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|  | <p align="center">PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)</p> | <p align="center">QA-090A/22</p> |
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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 UCF Bacon & Cheese Turnover |
| Product Description: | A whole unsmoked rasher of bacon with mature cheddar cheese, wrapped in a pre-glazed, flaky puff pastry parcel. Individually frozen to prevent sticking. |
| Product Code: | 44002 |
| Product Type: | Uncooked Frozen |
| Product Marking: | N/A |
| 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 |
| Bacon | Pork, Water, Salt, Preservatives [Sodium Nitrite, Potassium Nitrate] | 2 |
| Vegetable Margarine | Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice | 5 |
| White Shortening | Vegetable Oils and Fats [Palm (80%), Rapeseed (20%)], Water, Salt, Lemon Juice | 6 |
| Pastry Glaze | MILK Proteins, Dextrose, Rapeseed Oil | 8 |

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Bacon (24%) (Pork, Water, Salt, Preservatives [Sodium Nitrite, Potassium Nitrate]), Cheddar Cheese [**MILK**] (16%), Water, Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Salt, Glaze (**MILK** Protein, Dextrose, Vegetable Oil)

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 | | | | | |
| Bacon | PC Approved | See PC Raw material intake procedure Temperature check | Every Delivery | Conformance to RM specification 0°C – 5°C | Out of specification |
| Cheese | PC Approved | See PC Raw material intake procedure Temperature check | Every Delivery | Conformance to RM specification 0°C – 5°C | 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 |
|----------------------------|---|
| Bacon | Produced in UK |
| Pork | UK, Denmark, Holland, Germany, Spain |
| Water | UK, Denmark, Holland, Germany, Spain |
| Salt | UK, Denmark, Holland, Germany, Spain |
| Sodium Nitrite | Germany, Denmark, Holland |
| Potassium Nitrate | Poland, Israel, Denmark, Germany |
| Flour | UK, Poland, Germany, USA, Canada, France, India, China |
| Cheese | 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 |
| 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 |
| Salt | UK |
| 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 |

**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: | 30 |
| Declared Product Weight: | 120g |
| 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 25-30 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: | 24% (Based on uncooked product) |

Physical Attributes:

| Description | Deposit Weight + tolerance (g) | Percentage |
|----------------------|--------------------------------|------------|
| Pastry | 70g ± 5g | 57% |
| Filling | 50g ± 5g | 41% |
| Total Weight Unbaked | 120g ± 10g | |
| Glaze | 2g 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 | Cheese, glaze | Yes |
| Lactose | No | No | Cheese, 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 |

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| | | | | |
|--|-----|-----|------------------------------------|-----|
| 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 | Yes | No | | |
| Fruit & Fruit Derivatives | No | Yes | Vegetable margarine and shortening | |
| Vegetable & Vegetable Derivatives | No | Yes | Vegetable margarine and shortening | |
| Additives And Processing Aids | No | Yes | Bacon, cheese | |
| 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 | No | Yes | Bacon | |
| Glutamates | Yes | No | | |
| Aspartame | Yes | No | | |
| Beef (non UK) | Yes | No | | |
| Beef (UK Origin) | Yes | No | | |
| Pork | No | Yes | Bacon | |
| 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. 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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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 square pastry base folded at the centre to create an open diamond shape.</p> <p>Filling – The filling is visible and consists of a whole piece of bacon and melted cheddar cheese. The bacon is pink and the cheese varies from yellow to golden brown.</p> |
| Texture | <p>Pastry - The pastry displays characteristics flaky pastry with crisp layers</p> <p>Filling – When the product is piping hot the cheese is runny and smooth through the centre but tends to be crunchier around the edges. The bacon is quite thick with some resistance.</p> |
| Flavour | <p>Pastry – The pastry has a buttery taste which has been flavoured with the cheese melting into it.</p> <p>Filling – A strong taste of bacon which makes the overall taste of the product is quite salty. The flavour of the cheese is also very apparent.</p> |
| Aroma | A well-balanced aroma of bacon and melted mature cheddar cheese. |

SECTION K - Nutritional Information

| Nutrient | | Per 100g/ml (as sold) | Per 100g/ml (cooked) | Typical 109g cooked | Declared on Pack | Data Source |
|---------------------|---------|--------------------------|-------------------------|------------------------|---------------------|-------------|
| Energy | (K/J) | 1355 | 1505 | 1641 | No | Nutricalc |
| Energy | (k/cal) | 324 | 360 | 393 | No | Nutricalc |
| Fat | (g) | 20.7 | 23.0 | 25.1 | No | Nutricalc |
| -of which saturates | (g) | 11.0 | 12.2 | 13.3 | No | Nutricalc |
| Carbohydrate | (g) | 25.1 | 27.8 | 30.3 | No | Nutricalc |
| -of which sugars | (g) | 0.3 | 0.3 | 0.3 | No | Nutricalc |
| Protein | (g) | 11.0 | 12.2 | 13.3 | No | Nutricalc |
| Salt | (g) | 1.30 | 1.44 | 1.57 | 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 | 05023281440025 | | |

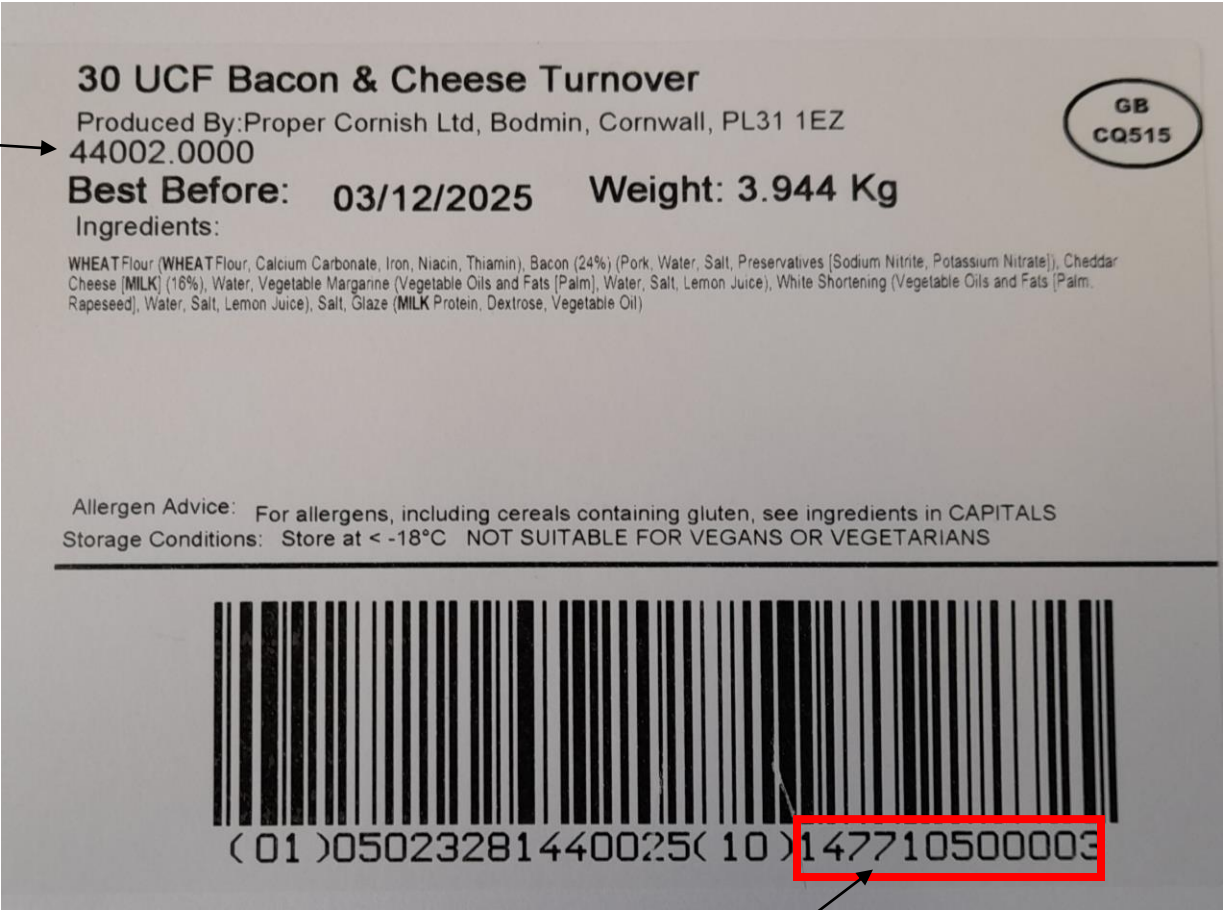
| | |
|---|--------------------------------------|
| Pallet type | Wooden Pallet |
| No. of Retail Units per Crate / Case | 30 |
| No. of Crates / Cases per pallet Layer | 10 |
| No. of Layers per Pallet | 12 |
| No. of Crates / Cases per pallet | 120 |
| Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit | Cardboard Layer Pad x 5, Pallet Wrap |

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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: 03/06/2024
Signature:

Issue No: 1

| Amendments | | | | | |
|----------------|---------------------|---------------|--------------------|------------------|-----------------------------|
| Previous Issue | Previous Issue Date | Current Issue | Current Issue Date | Sections Changed | Details of Change |
| N/A | N/A | 1 | 03/06/2024 | N/A | New product. Replaces 44300 |
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