Black Pepper	Indonesia and Vietnam
Glaze	Manufactured 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

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.

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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:	10% (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	3g approx.	

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	Flour	Yes
Wheat and Derivatives	No	Yes	Flour	Yes
Rye and Derivatives	Yes	No		No
Barley and Derivatives	No	Yes	Beer, gravy powder	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

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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	Yes	Gravy powder, beef stock	
Maize and Derivatives			Gravy powder	
Fruit & Fruit Derivatives	No	Yes	Vegetable margarine and shortening	
Vegetable & Vegetable Derivatives	No	Yes	Vegetable margarine and shortening, potato, swede, onion, gravy powder, beef stock, glaze	
Additives And Processing Aids	No	Yes	Gravy powder	
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)	No	Yes	Beef, beef stock	
Beef (UK Origin)	No	Yes	Beef, beef stock	
Pork	Yes	No		
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 – A Cornish pasty 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.</p> <p>The pasties have a clover marking to identify the product and one knife mark to allow steam and cooking juices to escape. Some gravy staining may occur.</p> <p>The pastry should be an even golden-brown colour with highlights at the edges and a glossy finish.</p> <p>Filling – Pieces of meat and vegetables loosely filled in a dark moist gravy.</p>
Texture	<p>Pastry - The pastry displays characteristics of flaky and short crust pastry. The meat should be moist and resistant (firm) but is not chewy and should be free from fat and gristle. The vegetables should retain some bite and not be mushy or wet. The gravy has a sticky consistency.</p>
Flavour	Meaty with a strong ale taste.
Aroma	A dominant aroma of ale.

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SECTION K - Nutritional Information

Nutrient		Per 100g/ml (as sold)	Per 100g/ml (cooked)	Typical 255g cooked	Declared on Pack	Data Source
Energy	(K/J)	1004	1116	2845	No	Nutricalc
Energy	(k/cal)	240	266	679	No	Nutricalc
Fat	(g)	12.3	13.7	34.9	No	Nutricalc
-of which saturates	(g)	6.4	7.1	18.2	No	Nutricalc
Carbohydrate	(g)	27.8	30.8	78.6	No	Nutricalc
-of which sugars	(g)	1.2	1.3	3.3	No	Nutricalc
Protein	(g)	5.4	6.0	15.3	No	Nutricalc
Salt	(g)	0.62	0.69	1.75	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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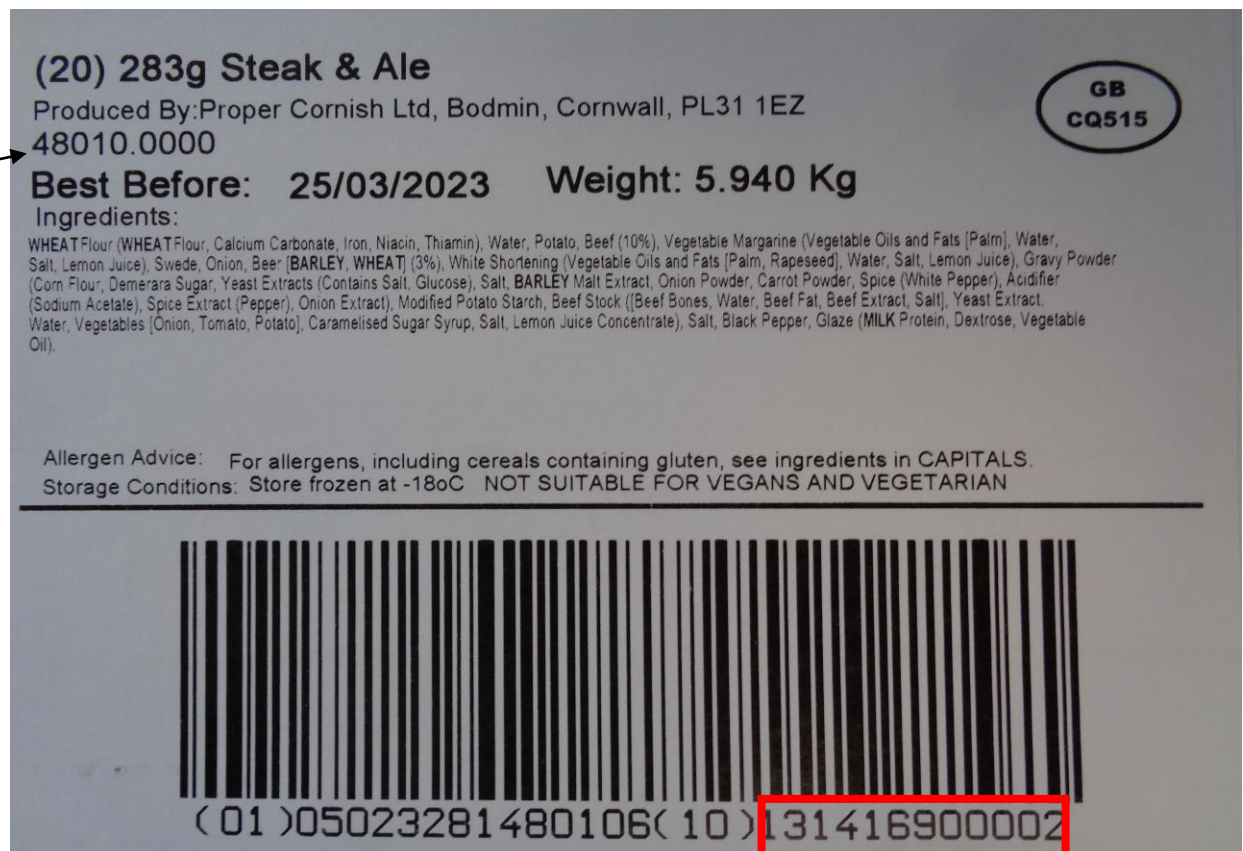
SECTION N - Packaging Information

Component	Outer Case	Label	Tape
Material	Brown Cardboard Box	Paper	Plastic Tape
Specification	400x300x126mm	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	263g	1g	3g
Barcode	05023281480106		

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

LABEL PHOTO

Product Code



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: 19

Amendments					
Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Sections Changed	Details of Change
17	05/07/2021	18	21/09/2021	A C E K N	Address changed Ingredients order changed Oven temperatures amended Nutritional data re-calculated Corner posts removed
18	21/09/2021	19	08/12/2022	E F N	Cooking times amended Storage height changed New dietary and allergen section New pallet configuration Label photo added

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